

RUSTICO'S DINNER MENU 2010

1125 Lindero Canyon Rd. A-1, Westlake Village, CA 91362

818-889-0191

www.rustico-restaurant.com

Starters:

Frittura Mista "Tutto Mare"

Golden fried tender calamari, shrimp and Sandabb strips in grilled tomato and chili sauce

Spicy Eastern Black Mussels "Fra Diavolo"

Fresh mussels backed in wood burning oven with garlic, tomato and chili pepper

Escargot in Red Wine, Garlic and Herbs

Baked in wood-burning oven with garlic, shallots and herb de Provence

Imported Prosciutto and Burrata

Imported Parma ham with creamy Apulia Burrata

Chilled Jumbo Shrimp Cocktail

Served with horseradish cocktail sauce

Antipasto Rustico all' Italiana

Assorted cured meats and artesian cheeses

Salads:

Assorted Baby Mix Greens with Gorgonzola and Asian Pears

Candied walnuts, golden raisins, champignons mushrooms in raspberry-champagne vinaigrette

Iceberg Lettuce with Tomato, Bacon and Basil Salad

Served with creamy blue cheese dressing

Hearts of Romaine "Caesar Salad" with Frico

Crispy romaine with Caesar dressing and parmigiano chips

Golden and Purple Beet Salad with Arugola

Aged Balsamic Vinaigrette with fresh goat cheese and candied walnut

Warm Spinach Salad with Apple Wood Bacon Dressing

With sweet red onions, date, Manchego cheese, pippin apple and candied walnut

Soups:

Minestrone of Vegetables with Escarole and Pesto

Basil infused olive oil

"Pasta e Fasuli" Country Soup

Slow cooked white bean soup with ham hock

Special Soup of the Day

Ask your Server for today's selection

Pizza:

Margherita

Fresh tomato sauce, sweet basil and mozzarella

Primavera

Roasted mushroom, zucchini, roasted pepper, eggplant, asparagus and Vidalia onion

Quattro Stagioni

Baby artichokes, Honey Baked Ham, Mushrooms and roasted peppers

Valtellina

Thin crusted pizza with cured Bresaola, arugula and fresh burrata cheese

Calabrese

With spicy Calabrese Salami and Champignon mushroom

Pastas:

11.50 Cavatelli Pasta with "Brasciole Barese" Style 17.00

Hand made egg-less pasta with slow braised beef rollatine stuffed with raisin and pine nuts

11.00 Gnocchetti with "Mamma Maria's" Bolognese Ragù 15.50

Potato dumpling in rich meat sauce from my mother's recipe

11.00 Pappardelle with Lamb Ragù 18.50

Wide ribbon pasta with lamb meat sauce, mushrooms and roasted eggplant

11.00 Orecchiette with "Francesca's" Meat Balls 17.50

Little ear shaped pasta with tender meat balls cooked in a rich tomato ragù' Francesca's favorite

15.00 Tortellini Boscaiola 16.50

Julienne of Italian ham, forest mushrooms and fresh peas in delicate cream sauce

15.00 Linguine with Fresh Clams 17.50

Fresh clams slowly simmered in (your choice) of white wine, garlic or red sauce

15.00 Ravioli with Fresh Ricotta and Spinach 15.00

Served in tomato marinara with fresh basil

15.00 Risotto of the day M/P

Daily special risotto. Ask your server for today's selection

Entrees:

11.00 Fresh Sandabb Fillet with Riviera Capers 22.00

In light egg batter, served with lemon-garlic and capers

Fresh Sockeye Salmon Fillet in Potato Crust 26.00

Wrapped in crispy potato crust and served with roasted garlic sauce and seasonal vegetable

8.00 Italian "Cioppino" of Fresh Seafood with Garlic Crostini 28.00

Served in spicy tomato-garlic-basil broth

8.00 Crispy Half Roasted Chicken 20.00

Marinated with red wine vinegar, garlic and rosemary and served with roasted potato and rapini

M/P The Crispiest Duck with Amarena Cherry and Port Sauce 27.00

Served over steamed Bock Choy and sweet potato and amaretto's

Aged "Prime" New York Cut Steak Charcoal Broiled 38.00

Pepper crusted and served with rosemary potato and sautéed mushroom

12.50 Polpettone di "Zia Teresa" con Ragù 20.50

My aunt's large meatball slow cooked in a tomato ragù' served over spaghetti

14.00 Double cut Oven Roasted Kurobuta Pork Chop 28.00

The most tender pork chop slowly oven roasted and served with apple cider sauce

14.50 Slow Braised Boneless Prime Short Ribs 26.00

Braised in red wine, cipollini, mushrooms, baby turnip and served over mashed potato

15.50

14.00