

Rigoletto Breakfast

Substitute a Croissant on any breakfast panini.

* *Alla Gilda*

Two over hard eggs, fresh mozzarella, black forest ham and roasted red peppers on herb focaccia served with potato pancakes \$15.99

Ⓧ * *Alla Rosaria*

Two over hard eggs, imported feta cheese, roma tomatoes and fresh baby spinach on herb focaccia served with potato pancakes. \$14.99

* *General Macro*

Crisp breaded chicken, two over hard eggs, swiss and garlic aioli finished with lettuce and tomato on Italian bread. \$16.99

* *Alla Giuseppa*

Two over hard eggs, fresh mozzarella, prosciutto and basil with a side of our classic house sauce to dip and potato pancakes side. \$15.99

* *Alla Antonio*

Over hard eggs, Provolone, sausage and mustard garlic aioli on croissant served with potato pancakes. \$15.99

* *Americano*

Two eggs over hard, American cheese, bacon on herb focaccia served with potato pancakes side. \$15.99

Breakfast Sammy

Buttery flaky croissant with an egg, fresh mozzarella, black forest ham and bacon served with potato pancake side. \$15.99

* *Franco Breakfast Bowl*

Three scrambled eggs with three add- ins of your choice all served in a fresh baked bread bowl and drizzled with garlic aioli. Choice of: bacon, ham, salami, pepperoni, sausage, prosciutto, mozzarella, American, Swiss, feta, tomatoes, mushrooms, onion, baby spinach, hash brown, roasted red peppers, vegan cheese, pepperoncini. \$16.99

– Add crushed red peppers to make it spicy. Additional add-ins +1.50 Try our Florentina Egg breakfast bowl with steak, caramelized onions and provolone \$17.99 –

Rigoletto Sunday Pasta

Chicken Parmigiana

Two crisp breaded chicken breast, topped with fresh mozzarella, basil and house classic sauce topped with parmigiano cheese and served with a side of spaghetti. \$18.99

– Available with grilled chicken for Gluten free option. –

Ⓧ *Eggplant Parmigiana*

Flash fried breaded eggplant cutlets stacked with fresh mozzarella, basil, our classic house sauce and parmigiano cheese served with a side of spaghetti. \$17.99

– substitute vegan cheese +1.99. Available with grilled eggplant for gluten free option. –

DDD Stuffed Meatball

Our famous Food Network softball sized meatball stuffed with salami, cappicollo, ham, provolone and mozzarella served with spaghetti and our classic house sauce finished with parmigiano cheese. \$18.99

– Make it a double 24.99 Just the Meatball 6.99 –

Ⓧ *Rigoletto Gnocchi*

Plump potato gnocchi tossed into our classic house sauce, melted fresh mozzarella then topped with more sauce, more cheese and baked till golden brown and bubbly. \$17.99

– Try it in bianco with Alfredo +2.99 or substitute vegan cheese +1.99 –

Ⓧ *Pasta Fresco*

Spaghetti, linguine or penne pasta in our classic house sauce and fresh basil finished with parmigiano. Simple and Classic. \$10.99

– Add 3 classic meatballs + 7.99 –

Breakfast Bar

Joe's My Man-mosa

Shot of Vodka, prosecco and Orange juice. \$8.99

No to Mondays Mimosas

A full bottle of Italian prosecco, Three jars of juices and two glasses, or one. No ones judging. \$24.99

Café Napoli

Classic cappuccino with Amaretto liquor and dusted in cocoa powder. \$8.99

Raspberry Limoncello Prosecco

Raspberry rum, prosecco and Italian lemon soda served over frozen raspberries. \$8.99

Frangelico Hot chocolate

Creamy hot chocolate spiked with Italian Frangelico liquor topped with whip cream and caramel drizzle. \$9.99

Classic Mimosa

Fresh orange juice and Italian Prosecco. \$4

Saturday and Sunday \$5 Bloody Mary

Zing Zang bloody Mary mix and Vodka with Italia Herb rim. \$5.00

Our commitment to the environment: We here at Rigoletto have promised to do our part by using biodegradable plastics in our restaurant and to go containers. Even though our straws are biodegradable we will only use straws if requested. All our sandwiches are wrapped in recycled paper and we do not use plastic bags. Always feel free to bring your own bags, to go containers and to go cups and help us in our fight for a cleaner earth.

* Consuming raw or undercooked meat, chicken, eggs, fish and shellfish may increase your risk of foodborne illness.

Please inform our staff if you any dietary restrictions or allergies, since this establishment may process peanuts, other tree nuts, flour, soy, dairy, wheat, shellfish and eggs.