

I PANINI DAL FORNO

(from the only authentic Italian pizza oven in town)

ROSTICCERE 14.95

Rotisserie chicken, sautéed spinach, mozzarella and garlic aioli

CONTADINO 14.95

Prosciutto, fresh mozzarella and tomato

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 VEGETARIANA 17.50

Marinara, mozzarella, marinated grilled vegetables and aged ricotta

PIZZA BIANCA DEL ROSTICCERE 15.95

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 12.95

Lightly fried with a citrus vinaigrette and a side of marinara

CARPACCIO DI MANZO 13.50

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

SALMONE MARINATO AGLI AGRUMI 13.95

Fresh salmon fillet cured with citrus and herbs served with quartered Borettane onions

topped with undressed thinly sliced white cabbage

INSALATA CAPRESE 10.50

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 9.50

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

INSALATA CESARE 9.95

Crispy romaine lettuce with homemade Caesar dressing, croutons and Parmigiano cheese

Add Grilled chicken \$7.95 - Add shrimps \$8.95

VERZA E FUNGHI 11.95

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

LE ZUPPE

ZUPPA DEL GIORNO 9.95

Soup of the day

MINISTRONE 9.95

Homemade vegetable soup like grandma makes

SPECIALE DEL GIORNO

PESCE DEL GIORNO ALLA PIASTRA 24.95

Grilled fish of the day served on a bed of field greens with an organic apple vinaigrette, Marinated pearl onions, fresh parsley and basil

PETTO DI POLLO ALLA PARMIGIANA 24.50

Sautéed breaded organic free-range chicken breast, served with homemade marinara sauce and melted mozzarella cheese

LE PASTE

LASAGNETTA BOLOGNESE 19.50

Homemade Black Angus Rocky mountain Bolognese lasagna baked with marinara, mozzarella and Parmigiano Reggiano

SPAGHETTI RUSTICO 21.95

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

SPAGHETTI ALL'ARRABBIATA 19.50

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

SPAGHETTI AL SALTO 19.95

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

FETTUCCINE AI FUNGHI DI BOSCO 23.50

Flat pasta in wild and selected mushroom light cream sauce

RIGATONI ALLA GRAPPA 23.50

Slim tube pasta with prosciutto, radicchio and grappa pink sauce

RIGATONI ALLA MONTANARA 24.95

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

RAVIOLI DI RICOTTA ROSA 23.95

Homemade ravioli filled with ricotta cheese, in a delicate pink sauce

FETTUCCINE MARE 26.50

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