

## 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 (<b>your choice</b>) 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>Marinate with garlic and rosemary served with bacon Mac &amp; 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.