

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)

Bruschetta Toasted Italian bread with tomatoes & herb infused olive oil	\$13.99	Filet Mignon Carpaccio Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$21.99
Grilled Spicy Sausage Over broccoli rabe with shavings of provolone cheese	\$18.99	Imported Bufala Mozzarella Napoleone Layered with grilled eggplant, fresh tomato & roasted peppers	\$18.99
Fried Calamari With marinara sauce	\$18.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$15.99
Risotto del Giorno	priced daily	Antipasto Café Rustica Assorted Italian cold cuts & imported cheeses	\$19.99
Zuppa di Clams Served in a marinara sauce	\$21.99	Fried Bocconcini Fried fresh mozzarella served with marinara sauce	\$17.99
Grilled Eggplant Antipasto With Gaeta olives, roasted peppers & fresh mozzarella	\$17.99	Mussels Marinara	\$18.99
Grilled Jumbo Shrimp Served with a Tuscan bean salad	\$21.99	Sizzling Shrimp Scampi Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$19.99
Rustica Wings Your choice of hot, honey sriracha, bacon bbq or garlic Parmigiana with a blue cheese dipping sauce.(all sauces homemade)	\$15.99		

Zuppe (Soup)

Pasta é Fagioli

\$8.99

Zuppa del Giorno

Priced Daily



Insalata (Salad)

Arugula Salad With red onions, lemons & tomatoes in a balsamic vinaigrette	\$14.99	Spinach Salad with Grilled Chicken Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$21.99
Cajun Chicken Breast Salad Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$21.99	Grilled Steak Salad Mixed baby greens, red onions, tomatoes, mushrooms, peppadew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$27.99
Caesar Salad with chicken	\$13.99	The Café Salad Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$19.99
with grilled jumbo shrimp	\$18.99		
with fried calamari	\$21.99		
	\$20.99		

Personal Specialty Pizzas

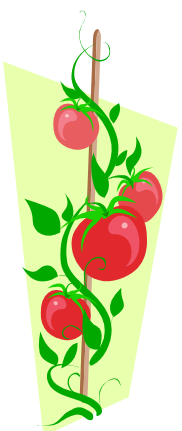
Prices for 12", available also in 14" & 16"

Available in whole wheat for additional charge

#1: Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$20.99
#2: Margherita pizza with fresh mozzarella, plum tomato sauce, basil	\$18.99
#3: Grilled pizza: grilled chicken, pesto, bruschetta tomatoes, mozzarella, arugula, parmigiano reggiano	\$20.99
#4: Crumbled spicy sausage, caramelized onions, goat cheese, tomato sauce, mozzarella	\$20.99
#5: Grilled pizza: grilled eggplant, roasted tomatoes, pesto, ricotta, mozzarella	\$20.99

Al Forno (Baked in the Oven)

All entrees served with mesclun salad



Eggplant Parmigiana Served with a side of linguine (no substitutions)	\$23.99	Lasagna Bolognese (meat sauce)	\$22.99
Chicken Parmigiana Served with a side of linguine (no substitutions)	\$25.99	Baked Rigatoni alla Rustica With sausage, prosciutto, peas & broccoli	\$22.99
Veal Parmigiana Served with a side of linguine (no substitutions)	\$29.99	Eggplant Rollantini alla Rustica Stuffed with finely chopped crumbled sausage, broccoli rabe, ricotta & mozzarella side of linguini (no substitutions)	\$23.99



Pasta

(available in whole wheat penne or gluten free penne for additional charge)

All entrees served with mesclun salad

Penne Puttanesca	\$22.99	Linguine Giulio	\$23.99
Gaeta olives, capers, anchovies in a fresh tomato sauce		Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce	
Penne Vodka	\$22.99	Rigatoni Paesano	\$23.99
Tomato basil vodka cream sauce with peas		Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce	
Capellini di Angelo	\$23.99	Farfalle Theresa	\$25.99
Prosciutto & peas, with a tomato basil cream sauce		Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta	
Linguine alla Vongole	\$24.99	Capellini Napoletani	\$26.99
Red or white clam sauce		Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with peas	
Rigatoni Forestiere	\$23.99	Fettuccine Carbonara alla Rustica	\$26.99
Sausage, mushrooms & roasted peppers sautéed in a light plum tomato sauce		Pancetta, onions, sundried tomatoes & spinach sautéed in a parmigiana cream sauce & topped with grilled chicken breast	
Fettuccine alla Formiana	\$27.99		
Mussels, clams, shrimp & calamari sautéed with grape tomatoes & baby spinach in an oil & garlic white wine sauce			

Carne (Meat)

All entrees served with mesclun salad

Pollo Fumoso	\$25.99	Veal Sorrentina alla Rustica	\$31.99
Chicken breast sautéed in a sundried tomato & mushroom marsala demi-glaze sauce topped with eggplant and smoked mozzarella cheese		Topped with eggplant & melted fresh mozzarella in a demi-glaze lite marinara sauce over spinach	
Pollo Amalfi	\$25.99	Veal & Jumbo Shrimp Fantasia	\$34.99
Chicken breast topped with prosciutto & melted fresh mozzarella in a Gaeta olive, artichoke & fresh tomato white wine demi-glaze		Veal scallopine & jumbo shrimp sautéed with diced tomatoes & capers, topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach	
Pollo Rustico	\$26.99	Francese Trio	\$32.99
Parmigiana crusted chicken breast served over spinach gnocchi in a roasted tomato sauce with a pancetta & porcini mushroom white wine demi-glaze sauce		Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce served with garlic mashed potatoes	
Grilled Pork Chop	\$29.99	Veal Chop Milanese	\$37.99
With garlic mashed potatoes, spinach & aged balsamic sauce		Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula	
Tender BBQ Baby Back Ribs	\$29.99	Blue Cheese Crusted Black Angus NY Strip Steak	\$38.99
Full rack served with a choice of French fries or garlic mashed potatoes		With garlic mashed potatoes and a red wine reduction sauce, garnished with sweet potato fries	
Veal Saltimbocca alla Rustica	\$31.99		
Topped with prosciutto, mozzarella & spinach in a sage demi-glaze			

Pesce (Fish)

All entrees served with mesclun salad

Shrimp, Broccoli & Sundried Tomatoes	\$30.99
Sautéed in an oil & garlic white wine sauce with capellini pasta	
Shrimp & Scallops Malafemina	\$33.99
Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine	
Tilapia & Shrimp	\$30.99
Artichokes, & roasted peppers sautéed in a cognac sauce over rice pilaf	
Pan Seared Salmon	\$31.99
Over wild mushroom, sun dried tomato & green pea risotto with an oven roasted tomato sauce	
Zuppa di Pesce	\$38.99
Lobster, shrimp, clams, mussels & calamari with linguine in a light marinara sauce	

Updated 12/25 – Prices subject to change

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

Chef Cucina Giovanni Giornalista

Your Hostess Theresa Giornalista

An 18% gratuity will be added to parties of 8 or more

Split Plate/Sharing Fee \$2.00 / credit card transaction fee 3.99%