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Antipasti (Appetizer)



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Bruschetta Toasted Italian bread with tomatoes & herb infused olive oil	\$11.99	Imported Bufala Mozzarella Napoleone Layered with grilled eggplant, fresh tomato & roasted peppers	\$16.99
Fried Bocconcini Fried fresh mozzarella served with marinara sauce	\$15.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$13.99
Antipasto Café Rustica	\$16.99	Mussels Marinara	\$16.99
Assorted Italian cold cuts & imported cheeses		Filet Mignon Carpaccio	\$18.99
Fried Calamari With marinara sauce	\$16.99	Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	,
Sizzling Shrimp Scampi Served in an oil and garlic white wine sauce	\$17.99	Rustica Wings Your choice of hot, honey sriracha or bacon bbq	\$13.99

Zuppe (Soup)

Zuppa del Giorno Priced Daily

with blue cheese dipping sauce.(all sauces homemade)



in a hot skillet with homemade garlic toast

Insalata (Salad)

Portobello Mushroom Salad \$14.99

Grilled marinated Portobello mushroom caps with roasted peppers, mozzarella & mesclun greens

Café Rustica's Chef Salad \$14.99

Ham, turkey, swiss, tomato & hard boiled egg

Arugula Salad \$12.99 With red onions, lemons & tomatoes in a balsamic vinaigrette

Caesar Salad	12.99
with chicken	\$16.99
with grilled jumbo shrimp	\$18.99
with fried calamari	\$18
.99	

Cajun Chicken Breast Salad

\$18.99 Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our

homemade delicate mandarin orange vinaigrette Spinach Salad with Grilled Chicken \$18.99

Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing

Grilled Steak Salad

Mixed baby greens, red onions, tomatoes, mushrooms, peppedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing

The Café Salad \$16.99

Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette

Pizza

(available in whole wheat for additional charge)

	Small 12"	Medium 14"	Large 16"
Pizza	\$12.99	\$14.99	\$15.99
Toppings:	\$1.75	\$2.25	\$3.00

Pepperoni—Sausage—Onions—Peppers—Fresh Mushrooms—Anchovies—Fresh Tomato—Ham—Garlic Specialty Toppings: \$2.25 \$3.00 \$3.99

Meatballs-Eggplant—Roasted Peppers—Prosciutto—Broccoli—Pesto—Gaeta Olives—Spinach---Jalapeno Peppers
Add Fried Calamari—Small 7.99 Medium—8.99 Large—9.99

Top Specialty Toppings--Proscuitto-Chicken-Goat Cheese--Small \$2.99--Medium \$3.99--Large \$4.000.

Personal Specialty Pizzas

Prices for 12", available also in 14" & 16"

#1: Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$18.99
#2: Margherita pizza with fresh mozzarella, plum tomato sauce, basil	\$16.99
#3: Grilled pizza: grilled chicken, pesto, bruschetta tomatoes, mozzarella, arugula, parmigiano reggiano	
#4: Crumbled spicy sausage, caramelized onions, goat cheese, tomato sauce, mozzarella	\$18.99
#5: Grilled pizza: grilled eggplant, roasted tomatoes, pesto, ricotta, mozzarella	\$18.99

Panini Freddi (Cold Sandwich)

all served with meslcun salad and tortilla chips



Ham Turkey Wrap Ham, turkey & swiss cheese with a honey mustard sauce on a whole wheat wrap

Fresh Mozzarella Sandwich Fresh mozzarella, baby arugula, roasted peppers & pesto served on a semolina roll



		li (Hot Sandwiches) sclun salad and tortilla chips	
Chicken Parmigiana Sandwich On an Italian sub roll	\$13.99	Grilled Spicy Sausage Sandwich With broccoli rabe, roasted peppers & fresh mozzarella cheese served on an Italian sub roll	\$13.99
Chicken Eggplant Sandwich Grilled chicken breast, grilled eggplant, m sliced tomatoes & pesto on grilled focaccia		Grilled Vegetable Sandwich Grilled eggplant, zucchini, sundried	\$13.99
Grilled Marinated Chicken		tomatoes, pesto & melted mozzarella on grilled sub roll	
Breast Sandwich With wild mushrooms, roasted peppers & smoked mozzarella on toasted focaccia bre	\$13.99 ad	Grilled Chicken Pesto Wrap With tomato & fresh mozzarella on a wrap	\$13.99
Chicken Prosciutto Sandwich With fresh mozzarella & bruschetta tomat on an Italian sub roll	\$13.99 oes	Chicken Chipotle Grilled chicken breast topped with sauteed artichokes, spinach &, caramelized onions, with meaning the state of the control	
Grilled Chicken Ham Wrap Sliced tomatoes, fresh spinach & swiss che with honey mustard dressing on a wrap	\$13.99 ese	mozzarella & chipolte mayo on grilled ciabatta br The Grilled Italian Panini Ham, prosciutto, salami, provolone, roasted peppe	\$13.99
Veal Parmigiana Sandwich On an Italian sub roll	\$14.99	arugula with a balsamic vinaigrette on our grilled focaccia bread	homemade
		Pasta	
(available in wh		ne or gluten free for additional charge) ved with mesclun salad	
Penne Vodka Delicate tomato basil vodka cream sauce with peas	\$15.99	Capellini Napoletani Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with	\$18.99
Linguine alla Vongole Red or white clam sauce	\$17.99	angel hair pasta & peas Rigatoni Paesano	\$17.99
Rigatoni Forestiere Sausage, mushrooms & roasted peppers	\$17.99	Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce tossed with rigatoni pasta	
sautéed in a light plum tomato sauce tosse with rigatoni pasta Linguine Giulio Spicy sausage, roasted peppers & broccoli	\$17.99	Farfalle Theresa Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta	\$18.99

rabe in an oil & garlic white wine sauce		white wine sauce tossed with bowtie pasta	
		Entrees with mesclun salad	
Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella	\$16.99	Veal Fantasia Veal scallopine sautéed with sliced tomatoes & capers topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach	\$21.99
Chicken Parmigiana Served with a side of linguine	\$17.99	Francese Trio Veal scallopine, chicken & jumbo shrimp in a light	\$21.99
Pollo Fumoso Chicken breast sautéed in a sundried tomate & mushroom marsala demiglaze sauce toppe with eggplant and smoked mozzarella chees	ed	lemon butter white wine sauce Tilapia Sautéed in a cognac sauce with artichokes & roasted peppers over rice pilaf	\$18.99
Pollo Amalfi Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demigilinguine	\$17.99 laze over	Shrimp, Broccoli & Sundried Tomatoes Sautéed in an oil & garlic white wine sauce with capellini pasta	\$19.99
Tender BBQ Baby Back Ribs Served with french fries	\$18.99	Shrimp & Scallops Malafemina Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccin	\$20.99 e
Veal Cutlet Milanese Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula	\$19.99	Grilled Salmon Over an arugula, fresh tomato salad & red onions	\$18.99

\$21.99

Veal Saltimbocca alla Romana Proscuitto , mozzarella & spinach in a sage demiglaze