

R U S T I C O



R I S T O R A N T E

# *Dinner Menu*

*Since we cook everything "al momento" (to order), longer time is needed.  
When busy, to maintain quality cooking, will require extra time. Please be patient.*

*Buon Appetito!*

*18% service charge will be added to parties of six or more  
Visa and MasterCard accepted. No checks please.*

## **Gli Antipasti**

<b>Bruschetta Toscana</b>	7.50
<i>Toasted filone bread with chopped tomato, garlic, extra virgin olive oil and fresh basil</i>	
<b>Bresaola della Valtellina</b>	15.50
<i>Traditional Italian cured beef, thinly sliced with wild Porcini mushrooms, lemon and extra virgin olive oil</i>	
<b>Calamari</b>	8.95
<i>Lightly fried with a citrus vinaigrette and a side of marinara</i>	
<b>Caprese</b>	8.95
<i>Sliced ripe tomato, fresh Rustico homemade mozzarella, basil and extra virgin olive oil</i>	
<b>Polenta e Funghi</b>	9.95
<i>Wild mushrooms sautéed with Marsala over Italian cornmeal with melted Fontina cheese</i>	
<b>Polenta e Salsiccia</b>	10.95
<i>Grilled polenta with fresh made Rustico sausage, onion, and roasted bell peppers in a light tomato sauce</i>	
<b>Carpaccio di Manzo</b>	12.95
<i>Thinly sliced raw beef tenderloin with capers, lemon and shaved parmesan</i>	
<b>Salmone Marinato agli agrumi</b>	12.50
<i>Fresh salmon fillet cured with citrus and herbs served with radicchio and fresh parsley</i>	
<b>Vongole al Brodetto</b>	9.95
<i>Manila clams stewed with white wine, garlic and fresh herbs</i>	
<b>Carpaccio di Vitello e Aragosta</b>	14.50
<i>Thinly sliced raw veal tenderloin, lobster, arugola with wild mushrooms and truffle oil</i>	
<b>Arugola e Gamberi</b>	11.50
<i>Arugola with marinated grilled shrimp, goat cheese and lemon vinaigrette</i>	
<b>Antipasto Rustico</b>	9.95
<i>House assortment of appetizers</i>	
<b>Antipasto Rustico per la Famiglia</b>	A.Q.
<i>Ask your server for a family-style Antipasto Rustico platter</i>	

## Le Zuppe

<b>Zuppa del Giorno</b> <i>Fresh soup of the day</i>	A.Q.
<b>Minestrone</b> <i>Homemade vegetable soup</i>	6.50
<b>Stracciatella</b> <i>Egg drop in a light chicken broth with spinach and parmesan</i>	7.50
<b>Tortellini in Brodo</b> <i>Veal tortellini pasta in a delicate vegetable and chicken broth</i>	8.50

## Le Insalate

<b>Insalata Rustico</b> <i>Mixed greens, roasted bell peppers, black olives, goat cheese and citrus vinaigrette</i>	6.95
<b>Cesare</b> <i>Crispy romaine lettuce with homemade Caesar dressing, croutons and parmesan cheese</i>	7.95
<b>Novella</b> <i>Wilted radicchio, endive, arugola, Portobello and selected mushrooms and herb balsamic vinaigrette</i>	8.95
<b>Pollo e Spinaci</b> <i>Spinach, rotisserie chicken, sweet red onion, selected mushrooms and sun-dried tomato vinaigrette</i>	9.95
<b>Alla Verza e Funghi</b> <i>Freshly sliced thin green cabbage, wild and selected mushrooms and pine nuts with Mediterranean dressing</i>	7.95
<b>Pomodori e Cipolle</b> <i>Red ripe tomato with red onion, extra virgin olive oil and Chianti red vinegar</i>	7.50

## Le Paste

<b>Capellini Rustico</b>	15.95
<i>Angel hair pasta with grilled vegetables, roasted bell peppers, sun-dried tomatoes, fresh chopped tomatoes, white wine, basil and extra virgin olive oil</i>	
<b>Penne Umma Umma</b>	15.95
<i>Slim tube pasta with grilled eggplant, fresh made Rustico mozzarella and marinara sauce</i>	
<b>Penne all'Arrabbiata</b>	14.95
<i>Slim tube pasta in a light spicy crushed red pepper and marinara sauce</i>	
<b>Spaghetti al Salto</b>	14.95
<i>Fresh chopped tomato, garlic, fresh basil and extra virgin olive oil</i>	
<b>Fettuccine ai Funghi di Bosco</b>	15.95
<i>Flat pasta in wild and selected mushroom light cream sauce</i>	
<b>Fusilli alla Grappa</b>	15.95
<i>Corkscrew shaped pasta with prosciutto, radicchio and grappa pink sauce</i>	
<b>Linguine alle Vongole</b>	18.50
<i>Fresh manila clams, white wine, garlic and fresh parsley</i>	
<b>Rigatoni alla Montanara</b>	16.50
<i>Tube pasta with fresh made Rustico sausage, light spicy marinara and aged ricotta</i>	
<b>Linguine alle Capesante</b>	17.50
<i>Linguini pasta with scallops, red roasted bell peppers in a sun-dried tomato and touch of cream sauce</i>	
<b>Rigatoni Estate</b>	18.50
<i>Tube pasta with mushrooms, zucchini, fresh chopped tomatoes, spinach, white wine, garlic, fresh ricotta and extra virgin olive oil</i>	

<b>Linguine alla Pescatore</b>	21.50
<i>Linguini with fresh seafood in a light marinara sauce and fresh parsley</i>	
<b>Fettuccine alle Zucchine e Gamberi</b>	18.95
<i>Flat pasta with zucchini, gulf shrimp, extra virgin olive oil, fresh garlic and white wine</i>	
<b>Ravioli del Giorno</b>	18.50
<i>Homemade ravioli chef-filled, in a delicate cream or light marinara sauce</i>	

## I Risotti

<b>ai Porcini</b>	18.95
<i>Italian Arborio rice sautéed with wild and selected mushrooms and truffle oil</i>	
<b>ai Frutti di Mare</b>	20.50
<i>Italian Arborio rice assorted seafood in a light marinara sauce</i>	
<b>alla Salsiccia</b>	17.95
<i>Italian Arborio rice, Italian fresh made Rustico sausage, artichokes and parmesan</i>	
<b>allo Zafferano e Gamberi</b>	19.50
<i>Italian Arborio rice, gulf shrimp in a delicate saffron sauce</i>	
<b>alle Verdure</b>	17.50
<i>Italian Arborio rice with grilled seasonal vegetables</i>	

**Le Pizze**  
*(from the only wood-burning oven in town)*

<b>Pizza Bianca</b>	13.50
<i>Four cheese pizza with roasted garlic and extra virgin olive oil</i>	
<b>Pizza Margherita</b>	13.95
<i>Mozzarella, marinara sauce and oregano</i>	
<b>Pizza Rustico</b>	14.50
<i>Marinara, mozzarella, prosciutto, ricotta, mushrooms and green Tuscan peperoncino</i>	
<b>Pizza Boscaiola</b>	14.95
<i>Marinara, mozzarella, Italian homemade Rustico sausage, selected mushrooms and roasted bell peppers</i>	
<b>Pizza Vegetariana</b>	13.95
<i>Marinara, mozzarella, marinated grilled vegetables and aged ricotta</i>	
<b>Pizza agli Spinaci</b>	14.95
<i>Spinach with grilled eggplant, sun-dried tomato, artichokes, goat cheese and marinara</i>	
<b>Pizza del Rosticciere</b>	16.50
<i>Chicken from rotisserie, roasted garlic, onion, black olives, herbs and lightly smoked mozzarella</i>	
<b>Pizza ai Gamberetti</b>	16.50
<i>Fresh gulf shrimp, mozzarella, marinara sauce and basil</i>	
<b>Pizza Pazza</b>	16.50
<i>Marinara, mozzarella, ham, bresaola, artichokes, hot peppers, black olives, and sun-dried tomatoes</i>	
<b>Pizza alla Caprese</b>	15.50
<i>Fresh made Rustico mozzarella, sliced tomato, fresh basil and light marinara sauce</i>	

## I Secondi dal Girarrosto

<b>Scaloppine Rustico</b>	28.50
<i>Thinly sliced veal sautéed with prosciutto coppa, Fontina and white wine</i>	
<b>Vitello ai Funghi di Bosco</b>	26.95
<i>Thinly sliced veal sautéed with wild and selected mushrooms and white wine</i>	
<b>Vitello ai Carciofi</b>	26.50
<i>Thinly sliced veal sautéed with artichokes, capers and white wine</i>	
<b>Saltimbocca tipo alla Romana</b>	28.50
<i>Prosciutto over veal with Marsala and sage</i>	
<b>Salsiccia Rustico</b>	26.50
<i>Homemade Rustico sausage grilled with polenta</i>	
<b>Pollo del Rosticciere</b>	25.50
<i>Half rotisserie herb basted free-range chicken</i>	
<b>Lombata di Vitello alla Milanese</b>	38.50
<i>Pounded and breaded free-range veal chop with marinara and fresh lemon</i>	
<b>Spiedino di Gamberoni e Capesante</b>	28.50
<i>Grilled shrimp, scallops on a skewer marinated with fresh garlic, citrus vinaigrette and extra virgin olive oil</i>	
<b>Carrè d'Agnello</b>	34.50
<i>Rack of lamb grilled with rosemary and thyme</i>	
<b>Bistecca Double RL Ranch</b>	49.00
<i>Double RL local naturally fed Angus beef dry aged 16 oz New York strip loin</i>	
<b>Filetto Double RL Ranch</b>	49.00
<i>Double RL local naturally fed Angus beef 12oz filet mignon finished with peppercorn sauce</i>	
<b>Pesce del Giorno</b>	A.Q.
<i>Fresh fish of the day</i>	
<b>Carne del Giorno</b>	A.Q.
<i>Fresh meat of the day</i>	
<b>Girarrosto e Grigliata</b>	A.Q.
<i>Selection of meats from grill or rotisserie</i>	
<b>Grigliata mista di Pesce</b>	A.Q.
<i>Chef's choice of assorted fresh grilled fish</i>	