

RUSTICO RESTAURANT

LUNCH MENU

APPETIZERS

SHRIMP SCAMPI WITH CRISPY STRAW POTATOES 20.00
Tender shrimps in lemon-garlic sauce with crispy potato and garlic-chives

CALAMARI FRITTI WITH CHIPOTLE AIOLI 18.00
Crispy Calamari, Sandabb and shrimp with spicy chipotle-aioli served on the side

FRESH BLACK MUSSELS “FRA DIAVOLO” 18.00
Served in a Spicy fresh tomato-basil sauce

ANGUS BEEF CARPACCIO WITH ARUGULA AND MANCHEGO 20.00
Thin sliced filet of beef, arugula leaves, Manchego cheese shavings

ENTRÉE SALADS

CLASSIC CAESAR SALAD 15.00
*Hearts of romaine, parmesan-garlic dressing, herbed crouton, and frico
(Add Chicken \$7.50 Add Shrimp \$8)*

FRESH SEAFOOD COBB SALAD 19.50
*Chopped iceberg, scallop, rock shrimp, broccoli, carrot, grilled zucchini,
bell pepper, eggplant tossed with Dijon mustard Vinaigrette*

BEEFSTEAK SLICED TOMATO WITH BURRATA 19.50
*Sliced tomato, roasted bell pepper, grilled zucchini, grilled asparagus and
burrata cheese*

TROPICAL CHICKEN SALAD WITH CITRUS VINAIGRETTE 20.00
*Assorted baby greens, marinated grilled chicken, apple, raspberry, strawberry,
candied pecans, mango and Maui onion*

SANDWICH

HOME MADE TURKEY BURGER 18.50
Whole wheat bun, iceberg lettuce, tomato, avocado and provolone cheese

CHICKEN MILANESE PANINO 20.00
Homemade French roll, arugula, avocado and honey mustard dressing

VEGETERIAN PANINO 17.50
Crispy ciabatta, grill zucchini, eggplant, bell pepper, mushroom and fresh mozzarella

SOUP

MINISTRONE OF SPRING VEGETABLES AND LEGUMES 8.00

SPECIAL SOUP OF THE DAY 8.00

PASTAS

CAPELLINI ALLA "CHECCA" 19.00
Uncooked fresh tomato, garlic, basil, Parmigiano and E.V. olive oil

TAGLIATELLE WITH CHICKEN BOLOGNESE 22.00
An intensely herb flavored chicken meat sauce

PENNE PASTA WITH SAUSAGE AND BELLPEPPER 22.00
Plum tomato, garlic and fresh herb

LINGUINE ROCKSHRIMP AND SCALLOP IN CREAMY VODKA SAUCE 23.00
In a creamy tomato vodka sauce

ROASTED CHICKEN, SWEET CORN AND MUSHROOM PANZEROTTI 22.00
Pasta pillows filled with chicken, corn and mushrooms baked with marinara

OUR FAMOUS EGGPLANT PARMIGIANA 22.00
Layers of tender eggplant, marinara and mozzarella

SPINACH AND RICOTTA RAVIOLI SORRENTO STYLE 22.00
Ravioli filled with ricotta, Parmigiano and fresh spinach with fresh tomato, basil and melted mozzarella

ENTREES

PARMESAN CRUSTED ALASKA SANDABB FILLET 25.00
Served with lemon-butter capers sauce and garlic mashed potato and vegetables

KING SALMON FILLET PAN SEARED 28.00
Served over marinated grilled vegetables

BREAST OF CHICKEN SCALOPPINE "PICCATA" 27.00
Served with Lemon-butter caper sauce, sautéed spinach, mushroom and

mashed potato

PAILLARD OF GRILLED CHICKEN BREAST AND BABY SPINACH 28.00
*Pounded thin and wood grilled topped with spinach, hot bacon dressing and
goat cheese*