

RUSTICO RESTAURANT

LUNCH MENU

APPETIZERS

SHRIMP SCAMPI WITH CRISPY STRAW POTATOES	10.00
<i>Tender shrimps in lemon-garlic sauce with crispy potato and garlic-chives</i>	
CALAMARI FRITTI WITH CHIPOTLE AIOLI	10.00
<i>Crispy Calamari, Sandabb and shrimp with spicy chipotle-aioli served on the side</i>	
FRESH BLACK MUSSELS "FRA DIAVOLO"	9.50
<i>Served in a Spicy fresh tomato-basil sauce</i>	
ANGUS BEEF CARPACCIO WITH ARUGULA AND MANCHEGO	10.00
<i>Thin sliced filet of beef, arugula leaves, Manchego cheese shavings</i>	

ENTRÉE SALADS

CLASSIC CAESAR SALAD WITH CHICKEN OR SHRIMP	13.50
<i>Hearts of romaine, parmesan-garlic dressing, herbed crouton, and frico</i>	
FRESH SEAFOOD COBB SALAD	14.50
<i>Chopped iceberg, scallop, rock shrimp, broccoli, carrot, grilled zucchini, bell pepper, eggplant tossed with Dijon mustard Vinaigrette</i>	
BEEFSTEAK SLICED TOMATO WITH BURRATA	14.00
<i>Sliced tomato, roasted bell pepper, grilled zucchini, grilled asparagus and burrata cheese</i>	
TROPICAL CHICKEN SALAD WITH CITRUS VINAIGRETTE	14.00
<i>Assorted baby greens, marinated grilled chicken, apple, raspberry, strawberry, candied walnut, mango and Maui onion</i>	

SANDWICH

HOME MADE TURKEY BURGER	13.00
<i>Whole wheat bun, iceberg lettuce, tomato, avocado and provolone cheese</i>	
CHICKEN MILANESE PANINO	13.00
<i>Home made French roll, arugola, avocado and honey mustard dressing</i>	
VEGETERIAN PANINO	11.50
<i>Crispy ciabatta, grill zucchini, eggplant, bell pepper, mushroom and fresh mozzarella</i>	

SOUPS

MINISTRONE OF SPRING VEGETABLES AND LEGUMES 5.00

OUR EVERCHANGING SPECIAL SOUP OF THE DAY 5.00

PASTAS

CAPELLINI ALLA "CHECCA" 13.00
Uncooked fresh tomato, garlic, basil, Parmigiano and E.V. olive oil

TAGLIATELLE WITH CHICKEN BOLOGNESE 13.00
An intensely herb flavored chicken meat sauce

PENNE PASTA WITH SAUSAGE AND BELLPEPPER 13.00
Plum tomato, garlic and fresh herb

LINGUINE ROCKSHRIMP AND SCALLOP IN CREAMY VODKA SAUCE 14.50
In a creamy tomato vodka sauce

ROASTED CHICKEN, SWEET CORN AND MUSHROOM PANZEROTTI 14.00
Pasta pillows filled with chicken, corn and mushrooms baked with marinara

OUR FAMOUS EGGPLANT PARMIGIANA 14.00
Layers of tender eggplant, marinara and mozzarella

SPINACH AND RICOTTA RAVIOLI SORRENTO STYLE 14.00
Ravioli filled with ricotta, Parmigiano and fresh spinach with fresh tomato, basil and melted mozzarella

ENTREES

PARMESAN CRUSTED ALASKA SANDABB FILLET 16.00
Served with lemon-butter capers sauce and garlic mashed potato and vegetables

KING SALMON FILLET PAN SEARED 16.00
Served over marinated grilled vegetables

BREAST OF CHICKEN SCALOPPINE "PICCATA" 15.00
Served with lemon spinach, grilled oyster mushroom and mashed potato

PAILLARD OF GRILLED CHICKEN BREAST AND BABY SPINACH 14.00
Pounded thin and wood grilled topped with spinach, hot bacon dressing and goat cheese

MAMMA MARIA'S BRASCIOLE 14.50
Melt in your mouth beef rollatine cooked in tomato sauce and served with penne pasta