

## RUSTICO'S DINNER MENU

### **Starters:**

Frittura Mista "Tutto Mare"	14.50
<i>Golden fried tender calamari, shrimp and Sandabb strips in grilled tomato and chili sauce</i>	
Ricotta Cheese and Spinach "Gnudi"	15.00
<i>Ricotta and spinach dumpling with brown butter-sage served over Marinara sauce</i>	
Imported Prosciutto and Burrata	17.00
<i>Imported Parma ham with creamy Apulia burrata</i>	
Chilled Jumbo Shrimp Cocktail	18.00
<i>Served with horseradish cocktail sauce</i>	
Antipasto Rustico all'Italiana	17.00
<i>Assorted cured meats and artesian cheeses</i>	

### **Salads:**

Assorted Baby Mix Greens with Gorgonzola and Asian Pears	13.00
<i>Candied walnuts, golden raisins, champignons mushrooms in raspberry-champagne vinaigrette</i>	
Kale and Brussels Sprout Salad	13.50
<i>Toasted salty almonds, dry cranberry and Manchego cheese with lemon Dijon dressing</i>	
Iceberg Lettuce with Tomato, Bacon and Basil Salad	12.50
<i>Served with creamy blue cheese dressing</i>	
Hearts of Romaine "Caesar Salad" with Frico	12.50
<i>Crispy romaine with Caesar dressing and Parmigiano chips</i>	
Golden and Purple Beet Salad with Arugula	12.50
<i>Aged balsamic vinaigrette with fresh goat cheese and candied walnut</i>	
Warm Spinach Salad with Apple Wood Bacon Dressing	13.50
<i>With sweet red onions, date, Manchego cheese and pippin apple, candied walnut</i>	

### **Soups:**

Minestrone of Vegetables	9.00
<i>Basil infused olive oil</i>	
"Pasta e Fasuli" Country Soup	9.00
<i>Slow cooked white bean soup with ham hock</i>	
Special Soup of the Day	M/P
<i>Ask your server for today's selection</i>	

### **Pizza:**

Margherita	16.50
<i>Fresh tomato sauce, sweet basil and mozzarella</i>	
Primavera	17.50
<i>Roasted mushroom, zucchini, roasted pepper, eggplant, asparagus and Vidalia onion</i>	
Quattro Stagioni	18.00
<i>Baby artichokes, Honey Baked Ham, mushrooms and roasted peppers</i>	
Valtellina	19.50
<i>Thin crusted pizza with cured Bresaola, arugula and fresh burrata cheese</i>	
Calabrese	18.00
<i>With spicy Calabrese Salami and Champignon mushroom</i>	

### **Pastas:**

Strozzapreti alla Burina	23.00
<i>Eggless pasta with mild Italian sausage and mushrooms ragu with pecorino Romano cheese</i>	
Gnocchetti with "Mamma Maria's" Bolognese Ragu'	20.00
<i>Potato dumpling in rich meat sauce from my mother's recipe</i>	
Pappardelle pasta with Lamb Ragu'	23.00
<i>Wide ribbon pasta with lamb meat sauce, mushrooms and roasted eggplant</i>	
Orecchiette with "Francesca's" Meat Balls	19.50
<i>Little ear shaped pasta with tender meat balls cooked in a rich tomato ragu' Francesca's favorite</i>	
Tortellini Boscaiola	19.00
<i>Julienne of Italian ham, forest mushrooms and English peas in delicate cream sauce</i>	
Linguine with Fresh Clams	23.00
<i>Fresh clams slowly simmered in (<b>your choice</b>) of white wine, garlic or red sauce</i>	
Ravioli with Fresh Ricotta and Spinach	18.00
<i>Served in tomato marinara with fresh basil</i>	

**Ask your server for gluten free and/or vegan pasta options**

### **Entrees:**

Fresh Sanddab Fillet with Riviera Capers	27.00
<i>In light egg batter, served with lemon-garlic and capers</i>	
Scottish Salmon Fillet in Potato Crust	31.00
<i>Wrapped in crispy potato crust and served with roasted garlic sauce and seasonal vegetables</i>	
Italian "Cioppino" of Fresh Seafood with Garlic Crostini	36.00
<i>Served in spicy tomato-garlic-basil broth</i>	
Fresh Whole Mediterranean Branzino	33.00
<i>Pan roasted and served with balsamic infused olive oil and spaghetti aglio and olio</i>	
Oven Roasted Free Range Half Chicken	26.00
<i>Marinate with garlic and rosemary served with bacon Mac &amp; cheese and vegetable</i>	
The Crispiest Duck with Amarena Cherry and Port Wine Sauce	33.00
<i>Served over steamed Bock Choy and sweet mash potato and amaretto's</i>	
Aged "Prime" New York Cut Steak Charcoal Broiled	46.00
<i>Pepper crusted and served with rosemary potato and sautéed mushroom</i>	
Polpettone di "Zia Teresa" con Ragu'	21.50
<i>My aunt's large meatball slow cooked in a tomato ragu' served over spaghetti</i>	
Double Cut Oven Roasted Kurobuta Pork Chop	31.00
<i>The most tender pork chop slowly oven roasted and served with apple cider sauce</i>	
Slow Braised Prime Short Ribs	31.00
<i>Braised in red wine, mushrooms, vegetables and served over mashed potato</i>	

**\*Any substitutions or additions to menu items may incur an additional charge.**