



TAKE-OUT MENU

ENTREES	
LASAGNA Layers of pasta, ricotta, mozzarella and provolone cheeses, with meat and traditional sauce. ½ pan - \$60 Full pan - \$110	*VEGETABLE LASAGNA Layers of pasta grilled and roasted vegetables with ricotta, mozzarella and provolone cheeses in marinara sauce. ½ pan - \$65 Full pan - \$120
RIGATONI Hollow pasta with your choice of traditional or marinara sauce ½ pan - \$35 Full pan - \$55	RIGATONI WITH BROCCOLI Hollow pasta in a creamy butter sauce with broccoli and Romano cheese ½ pan - \$55 Full pan - \$110
*HOUSE-MADE CHEESE RAVIOLI With Traditional or Marinara sauce ½ pan - \$37.50 (13 pieces) Full pan - \$75 (30 pieces)	FRIED RAVIOLI Ricotta cheese ravioli, deep fried golden brown and served with caramelized onions and our cream sauce. ½ pan - \$65 Full pan - \$130
*TORTELLONI ALA ROMANO Cheese-filled pasta with a rich Romano cheese sauce ½ pan - \$75 Full pan - \$150	CHICKEN RUSTICA Grilled chicken breast with sausage, peppers, onions, potatoes, seasonal vegetables, prosciutto and provolone cheese in a rose sauce. ½ pan - \$80 Full pan - \$150
*CHICKEN CACCIATORE Grilled tender boneless chicken simmered in our signature sauce of mushrooms, peppers, onions, tomatoes and white wine. ½ pan - \$70 Full pan - \$130	CHICKEN VENEZIANA 4 oz. boneless chicken breasts sautéed with snow peas, mushrooms and prosciutto in a cream sauce and topped with provolone cheese ½ pan - \$80 Full pan - \$155
CAJUN CHICKEN MARINETTE 4 oz. chicken breast with Cajun seasonings in our Marinette sauce with fresh vegetables. Over pasta add \$25 ½ pan - \$85 Full pan - \$170 w/ Shrimp - \$210 w/ crab - \$230	CHICKEN PARMESAN 4 oz. boneless chicken breast breaded with Romano cheese and Rillo's seasonings, deep-fried and topped with provolone cheese and marinara sauce. ½ pan - \$80 Full pan \$150
SAUSAGE & PEPPERS Italian sausage with fennel fried green bell peppers, sautéed onions and tomatoes simmered in Rillo's traditional sauce and topped with mozzarella and provolone cheeses. ½ pan - \$55 Full pan - \$110	GNOCCHI & BANANA PEPPERS Grilled gnocchi sautéed with marinated Hungarian hot peppers in Rillo's A'olio butter sauce ½ pan - \$65 Full pan - \$130

~ALL ITEMS REQUIRE A 48-HOUR NOTICE~

ITEMS REQUIRE ONE WEEK NOTICE

(see over)

SALADS

<p style="text-align: center;">TOSSED HOUSE SALAD</p> <p>Mixed greens, celery, onions, tomato, tossed with salt, oil and vinegar ½ pan - \$35 (serves 15-25) Full pan - \$65 (serves 26-40)</p>	<p style="text-align: center;">CAESAR SALAD</p> <p>Crisp Romaine lettuce, Romano cheese and garlic croutons tossed with Rillo's house-made Caesar dressing ½ pan - \$45 (serves 15-25) Full pan - \$95 (serves 30-40)</p>
<p>MIXED GREENS SALAD</p> <p>Our own blend of greens: Romaine, iceberg lettuce, spinach, radicchio and arugula, with celery, onions, tomatoes and julienne carrots with your choice of dressing (Tomato Joe's, Balsamic Vinaigrette, Honey Mustard, Creamy Black Pepper, Ranch and Bleu Cheese.) ½ pan - \$45 Full pan - \$90</p>	

OTHER ITEMS

<p>MEATBALL BREADING MIX PACKAGE \$6</p>	<p>SAUCE MIX PACKAGE \$4.50</p>
<p>SEAFOOD BISQUE Pint - \$8.25 Quart - \$14.50</p>	<p>ITALIAN WEDDING SOUP Pint - \$5.25 Quart - \$9.50</p>
<p>ROMANO CHEESE Pint - \$6 Quart - \$12</p>	<p>MEATBALLS OR SAUSAGE \$1.50 each</p>
<p>TRADITIONAL SAUCE Pint - \$3.50 Quart - \$6.00</p>	<p>MARINARA SAUCE Pint - \$3.50 Quart - \$6.00</p>
<p>CREAMY BUTTER SAUCE Pint - \$5.25 Quart - \$10.00</p>	<p>A'OLIO SAUCE Pint - \$8.25 Quart - \$14.50</p>
<p>GARLIC BUTTER SAUCE Pint - \$8.25 Quart - \$14.50</p>	<p>LEMON BUTTER SAUCE Pint - \$8.25 Quart - \$14.50</p>
<p>RED CLAM SAUCE Pint - \$8.25 Quart - \$15.50</p>	<p>WHITE CLAM SAUCE Pint - \$8.95 Quart - \$15</p>
<p>MARINETTE SAUCE Cooked Pint - \$9.95 Quart - \$17.50 Uncooked Pint - \$8.25 Quart - \$14.50</p>	<p>SALAD DRESSINGS Pint - \$6.25 House Quart - \$10.50 Ranch, Tomato Joe's, Creamy Black Peppercorn, Bleu Cheese and Honey Mustard</p>
<p>HOUSE SALAD DRESSING Pint - \$5.25 Quart - \$9.50</p>	<p>CAESAR SALAD DRESSING Pint - \$8.25 Quart - \$14.50</p>
<p>BREAD LOAF Half - \$2.00 Full - \$4.00</p>	<p>GARLIC BREAD LOAF Half - \$3.50 Full - \$6.00</p>
<p>PASTA PACKAGE \$3.00</p>	<p>TIRA MI SU DESSERT House-made with mascarpone cheese, espresso & ladyfingers. ½ Pan - \$140</p>

SERVING SIZES

<p>½ pan chicken – 13, 4oz. breasts ½ pan lasagna – 10-15 servings ½ loaf bread/garlic bread – 13 slices</p>	<p>Full pan chicken – 26, 4oz. breasts Full pan lasagna – 20-25 servings Full loaf bread/garlic bread – 26 slices</p>
--	---

~When it's special, it's Rillo's~