

Welcome to Café Rustica

Café Rustica is NOT an allergen free environment. We will do our best to accommodate your needs but cannot 100% guarantee. Each of our dishes is prepared to order and we ask your indulgence to be patient. Sit back, relax and let us make your evening an unforgettable dining experience. It's a pleasure serving you.



Antipasti (Appetizer)

<b>Bruschetta</b> Toasted Italian bread with tomatoes & herb infused olive oil	\$12.99	<b>Filet Mignon Carpaccio</b> Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$19.99
<b>Grilled Spicy Sausage</b> Over broccoli rabe with shavings of provolone cheese	\$17.99	<b>Imported Bufala Mozzarella Napoleone</b> Layered with grilled eggplant, fresh tomato & roasted peppers	\$17.99
<b>Fried Calamari</b> With marinara sauce	\$17.99	<b>Eggplant Rollantini alla Rustica</b> Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$14.99
<b>Risotto del Giorno</b>	priced daily	<b>Antipasto Café Rustica</b> Assorted Italian cold cuts & imported cheeses	\$18.99
<b>Zuppa di Clams</b> Served in a marinara sauce	\$18.99	<b>Fried Bocconcini</b> Fried fresh mozzarella served with marinara sauce	\$16.99
<b>Grilled Eggplant Antipasto</b> With gaeta olives, roasted peppers & fresh mozzarella	\$16.99	<b>Mussels Marinara</b>	\$17.99
<b>Grilled Jumbo Shrimp</b> Served with a Tuscan bean salad	\$19.99	<b>Sizzling Shrimp Scampi</b> Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$18.99
<b>Rustica Wings</b> Your choice of hot, honey sriracha or bacon bbq with blue cheese dipping sauce. (all sauces homemade)	\$14.99		

Zuppe (Soup)

Pasta é Fagioli \$7.99 Zuppa del Giorno Priced Daily



Insalata (Salad)



<b>Arugula Salad</b> With red onions, lemons & tomatoes in a balsamic vinaigrette	\$13.99	<b>Spinach Salad with Grilled Chicken</b> Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$20.99
<b>Cajun Chicken Breast Salad</b> Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$20.99	<b>Grilled Steak Salad</b> Mixed baby greens, red onions, tomatoes, mushrooms, peppedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$25.99
<b>Caesar Salad</b> with chicken \$17.99 with grilled jumbo shrimp \$19.99 with fried calamari \$19.99	\$12.99	<b>The Café Salad</b> Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$18.99

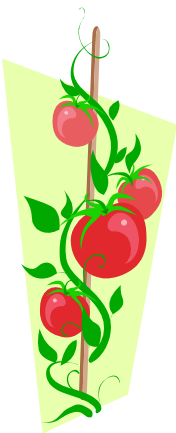
Personal Specialty Pizzas

Prices for 12", available also in 14" & 16"  
Available in whole wheat for additional charge

<b>#1:</b> Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$19.99
<b>#2:</b> Margherita pizza with fresh mozzarella, plum tomato sauce, basil	\$17.99
<b>#3:</b> Grilled pizza: grilled chicken, pesto, bruschetta tomatoes, mozzarella, arugula, parmigiano reggiano	\$19.99
<b>#4:</b> Crumbled spicy sausage, caramelized onions, goat cheese, tomato sauce, mozzarella	\$19.99
<b>#5:</b> Grilled pizza: grilled eggplant, roasted tomatoes, pesto, ricotta, mozzarella	\$19.99

Al Forno (Baked in the Oven)

All entrees served with mesclun salad



<b>Eggplant Parmigiana</b> Served with a side of linguine (no substitutions)	\$22.99	<b>Lasagna</b> Bolognese	\$21.99
<b>Chicken Parmigiana</b> Served with a side of linguine (no substitutions)	\$24.99	<b>Baked Rigatoni alla Rustica</b> With sausage, prosciutto, peas & broccoli	\$21.99
<b>Veal Parmigiana</b> Served with a side of linguine (no substitutions)	\$27.99	<b>Eggplant Rollantini alla Rustica</b> Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella	\$22.99



## Pasta

(available in whole wheat linguine or gluten free rigatoni for additional charge)  
*All entrees served with mesclun salad*

<b>Penne Puttanesca</b> Gaeta olives, capers, anchovies in a fresh tomato sauce	\$21.99	<b>Linguine Giulio</b> Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce	\$22.99
<b>Penne Vodka</b> Tomato basil vodka cream sauce with peas	\$21.99	<b>Rigatoni Paesano</b> Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce	\$22.99
<b>Capellini di Angelo</b> Prosciutto & peas, with a tomato basil cream sauce	\$22.99	<b>Farfalle Theresa</b> Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta	\$24.99
<b>Linguine alla Vongole</b> Red or white clam sauce	\$23.99	<b>Capellini Napoletani</b> Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with peas	\$25.99
<b>Rigatoni Forestiere</b> Sausage, mushrooms & roasted peppers sautéed in a light plum tomato sauce	\$22.99	<b>Fettuccine Carbonara alla Rustica</b> Pancetta, onions, sundried tomatoes & spinach sautéed in a parmigiana cream sauce & topped with grilled chicken breast	\$25.99
<b>Fettuccine alla Formiana</b> Mussels, clams, shrimp & calamari sauteed with grape tomatoes & baby spinach in an oil & garlic white wine sauce	\$26.99		

## Carne (Meat)

*All entrees served with mesclun salad*

<b>Pollo Fumoso</b> Chicken breast sautéed in a sundried tomato & mushroom marsala demiglaze sauce topped with eggplant and smoked mozzarella cheese	\$24.99	<b>Veal Sorrentina alla Rustica</b> Topped with eggplant, spinach & fresh mozzarella in a demiglaze sauce	\$30.99
<b>Pollo Amalfi</b> Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demiglaze	\$24.99	<b>Veal &amp; Jumbo Shrimp Fantasia</b> Veal scallopine & jumbo shrimp sautéed with diced tomatoes & capers, topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach	\$33.99
<b>Pollo Rustico</b> Parmigiana crusted chicken breast served over spinach gnocchi in a roasted tomato sauce with a pancetta & porcini mushroom white wine demiglaze sauce	\$25.99	<b>Francese Trio</b> Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce served with garlic mashed potatoes	\$30.99
<b>Grilled Pork Chop</b> With garlic mashed potatoes, spinach & aged balsamic sauce	\$28.99	<b>Veal Chop Milanese</b> Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula	\$36.99
<b>Tender BBQ Baby Back Ribs</b> Full rack served with a choice of french fries or garlic mashed potatoes	\$28.99	<b>Blue Cheese Crusted Black Angus NY Strip Steak</b> With garlic mashed potatoes and a red wine reduction sauce, garnished with sweet potato fries	\$36.99
<b>Veal Saltimbocca alla Rustica</b> Topped with prosciutto, mozzarella & spinach in a sage demiglaze	\$30.99		

## Pesce (Fish)

*All entrees served with mesclun salad*

<b>Shrimp, Broccoli &amp; Sundried Tomatoes</b> Sautéed in an oil & garlic white wine sauce with capellini pasta	\$29.99
<b>Shrimp &amp; Scallops Malafemina</b> Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine	\$32.99
<b>Tilapia &amp; Shrimp</b> Artichokes, & roasted peppers sautéed in a cognac sauce over rice pilaf	\$29.99
<b>Pan Seared Salmon</b> Over wild mushroom, sun dried tomato & green pea risotto with an oven roasted tomato sauce	\$29.99
<b>Zuppa di Pesce</b> Lobster, shrimp, clams, mussels & calamari with linguine in a light marinara sauce	\$36.99

Updated 3/18  
\*Prices subject to change

**Sides:** Penne Tomato~Garlic Mashed Potatoes~Rice Pilaf~Sauteed Spinach~Meatballs~Broccoli Rabe

Chef Cucina Giovanni Giornalista  
An 18% gratuity will be added to parties of 8 or more

Your Hostess Theresa Giornalista  
Split Plate/Sharing Fee \$2.00 / credit card transaction fee 3.99%