

LE PIZZE

(from the only authentic Italian pizza oven in town)

PIZZA MARGHERITA 15.50

Mozzarella, marinara sauce and oregano

PIZZA RUSTICO 16.95

Marinara, mozzarella, prosciutto, ricotta, mushrooms and green Tuscan peperoncino

PIZZA BOSCAIOLA 17.95

Marinara, mozzarella, roasted Rustico home made sausage, selected mushrooms and roasted bell peppers

PIZZA BIANCA DEL ROSTICCERE 18.50

Four cheese pizza with chicken from rotisserie, roasted garlic and extra virgin olive oil

Rustico Vi Augura Buon Appetito

Telluride is one of the most beautiful and relaxing place in the world.

At Rustico we cook everything fresh to order "al momento", and also longer time is needed in high altitude (8750 ft).

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

18% service charge will be added to parties of six or more. Visa, Master Card, Amex. No checks accepted.

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



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GLI ANTIPASTI E LE INSALATE

BRUSCHETTA TOSCANA 11.50

Toasted filone bread with chopped tomato, garlic, extra virgin olive oil and fresh basil

CALAMARI 14.50

Lightly fried with a citrus vinaigrette and a side of marinara

CARPACCIO DI MANZO 16.50

Thinly sliced raw Black Angus beef, capers, lemon, shaved Grana Padano

INSALATA CAPRESE 12.95

Slice ripe tomato, fresh Rustico homemade mozzarella, basil, and extra virgin olive oil

INSALATA RUCOLA E GAMBERI 14.50

Arugula with marinated grilled shrimp, goat cheese and lemon vinaigrette

INSALATA RUSTICO 10.50

Mixed greens, roasted bell peppers, black olives, goat cheese and citrus vinaigrette

INSALATA CESARE 12.50

Crispy romaine lettuce with homemade Caesar dressing, croutons and Grana Padano cheese

VERZA E FUNGHI 12.50

Freshly sliced thin green cabbage, wild selected mushrooms and pine nuts with Mediterranean dressing

LE ZUPPE

ZUPPA DEL GIORNO Fresh soup of the day	11.50
MINISTRONE Homemade vegetable soup	10.95

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	24.50
RIGATONI ARRABBIATA Sautéed in a light spicy crushed red pepper and marinara sauce	21.95
SPAGHETTI AL SALTO Fresh chopped tomato, garlic, fresh basil and extra virgin olive oil	23.50
FETTUCCINE AI FUNGHI DI BOSCO Long flat pasta in wild and selected mushroom light cream sauce	24.95
RIGATONI ALLA GRAPPA Short tube pasta with prosciutto, radicchio and grappa pink sauce	24.50
RIGATONI ALLA MONTANARA Tube pasta with fresh made Rustico sausage, light spicy marinara and aged ricotta	28.50
RAVIOLI DI RICOTTA ROSA Homemade ravioli filled with ricotta cheese, in a delicate pink sauce	25.50
FETTUCCINE MARE Fettuccine sautéed with shrimps, scallops, salmon, fresh garlic, white wine, olives, capers and light spicy marinara sauce	34.50

I RISOTTI

AI PORCINI Italian Carnaroli rice sautéed with wild and selected mushrooms and truffle oil	26.50
ALLE VERDURE E GAMBERI Italian Carnaroli rice with grilled seasonal vegetables and shrimps simmered with white wine	27.50

I SECONDI E IL GIRARROSTO

VITELLO AI FUNGHI DI BOSCO Thinly sliced veal sautéed with wild and selected mushrooms and white wine	32.50
VITELLO AI CARCIOFI Thinly sliced veal sautéed with artichokes, capers and white wine	29.50
OSSOBUCO E POLENTA Veal shank braised like my grandma used to make, served on top of fontina polenta	43.00
POLLO DEL ROSTICCERE Half rotisserie herb basted free-range chicken	28.50
RIDGWAY BISTECCA ALLA GRIGLIA Grilled local Double RL Ranch Black Angus USDA PRIME strip loin steak seasoned with Mediterranean herbs and extra virgin olive oil	(8oz) 39.00 (16oz) 75.00
FILETTO ALLA GRIGLIA Grilled local Double RL Ranch USDA PRIME center cut filet of Black Angus beef served with Barolo green peppercorn reduction on the side.	49.00
PESCE DEL GIORNO Fresh fish, grilled catch of the day, garnished with finely chopped tomato, cucumber and slivered Mediterranean olives	A.Q.