

RUSTICO'S DINNER MENU

Starters:

Frittura Mista "Tutto Mare" 12.50
Golden fried tender calamari, shrimp and Sandabb strips in grilled tomato and chili sauce

Escargot in Red Wine, Garlic and Herbs 13.00
Baked in wood-burning oven with garlic, shallots and herb de Provence

Imported Prosciutto and Burrata 15.00
Imported Parma ham with creamy Apulia burrata

Chilled Jumbo Shrimp Cocktail 15.00
Served with horseradish cocktail sauce

Antipasto Rustico all'Italiana 15.00
Assorted cured meats and artesian cheeses

Salads:

Assorted Baby Mix Greens with Gorgonzola and Asian Pears 11.00
Candied walnuts, golden raisins, champignons mushrooms in raspberry-champagne vinaigrette

Kale and Brussels Sprout Salad 12.00
Toasted salty almonds, dry cranberry and Manchego cheese with lemon dijon dressing

Iceberg Lettuce with Tomato, Bacon and Basil Salad 11.00
Served with creamy blue cheese dressing

Hearts of Romaine "Caesar Salad" with Frico 11.00
Crispy romaine with caesar dressing and Parmigiano chips

Golden and Purple Beet Salad with Arugola 11.00
Aged balsamic vinaigrette with fresh goat cheese and candied walnut

Warm Spinach Salad with Apple Wood Bacon Dressing 12.00
With sweet red onions, date, Manchego cheese and pippin apple, candied walnut

Soups:

Minestrone of Vegetables 8.00
Basil infused olive oil

"Pasta e Fasuli" Country Soup 8.00
Slow cooked white bean soup with ham hock

Special Soup of the Day M/P
Ask your server for today's selection

Pizza:

Margherita 14.50
Fresh tomato sauce, sweet basil and mozzarella

Primavera 16.00
Roasted mushroom, zucchini, roasted pepper, eggplant, asparagus and Vidalia onion

Quattro Stagioni 16.50
Baby artichokes, Honey Baked Ham, mushrooms and roasted peppers

Valtellina 17.50
Thin crusted pizza with cured Bresaola, arugula and fresh burrata cheese

Calabrese 16.00
With spicy Calabrese Salami and Champignon mushroom

Pastas:

Cavatelli Pasta with “Brasciole Barese” Style	20.00
<i>Hand made egg-less pasta with slow braised beef rollatine stuffed with raisin and pine nuts</i>	
Gnocchetti with “Mamma Maria’s” Bolognese Ragu’	16.50
<i>Potato dumpling in rich meat sauce from my mother’s recipe</i>	
Pappardelle pasta with Lamb Ragu’	19.50
<i>Wide ribbon pasta with lamb meat sauce, mushrooms and roasted eggplant</i>	
Orecchiette with “Francesca’s” Meat Balls	18.50
<i>Little ear shaped pasta with tender meat balls cooked in a rich tomato ragu’ Francesca’s favorite</i>	
Tortellini Boscaiola	17.50
<i>Julienne of Italian ham, forest mushrooms and English peas in delicate cream sauce</i>	
Linguine with Fresh Clams	20.00
<i>Fresh clams slowly simmered in (your choice) of white wine, garlic or red sauce</i>	
Ravioli with Fresh Ricotta and Spinach	16.00
<i>Served in tomato marinara with fresh basil</i>	

Entrees:

Fresh Sanddab Fillet with Riviera Capers	25.00
<i>In light egg batter, served with lemon-garlic and capers</i>	
Scottish Salmon Fillet in Potato Crust	28.00
<i>Wrapped in crispy potato crust and served with roasted garlic sauce and seasonal vegetables</i>	
Italian “Cioppino” of Fresh Seafood with Garlic Crostini	30.00
<i>Served in spicy tomato-garlic-basil broth</i>	
Fresh Whole Mediterranean Branzino	28.00
<i>Pan roasted and served with balsamic infused olive oil and spaghetti aglio and olio</i>	
Oven Roasted Free Range Half Chicken	25.00
<i>Marinade with garlic and rosemary served with bacon Mac & cheese and vegetable</i>	
The Crispiest Duck with Amarena Cherry and Port Wine Sauce	30.00
<i>Served over steamed Bock Choy and sweet mash potato and amaretto’s</i>	
Aged “Prime” New York Cut Steak Charcoal Broiled	45.00
<i>Pepper crusted and served with rosemary potato and sautéed mushroom</i>	
Polpettone di “Zia Teresa” con Ragu’	20.50
<i>My aunt’s large meatball slow cooked in a tomato ragu’ served over spaghetti</i>	
Double Cut Oven Roasted Kurobuta Pork Chop	28.00
<i>The most tender pork chop slowly oven roasted and served with apple cider sauce</i>	
Slow Braised Prime Short Ribs	29.00
<i>Braised in red wine, mushrooms, vegetables and served over mashed potato</i>	

*Any Substitutions or Additions to Menu Items May Incur an Additional Charge.