

RUSTICO RESTAURANT

LUNCH MENU

APPETIZERS

SHRIMP SCAMPI WITH CRISPY STRAW POTATOES	13.00
<i>Tender shrimps in lemon-garlic sauce with crispy potato and garlic-chives</i>	
CALAMARI FRITTI WITH CHIPOTLE AIOLI	13.00
<i>Crispy Calamari, Sandabb and shrimp with spicy chipotle-aioli served on the side</i>	
FRESH BLACK MUSSELS “FRA DIAVOLO”	13.00
<i>Served in a Spicy fresh tomato-basil sauce</i>	
ANGUS BEEF CARPACCIO WITH ARUGULA AND MANCHEGO	14.00
<i>Thin sliced filet of beef, arugula leaves, Manchego cheese shavings</i>	

ENTRÉE SALADS

CLASSIC CAESAR SALAD WITH CHICKEN OR SHRIMP	15.00
<i>Hearts of romaine, parmesan-garlic dressing, herbed crouton, and frico</i>	
FRESH SEAFOOD COBB SALAD	15.50
<i>Chopped iceberg, scallop, rock shrimp, broccoli, carrot, grilled zucchini, bell pepper, eggplant tossed with Dijon mustard Vinaigrette</i>	
BEEFSTEAK SLICED TOMATO WITH BURRATA	15.50
<i>Sliced tomato, roasted bell pepper, grilled zucchini, grilled asparagus and burrata cheese</i>	
TROPICAL CHICKEN SALAD WITH CITRUS VINAIGRETTE	16.00
<i>Assorted baby greens, marinated grilled chicken, apple, raspberry, strawberry, candied walnut, mango and Maui onion</i>	

SANDWICH

HOME MADE TURKEY BURGER	15.00
<i>Whole wheat bun, iceberg lettuce, tomato, avocado and provolone cheese</i>	
CHICKEN MILANESE PANINO	15.00
<i>Home made French roll, arugola, avocado and honey mustard dressing</i>	
VEGETERIAN PANINO	13.50
<i>Crispy ciabatta, grill zucchini, eggplant, bell pepper, mushroom and fresh mozzarella</i>	

SOUPS

MINISTRONE OF SPRING VEGETABLES AND LEGUMES 6.00

SPECIAL SOUP OF THE DAY 6.00

PASTAS

CAPELLINI ALLA "CHECCA" 14.00
Uncooked fresh tomato, garlic, basil, Parmigiano and E.V. olive oil

TAGLIATELLE WITH CHICKEN BOLOGNESE 15.00
An intensely herb flavored chicken meat sauce

PENNE PASTA WITH SAUSAGE AND BELLPEPPER 15.00
Plum tomato, garlic and fresh herb

LINGUINE ROCKSHRIMP AND SCALLOP IN CREAMY VODKA SAUCE 17.00
In a creamy tomato vodka sauce

ROASTED CHICKEN, SWEET CORN AND MUSHROOM PANZEROTTI 16.00
Pasta pillows filled with chicken, corn and mushrooms baked with marinara

OUR FAMOUS EGGPLANT PARMIGIANA 16.00
Layers of tender eggplant, marinara and mozzarella

SPINACH AND RICOTTA RAVIOLI SORRENTO STYLE 16.00
Ravioli filled with ricotta, Parmigiano and fresh spinach with fresh tomato, basil and melted mozzarella

ENTREES

PARMESAN CRUSTED ALASKA SANDABB FILLET 19.00
Served with lemon-butter capers sauce and garlic mashed potato and vegetables

KING SALMON FILLET PAN SEARED 20.00
Served over marinated grilled vegetables

BREAST OF CHICKEN SCALOPPINE "PICCATA" 18.00
Served with Lemon-butter caper sauce, sautéed spinach, mushroom and mashed potato

PAILLARD OF GRILLED CHICKEN BREAST AND BABY SPINACH 18.00
Pounded thin and wood grilled topped with spinach, hot bacon dressing and goat cheese