

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

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

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

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)

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

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