

DINNER



× ANTIPASTI ×

CRISPY BURRATA 16

Burrata, breadcrumbs, crostini & spicy pomodoro sauce

RUSTIC CALAMARI 17

Paprika, parmesan & fresh herbs

GRANDMA'S MEATBALL 15

Mozzarella, besciamella & pomodoro sauce

EGGPLANT PARMIGIANA 11 **GF**

Mozzarella, parmesan, tomato sauce

COZZE E VONGOLE 18

Clams, mussels, garlic butter white wine sauce with crostini

BURRATA BRUSCHETTA TOAST 16

Roasted ciabatta bread, organic tomato, garlic spread, burrata cheese

STUFFED MUSHROOMS 17

Crab meat, breadcrumbs & fresh herbs

BEEF CARPACCIO 19 **GF**

Filet mignon, artichoke, arugula, shaved parmesan, extra virgin olive oil, & lemon juice

TAGLIERE MEAT & CHEESE BOARD 25

Chef selection of charcuterie

SICILIAN ARTICHOKE 14 **GF**

Grilled artichoke, sun-dried tomatoes, fresh herbs in garlic lemon sauce

GARLIC KNOTS 9

SICILIAN COMBO ANTIPASTO 18 (FOR 2)

Arancini, potato croquette, garbanzo cake, classic bruschetta

× SOUPS & SALADS ×

ROMAINE 9

Hearts of romaine, shaved parmesan, garlic croutons & caesar dressing

GARDEN 8 **GF**

Mixed greens, cherry tomato, italian dressing

BURRATA ARUGULA CAPRESE 16 **GF**

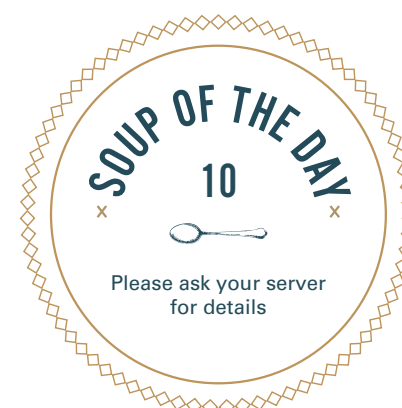
Arugula, burrata, roasted heirloom tomato

ROASTED BEET SALAD 13 **GF**

Roasted beets, feta cheese, spinach, champagne vinaigrette

DECONSTRUCTED CANTALOUPE SALAD 14

Arugula, cantaloupe, prosciutto, fig dressing



× BUILD YOUR OWN PASTA ×

••• SELECT A PASTA •••



CAVATELLI



FETTUCCINE



SPAGHETTI



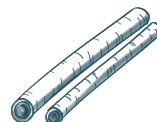
GLUTEN-FREE CHEF'S SELECTION **GF**



GNOCCHI



PACCHERI



BUCATINI



PAPPARDELLE

••• SELECT A SAUCE •••

WILD BOAR SAUSAGE 25 **GF**

Peas, diced tomatoes, in pink vodka cream sauce with parmesan cheese

NONNA'S MEATBALL 20 **GF**

Homemade meatball with tomato sauce and fresh basil

PESTO 17 **GF**

Traditional pesto, sun dried tomatoes, light cream sauce

GRANDMA RAGU 19 **GF**

Beef and pork ragu tomato base

CARBONARA 23 **GF**

Roasted onion, crispy bacon in a brandy cream sauce topped with raw egg yolk

CACIO E PEPE 17 **GF**

Pecorino cheese, black pepper, white cream sauce

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

K KETO

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DINNER



× CHEF'S FAVORITES ×

CAYENNE CRUSTED PRAWN SHRIMP RISOTTO 35 **GF**

Arborio risotto, cherry tomato, baby scallops, vodka creamy sauce

LOBSTER LASAGNA 35

Lobster meat, mozzarella & lobster bisque sauce

CLASSIC LASAGNA 19

Bolognese, besciamella, mozzarella

PAPPARDELLE 26

With shredded short ribs in truffle cream sauce

ZUCCHINI SPAGHETTI 23 **GF V K**

Spiralized zucchini, seasonal veggies in a spicy marinara sauce

FIG RAVIOLI 25

Stuffed with goat cheese in butter sage sauce

LOBSTER RAVIOLI 27

In a saffron cream sauce

PORCINI RAVIOLI 26

Fresh mixed herbs, creamy burrata sauce

CHEF'S CHEESE WHEEL PASTA MP



36-month parmesan cheese wheel, ask your server for our specials

× FLATBREADS ×

SPINACH & FIG 17

Mascarpone, crispy prosciutto, fig jam & fresh spinach flatbread

PROSCIUTTO E BURRATA 19

Tomato sauce, burrata, prosciutto arugula flatbread

RUSTICA 16

Sausage, pepperoni, crispy bacon, mozzarella & fresh tomato flatbread

VEGETARIANA 18

Season vegetables, mozzarella, & tomato sauce

• ENTRÉES •

POLLO PARMIGIANA 23

Spaghetti & pomodoro sauce

DRY-AGED NEW YORK STEAK 39 **GF**

32-day dry-aged, truffle fries & porcini cream sauce

CIOPPINO 29

Clams, mussels, calamari, mixed fish in lobster broth with focaccia bread

LAMB OSSO BUCCO 32

Over saffron risotto

WILD CATCH SALMON 27 **GF**

Spinach risotto in a chardonnay mustard honey cream sauce

PORCHETTONE 26 **GF**

Roasted pork loin stuffed with mozzarella, spinach, & pancetta served with mashed potatoes in a mushroom, pea & truffle sauce

CHEF'S SELECTION - FISH OF THE DAY MP

ORGANIC JIDORI CHICKEN 28

With garlic, rosemary, white wine sauce, garden veggies

× SIDES ×

TRUFFLE FRIES 11 **GF**

BRUSSEL SPROUTS 11 **GF**

Bacon & figs

MASHED POTATOES 10

SAUTEED SPINACH 11 **GF**