

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



LA CENA

GLI 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	9.95
CAPRESE Sliced ripe tomato, fresh Rustico homemade mozzarella, basil and extra virgin olive oil	8.95
POLENTA E FUNGHI Wild mushrooms sautéed with Marsala over Italian cornmeal with melted Fontina cheese	9.50
CARPACCIO DI MANZO Thinly sliced raw beef tenderloin with capers, lemon and shaved parmesan olissimo XO	11.50
SALMONE MARINATO AGLI AGRUMI Fresh salmon fillet cured with citrus and herbs served with quartered Borettane onions	11.95
RUCOLA E GAMBERI Arugula with marinated seafood, goat cheese and lemon vinaigrette	10.95
ANTIPASTO RUSTICO House assortment of appetizers	9.50
ANTIPASTO RUSTICO PER LA FAMIGLIA Ask your server for a family-style Antipasto Rustico platter	A.Q.
BRESAOLA DELLA VALTELLINA Traditional Italian cured beef, topped with arugula, shaved parmigiano, mushrooms, lemon and extra virgin olive oil	9.95

LE PIZZE

(from the only authentic Italian pizza oven in town)

PIZZA BIANCA DEL ROSTICCERE Four cheese pizza with chicken from rotisserie, roasted garlic and extra virgin olive oil	12.95
PIZZA MARGHERITA Mozzarella, marinara sauce and oregano	11.95
PIZZA RUSTICO Marinara, mozzarella, prosciutto, ricotta, mushrooms and green Tuscan peperoncino	13.95
PIZZA BOSCAIOLA Marinara, mozzarella, Italian home made Rustico sausage, selected mushrooms and roasted bell peppers	14.95
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	13.95
PIZZA AI GAMBERETTI Fresh rock shrimp, mozzarella, marinara sauce and basil	13.95
PIZZA ALLA CAPRESE Fresh made Rustico mozzarella, sliced tomato, fresh basil and light marinara sauce	12.95

Rustico Vi Augura Buon Appetito

I SECONDI E IL GIRARROSTO

SCALOPPINE RUSTICO Thinly sliced veal sautéed with prosciutto coppa, Fontina and marsala wine	23.95
VITELLO AI FUNGHI DI BOSCO Thinly sliced veal sautéed with wild and selected mushrooms and white wine	21.95
VITELLO AI CARCIOFI Thinly sliced veal sautéed with artichokes, capers and white wine	19.95
OSSOBUCO E POLENTA Veal shank braised like my grandma used to make	29.95
POLLO DEL ROSTICCERE Half rotisserie herb basted free-range chicken	18.95
CARRE' DI AGNELLO SCOTTADITO Rack of lamb cutlets grilled with rosemary and thyme	33.00
FILETTO ALLA GRIGLIA Grilled local naturally fed Angus beef, dry aged 12oz of the most tender filet mignon served with Barolo peppercorn sauce on the side	29.00
PESCE DEL GIORNO Fresh fish of the day	29.50
GIRARROSTO E GRIGLIATA Selection of meats from grill or rotisserie	A.Q.
GRIGLIATA MISTA DI PESCE Chef's choice of assorted fresh grilled fish	A.Q.

LE ZUPPE

ZUPPA DEL GIORNO 7.50
Fresh soup of the day

MINISTRONE 7.50
Homemade vegetable soup

STRACCIATELLA 9.95
Egg drop in a light chicken broth with spinach and parmesan

LE INSALATE

RUSTICO 7.95
Mixed greens, roasted bell peppers, black olives, goat cheese, and citrus vinaigrette

CESARE 8.50
Crispy Romaine lettuce with homemade Caesar dressing, croutons, and parmesan cheese

POLLO E SPINACI 9.95
Spinach, rotisserie chicken, sweet red onions, selected mushrooms and sun-dried tomato vinaigrette

ALLA VERZA E AI FUNGHI 8.50
Freshly sliced thin green cabbage, wild and selected mushrooms and pine nuts with Mediterranean dressing

LE PASTE

CAPELLINI RUSTICO

Angel hair pasta with grilled vegetables, roasted bell peppers, sun-dried tomatoes, fresh chopped tomatoes, white wine, basil and extra virgin olive oil

14.95

PENNE UMMA UMMA

Slim tube pasta with grilled eggplant, fresh mozzarella and marinara sauce

15.95

PENNE ALL'ARRABBIATA

Slim tube pasta in a light spicy crushed red pepper and marinara sauce

14.95

SPAGHETTI AL SALTO

Fresh chopped tomato, garlic, fresh basil and extra virgin olive oil

14.95

FETTUCCINE AI FUNGHI DI BOSCO

Flat pasta in wild and selected mushroom light cream sauce

15.50

PENNE ALLA GRAPPA

Slim tube pasta with prosciutto, radicchio and grappa pink sauce

18.50

RIGATONI ALLA MONTANARA

Tube pasta with fresh made Rustico sausage, light spicy marinara and aged ricotta

19.50

RIGATONI ESTATE

Tube pasta with mushrooms, zucchini, fresh chopped tomatoes, spinach, white wine, garlic, fresh ricotta and extra virgin olive oil

18.95

FETTUCCINE MARE

Fettuccine sautéed with shrimps, scallops, salmon, fresh garlic, white wine, olives, capers and light spicy marinara sauce

24.00

SPAGHETTI AI GAMBERONI

Spaghetti with shrimp, arugula and fresh tomato sauce

21.95

RAVIOLI DEL GIORNO

Homemade ravioli chef-filled, in a delicate cream or light marinara sauce

18.50

I RISOTTI

AI PORCINI

Italian Carnaroli rice sautéed with wild and selected mushrooms and truffle oil

17.95

ALLA SALSICCIA

Italian Carnaroli rice, Italian fresh made Rustico sausage, artichokes and parmesan

19.95

ALLE VERDURE E GAMBERI

Italian Carnaroli rice with grilled seasonal vegetables and shrimps simmered with white wine

18.95