

## RUSTICO RESTAURANT

1125 LINDERO CANYON RD., WESTLAKE VILLAGE, CALIF. 91361

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[www.rustico-restaurant.com](http://www.rustico-restaurant.com)

### STARTERS

<b>Frittura Mista "Tutto Mare"</b>	<b>9.50</b>
<i>Golden fried tender calamari, shrimp and sandabb strips in grilled tomato and chili sauce</i>	
<b>Escargot in Red Wine, Garlic and Herbs</b>	<b>11.00</b>
<i>Baked in wood-burning oven with garlic, shallots and herb de Provence</i>	
<b>Imported Prosciutto and Sweet Melons</b>	<b>11.00</b>
<i>Imported Parma ham with sweet Cantaloupe and melon</i>	
<b>Chilled Jumbo Shrimp Cocktail</b>	<b>14.00</b>
<i>Served with horseradish cocktail sauce</i>	

### SALADS

<b>Assorted Baby Mix Greens with Gorgonzola and Asian Pears</b>	<b>7.50</b>
<i>Candied walnuts, golden raisins, champignons mushrooms in raspberry-champagne vinaigrette</i>	
<b>Chopped Salad of Mediterranean Vegetables and Fennel</b>	<b>7.50</b>
<i>Roasted garlic-balsamic vinaigrette</i>	
<b>Hearts of Romaine "Caesar Salad" with Frico</b>	<b>8.00</b>
<i>Crispy romaine with Caesar dressing and parmigiano chips</i>	
<b>Golden and Purple Beet Salad with Arugola</b>	<b>9.00</b>
<i>Aged Balsamic Vinaigrette with fresh goat cheese and candied walnut</i>	

### SOUPS

<b>Minestrone of Vegetables with Escarole and Pesto</b>	<b>7.00</b>
<i>Basil infused olive oil</i>	
<b>"Pasta e Fasuli" Country Soup</b>	<b>7.00</b>
<i>Slow cooked white bean soup with ham hock</i>	
<b>Special Soup of the Day</b>	<b>M/P</b>
<i>Ask your Server for today's selection</i>	

### PIZZAS

<b>Margherita</b>	<b>11.00</b>
<i>Fresh tomato sauce, sweet basil and mozzarella</i>	
<b>Primavera</b>	<b>12.00</b>
<i>Roasted mushroom, zucchini, roasted pepper, eggplant, asparagus and Vidalia onion</i>	
<b>Quattro Stagioni</b>	<b>13.00</b>
<i>Baby artichokes, Honey Baked Ham, Mushrooms and roasted peppers</i>	
<b>Valtellina</b>	<b>14.00</b>
<i>Thin crusted pizza with cured Bresaola, arugula and fresh burrata cheese</i>	

### PASTAS

<b>Cavatelli Pasta with "Brasciole Barese" Style</b>	<b>15.00</b>
<i>Hand made egg-less pasta with slow braised beef rollatine stuffed with raisin and pine nuts</i>	
<b>Gnocchetti Verdi with "Mamma Maria's" Bolognese Ragù</b>	<b>13.50</b>
<i>Spinach and potato dumpling in rich meat sauce from my mother's recipe</i>	
<b>Panzerotti of Roasted Chicken and Sweet Corn</b>	<b>14.50</b>
<i>Stuffed Pasta Pillow with Roasted Chicken Sweet Corn and Mushrooms</i>	
<b>Trofie with New England Scallop and Shrimp</b>	<b>16.50</b>
<i>Hand made pasta, scallop, shrimp and broccoli florettes in a lobster-tarragon sauce</i>	
<b>Orecchiette with "Francesca's" Meat Balls</b>	<b>14.50</b>
<i>Little ear shaped pasta with tender meat balls cooked in a rich tomato ragu' Francesca's favorite</i>	
<b>Tortellini Boscaiola</b>	<b>14.50</b>
<i>Julienne of Italian ham, forest mushrooms and fresh peas in delicate cream sauce</i>	
<b>Linguine with Fresh Clams</b>	<b>14.50</b>
<i>Fresh clams slowly simmered in (your choice) of white wine, garlic or red sauce</i>	
<b>Ravioli with Fresh Ricotta and Spinach</b>	<b>12.00</b>
<i>Served in tomato marinara with fresh basil</i>	
<b>Risotto of the day</b>	<b>15.00</b>
<i>Daily special risotto. Ask your server for today's selection</i>	
<b>ENTREES</b>	
<b>Fresh Sandabb Fillet with Riviera Capers</b>	<b>19.00</b>
<i>In light egg batter, served with lemon-garlic and capers</i>	
<b>Fresh Sockeye Salmon Fillet Pan Roasted</b>	<b>22.00</b>
<i>Dijon Mustard sauce and pink peppercorn</i>	
<b>Italian "Cioppino" of Fresh Seafood with Garlic Crostini</b>	<b>26.00</b>
<i>Served in spicy tomato-basil broth</i>	
<b>Crispy Boneless Spring Chicken al "Mattone"</b>	<b>20.50</b>
<i>Boneless whole spring chicken cooked under hot bricks with lemon, garlic and rosemary</i>	
<b>The Crispiest Duck with Amarena Cherry and Port Sauce</b>	<b>24.00</b>
<i>Served over buttered Swiss chard, yams puree and orange-ginger sauce</i>	
<b>Aged "Prime" New York Cut Steak Charcoal Broiled</b>	<b>32.00</b>
<i>Pepper crusted and served with rosemary potato and sautéed mushroom</i>	
<b>Polpettone di "Zia Teresa" con Ragù</b>	<b>18.00</b>
<i>My aunt's large meatball slow cooked in a tomato ragu' served over spaghetti</i>	
<b>Kurobuta Pork Chop "Parmigiana"</b>	<b>24.00</b>
<i>The most tender pork chop pounded thin in crispy panko, marinara and melted 3 cheeses</i>	
<b>Garlic Roasted Filet Mignon with Gorgonzola Sauce</b>	<b>32.00</b>
<i>Angus beef tenderloin with roasted garlic and Gorgonzola blue cheese sauce</i>	