



San Silvestro New Years Eve 2024

ANTIPASTI ZUPPA E INSALATE

ANTIPASTO DELIZIA	\$28.50
Thinly sliced Parma ham Prosciutto, Bresaola cured beef, Bella di Cerignola olives, Italian artichoke hearts, Borettana onions and shaved Grana Padano d.o.p. Sliced ripe tomato, fresh mozzarella, basil, extra virgin olive oil	
FAGOTTO DI MARE	\$32.50
Homemade crepes filled with fresh King crab, fresh asparagus, served in a delicate pink sauce	
CARPACCIO DI VITELLONE	\$26.50
Thinly sliced free range local Black Angus, arugula, shaved Grana Padano, extra virgin olive oil, capers and citrus vinaigrette	
INSALATA CESARE	\$21.50
Crispy romaine lettuce with Rustico homemade Caesar dressing, focaccia croutons, Grana Padano cheese	
INSALATA RUSTICO	\$19.50
Baby mixed greens, roasted bell peppers, black olives, goat cheese, and citrus vinaigrette	
ZUPPA DI ZUCCA E GAMBERI	\$23.50
Homemade pumpkin soup garnished with Black Tiger shrimp and fresh parsley	
MINISTRONE	\$21.50
Chef's homemade fresh seasonal vegetable soup	

PRIMI E SECONDI

TAGLIOLINI AI FUNGHI PORCINI	\$60.00
Fresh egg long flat pasta sautéed with Telluride # 1 baby Porcini wild mushrooms, Garganega white wine, extra virgin olive oil and fresh parsley	
RAVIOLI DI POLLO CON SALSA OSSOBUCO	\$49.00
Homemade ravioli stuffed with free range chicken sautéed in gremolade ossobuco style sauce	
FETTUCCINE AI GAMBERI E CAPESANTE	\$54.00
Flat pasta with Black Tiger shrimp, jumbo scallops sautéed with white wine and garlic served in a light spicy pink marinara sauce	
BRANZINO ALLA PIASTRA	\$64.00
Chilean sea bass filet finished with Pantelleria capers, sun dried tomatoes, Brindisino artichoke hearts, slivery cucumbers, Pinot grigio white wine and garlic	
OSSOBUCO E POLENTA	\$64.00
Veal shank braised like my grandma used to make, served on top of fontina polenta	
BISTECCA ALLA GRIGLIA	\$58.00
Local Double RL 8 oz PRIME Ridgeway strip loin steak, Tuscan seasoning and Barolo reduction	
DOPPIA BISTECCA ALLA GRIGLIA	\$110.00
Local Double RL 16 oz PRIME NY steak seasoned with Tuscan herbs and Barolo reduction	
MAIALE ARROSTO ALLA RUSTICO	\$54.00
Rotisserie oven roasted double pork loin chop served with spinach, sun dried tomatoes and Borettana Italians onions, finished with Amarone reduction	
RIGATONI ROSA O MARINARA (Children under 6 years old)	\$30.00
Kid's portion of short pasta with marinara or pink sauce (with chicken add \$14.00)	

CONTORNI DEL PESCE E DELLA CARNE

Main course will be served with

POLENTA
Traditional mountain-style polenta with melted fontina cheese
CAROTE E ZUCCHINE SALTATE AL BURRO
Oven roasted organic carrots, green zucchini and yellow squash
BARBABIETOLE CON LE MANDORLE
Colorado red sweet beets with sliced toasted almonds

DOLCI

SPUMA DI CIOCCOLATO	\$20.50
Delicate homemade Rustico dark chocolate mousse, gianduia style with fresh cream	
TIRAMISU'	\$22.50
Traditional Italian ladyfinger biscuits dipped in espresso, served layered with mascarpone and chocolate	
GELATO	(1 scoop \$8) (2 scoops \$14) (3 scoop \$18.50)
Homemade Gelato: Vanilla, Chocolate, Pistachio, Hazelnut	
SORBETTO	(1 scoop \$8) (2 scoops \$14) (3 scoop \$18.50)
Homemade Sorbetto: Lemon, Mango, Raspberry	