

<div>LA CENA</div> <div>Rustico Vi Augura Buon Appetito</div>	
<div>Telluride is one of the most beautiful and relaxing place in the world.</div> <div>At Rustico we cook everything fresh to order “al momento” , and also longer time is needed in high altitude (8750 ft).</div> <div>At Rustico, sometimes, it becomes very difficult to satisfy everybody's requests and expectations and sometimes food will not be served at the same time. Food will be served when is ready. Please be aware that it will take longer time to serve you. When holiday season, festivals, concerts and large parties we become extremely busy and it can take more than 1 hour between courses. Be patient and embrace the Mediterranean diet in a high mountain and like in Italy enjoy quality time with your family and friends! Grazie</div> <div>Visa, Master Card, Amex. No checks accepted.</div> <div>Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness</div>	
<div>LE PIZZE</div> <div>(from the only authentic Italian pizza oven in town)</div>	
<div><div><div>PIZZA MARGHERITA</div><div>Mozzarella, marinara sauce and oregano</div></div></div>	24.50
<div><div><div>PIZZA RUSTICO</div><div>Marinara, mozzarella, prosciutto, ricotta, mushrooms and green Tuscan peperoncino</div></div></div>	29.50
<div><div><div>PIZZA BOSCAIOLA</div><div>Marinara, mozzarella, roasted Rustico home made sausage, selected mushrooms and roasted bell peppers</div></div></div>	28.50
<div><div><div>PIZZA BIANCA DEL ROSTICCERE</div><div>Four cheese pizza with chicken from rotisserie, roasted garlic and extra virgin olive</div></div></div>	32.50

Rustico Vi Augura Buon Appetito

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<div>GLI ANTIPASTI E LE INSALATE</div>	
<div><div><div>BRUSCHETTA TOSCANA</div><div>Toasted filone bread with chopped tomato, garlic, extra virgin olive oil and fresh basil</div></div></div>	18.50
<div><div><div>CALAMARI</div><div>Lightly fried with a citrus vinaigrette and a side of marinara</div></div></div>	24.50
<div><div><div>CARPACCIO DI MANZO</div><div>Thinly sliced raw Black Angus beef, capers, lemon, shaved Grana Padano</div></div></div>	28.50
<div><div><div>INSALATA CAPRESE</div><div>Slice ripe tomato, fresh Rustico homemade mozzarella, basil, and extra virgin olive oil</div></div></div>	22.50
<div><div><div>INSALATA RUCOLA E GAMBERI</div><div>Arugula with marinated grilled shrimp, goat cheese and lemon vinaigrette</div></div></div>	26.50
<div><div><div>INSALATA RUSTICO</div><div>Mixed greens, roasted bell peppers, black olives, goat cheese and citrus vinaigrette</div></div></div>	19.50
<div><div><div>INSALATA CESARE</div><div>Crispy romaine lettuce with homemade Caesar dressing, croutons, shaved Grana Padano</div></div></div>	20.50
<div><div><div>VERZA E FUNGHI</div><div>Freshly sliced thin green cabbage, wild selected mushrooms, pine nuts, Mediterranean dressing</div></div></div>	19.50

LE ZUPPE		I SECONDI E IL GIRARROSTO		
ZUPPA DEL GIORNO Fresh soup of the day	19.50			
MINISTRONE Homemade vegetable soup	18.50			
LE PASTE				
SPAGHETTI RUSTICO Sautéed with grilled seasonal vegetables, roasted bell peppers, sun-dried tomatoes, fresh chopped tomatoes, white wine, basil and extra virgin olive oil	36.50	VITELLO AI FUNGHI DI BOSCO Thinly sliced veal sautéed with wild and selected mushrooms and white wine		46.50
SPAGHETTI AL SALTO Fresh chopped tomato, garlic, fresh basil and extra virgin olive oil	32.50	VITELLO AI CARCIOFI Thinly sliced veal sautéed with artichokes, capers and white wine		45.50
RIGATONI ARRABBIATA Sautéed in a light spicy crushed red pepper and marinara sauce	29.50	POLLO AL GIRARROSTO Half rotisserie herbs busted free-range chicken		39.50
FETTUCCINE AI FUNGHI DI BOSCO Long flat pasta in wild and selected mushroom light cream sauce	32.50	OSSOBUCO E POLENTA Veal shank braised like my grandma used to make, served on top of fontina polenta		58.00
RIGATONI ALLA MONTANARA Short pasta with fresh made Rustico sausage, light spicy marinara and aged ricotta	36.50	BISTECCA AI FERRI Grilled local Four Corners certified PRIME Black Angus New York Strip Loin steak seasoned with Mediterranean herbs and extra virgin olive oil	(8oz) (16oz)	58.00 115.00
RIGATONI ALLA GRAPPA Short pasta with prosciutto, radicchio and grappa pink sauce	38.50	PESCE DEL GIORNO Fresh grilled catch Chilean seabass, garnished with fresh chopped tomato, cucumber and slivered Mediterranean olives, Sicilian sauce , extra virgin olive oil		64.00
RAVIOLI DI RICOTTA ROSA Homemade ravioli filled with ricotta cheese, in a delicate pink sauce	36.50			
FETTUCCINE MARE Fettuccine sautéed with shrimps, scallops, salmon, fresh garlic, white wine, olives, capers and light spicy marinara sauce	48.50			
I RISOTTI				
AI PORCINI Italian Carnaroli rice sautéed with wild and selected mushrooms and truffle oil	36.50			
ALLE VERDURE E GAMBERI Italian Carnaroli rice with grilled seasonal vegetables and shrimps simmered with white wine	38.50			