

R U S T I C O R I S T O R A N T E



San Silvestro New Years Eve 2016

GLI ANTIPASTI

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| ANTIPASTO DELIZIA | \$18.50 |
| Sliced ripe tomato, fresh mozzarella, basil and extra virgin olive oil, thinly sliced Parma prosciutto, bresaola cured beef, picked Porcini wild mushrooms and shaved Grana Padano d.o.p. | |
| FAGOTTO DI MARE | \$19.50 |
| Homemade crepes filled with fresh King crab, fresh asparagus, served in a delicate pink sauce | |
| CARPACCIO DI VITELLONE | \$17.50 |
| Thinly sliced free range USDA PRIME Angus, arugula, shaved Grana Padano, extra virgin olive oil, capers and citrus vinaigrette | |

LA ZUPPA E LE INSALATE

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| ZUPPA DI ZUCCA E GAMBERI | \$16.50 |
| Homemade pumpkin soup garnished with Black Tiger shrimp and fresh parsley | |
| INSALATA CESARE | \$14.50 |
| Crispy romaine lettuce with Rustico homemade Caesar dressing, focaccia croutons, and Grana Padano cheese | |
| INSALATA RUSTICO | \$13.50 |
| Baby mixed greens, roasted bell peppers, black olives, goat cheese, and citrus vinaigrette | |

I SECONDI

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| TAGLIOLINI AI FINFERLI E PORCINI | \$34.50 |
| Fresh egg long flat pasta sautéed with Chanterelle and Porcini wild mushrooms, Garganega white wine, extra virgin olive oil and fresh parsley | |
| FETTUCCINE AI GAMBERI E CAPESANTE | \$39.50 |
| Flat pasta with Black Tiger shrimp, jumbo scallops sautéed with white wine and garlic served in a light spicy pink marinara sauce | |
| RAVIOLI DI POLLO E VITELLO CON SALSIA OSSOBUCO | \$36.50 |
| Homemade ravioli stuffed with free range chicken and veal sautéed in gremolade ossobuco style sauce | |
| BRANZINO ALLA PIASTRA | \$49.50 |
| Chilean sea bass filet finished with Pantelleria capers, sun dried tomatoes, Brindisino artichoke hearts, slivery cucumbers, Pignoletto white wine and garlic | |
| FILETTO ALLA GRIGLIA | \$59.50 |
| Grilled local Double RL Ranch Organic USDA PRIME Black Angus, 9oz central cut The most tender filet mignon served with Barolo green peppercorn reduction on the side | |
| RIGATONI ROSA O MARINARA (Children under 6 years old) | \$19.50 |
| Kid's portion of short tube pasta with marinara or pink sauce (with chicken add \$12.00) | |

I CONTORNI DEL PESCE E DELLA CARNE (served with)

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| 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 |

I DOLCI

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| SPUMA DI CIOCCOLATO | \$14.50 |
| Delicate homemade Rustico dark chocolate mousse, giandua style with fresh cream | |
| TIRAMISU' | \$12.50 |
| Traditional Italian ladyfinger biscuits dipped in espresso, served layered with mascarpone and chocolate | |
| GELATO | \$9.50 |
| Homemade Gelato: Vanilla, Chocolate, Pistachio | |
| SORBETTO | \$12.50 |
| Homemade Sorbet: mango-peach, raspberry, lemon served with marinated fresh strawberries (with Limoncello liquor) \$16.50 | |

Buon Appetito e Felice Anno Nuovo