

Lunch Menu

Antipasti

Bruschetta Toscana Toasted filone bread with chopped tomato, garlic, extra virgin olive oil and fresh basil	7.50	
Calamari Lightly fried with a citrus vinaigrette and a side of marinara	8.95	
Carpaccio di Manzo Thinly sliced raw beef tenderloin with capers, lemon and shaved parmesan	12.50	
Salmone Marinato agli agrumi Fresh salmon fillet cured with citrus and herbs served with radicchio and fresh parsley	12.50	
Carpaccio di Vitello e Aragosta Thinly sliced raw veal tenderloin, lobster, arugola with wild mushrooms and truffle oil	14.50	
Arugula e Gamberi Arugola with marinated grilled shrimp, goat cheese and lemon vinaigrette	10.95	
Antipasto Rustico House assortment of appetizers	9.95	
Bresaola della Valtellina Traditional Italian cured beef, thinly sliced with wild Porcini mushrooms, lemon and extra virgin olive oil	15.50	
Le Insalate		
Insalata Rustico Mixed greens, roasted bell peppers, black olives, goat cheese, and citrus vinaigrette	6.95	
Pollo e Spinaci Spinach, rotisserie chicken, sweet red onion, selected mushrooms and sun-dried tomato vinaigrette	9.95	
Cesare Crispy Romaine lettuce with homemade Caesar dressing, croutons, and parmesan cheese	7.50	
Caprese Sliced ripe tomato, fresh Rustico homemade mozzarella, basil and extra virgin olive oil	8.95	
Alla Verza e Funghi Freshly sliced thin green cabbage, wild and selected mushrooms and pine nuts with Mediterranean dressing	7.95	
Pomodori e Cipolle Red ripe tomato with red onion, extra virgin olive oil and Chianti red vinegar	7.50	

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.

Le Zuppe

Le Zuppe		
Zuppa del Giorno Fresh soup of the day	A.Q.	
Minestrone Homemade vegetable soup	6.95	
Tortellini in Brodo Veal tortellini pasta in a delicate vegetable and chicken broth	8.50	
Le Paste		
Lasagna Casalinga Homemade Bolognese lasagna baked with marinara, mozzarella and parmesan	13.95	
Capellini Rustico Angel hair pasta with grilled vegetables, roasted bell peppers, sun-dried tomatoes, fresh chopped tomatoes, white wine, and basil extra virgin olive oil	14.95	
Penne Umma Umma Slim tube pasta with grilled eggplant, fresh made Rustico mozzarella and marinara sauce	15.50	
Rigatoni all'Arrabbiata Slim tube pasta in a light spicy crushed red pepper and marinara sauce	13.95	
Spaghetti al Salto Fresh chopped tomato, garlic, fresh basil and extra virgin olive oil	14.50	
Fettuccine ai Funghi di Bosco Flat pasta in wild and selected mushroom light cream sauce	15.50	
Fusilli alla Grappa Corkscrew shaped pasta with prosciutto, radicchio and grappa pink sauce	15.50	
Rigatoni alla Montanara Tube pasta with fresh made Rustico sausage, light spicy marinara and aged ricotta	15.95	
Fettuccine alle Zucchine e Gamberi Flat pasta with zucchini, gulf shrimp, extra virgin olive oil, fresh garlic and white wine	18.95	
Ravioli del Giorno Homemade ravioli chef-filled, in a delicate cream or light marinara sauce	17.50	
Rigatoni Estate Tube pasta with mushrooms, zucchini, fresh chopped tomatoes, spinach, white wine, garlic, fresh ricotta and extra virgin olive oil	18.50	

Panini dal Forno

(specialty sandwiches from our wood-burning oven)		
Rosticcere Rotisserie chicken, sautéed spinach, mozzarella and garlic aioli	8.95	
Contadino Prosciutto, fresh mozzarella and tomato	9.50	
Ortolano Grilled vegetables, roasted bell peppers and goat cheese	8.50	
Montanaro Homemade Italian Rustico mild sausage, eggplant, red onion and mozzarella	8.95	
Le Pizze (from the only wood-burning oven in town)		
Pizza Bianca Four cheese pizza with roasted garlic and extra virgin olive oil	12.95	
Pizza Margherita Mozzarella, marinara sauce and oregano	13.50	
Pizza Rustico Marinara, mozzarella, prosciutto, ricotta, mushrooms and green Tuscan peperoncino	14.50	
Pizza Boscaiola Marinara, mozzarella, Italian home made Rustico sausage, selected mushrooms and roasted bell peppers	14.50	
Pizza Vegetariana Marinara, mozzarella, marinated grilled vegetables and aged ricotta	13.95	
Pizza agli Spinaci Spinach with grilled eggplant, sun-dried tomato, artichokes, goat cheese and marinara	14.50	
Pizza del Rosticciere Chicken from rotisserie, roasted garlic, onion, black olives, herbs, and lightly smoked mozzarella	15.50	
Pizza alla Caprese Fresh made Rustico mozzarella, sliced tomato, fresh basil and light marinara sauce	15.50	
Pizza ai Gamberetti Fresh gulf shrimp, mozzarella, marinara sauce and basil	16.50	
Pizza Pazza Marinara, mozzarella, ham, bresaola, artichokes, hot peppers, black olives, and sun-dried tomatoes	16.50	