

Welcome to Café Rustica

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	\$8.99	Filet Mignon Carpaccio Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$14.99
Grilled Spicy Sausage Over broccoli rabe with shavings of provolone cheese	\$13.99	Imported Bufala Mozzarella Napoleone Layered with grilled eggplant, fresh tomato & roasted peppers	\$13.99
Fried Calamari With marinara sauce	\$13.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$10.99
Risotto del Giorno	priced daily	Antipasto Café Rustica Assorted Italian cold cuts & imported cheeses	\$13.99
Zuppa di Clams Served in a marinara sauce	\$13.99	Fried Bocconcini Fried fresh mozzarella served with marinara sauce	\$11.99
Grilled Eggplant Antipasto With gaeta olives, roasted peppers & fresh mozzarella	\$12.99	Mussels Marinara	\$13.99
Grilled Jumbo Shrimp Served with a tuscan bean salad	\$15.99	Sizzling Shrimp Scampi Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$14.99

Zuppe (Soup)

Pasta é Fagioli	\$5.50	Zuppa del Giorno	Priced Daily
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Insalata (Salad)

Arugula Salad With red onions, lemons & tomatoes in a balsamic vinaigrette	\$11.99	Spinach Salad with Grilled Chicken Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$16.99
Cajun Chicken Breast Salad Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$16.99	Grilled Steak Salad Mixed baby greens, red onions, tomatoes, mushrooms, pepperedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$19.99
Caesar Salad with chicken	\$9.99	The Café Salad Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$14.99
with grilled jumbo shrimp	\$13.99		
with fried calamari	\$15.99		
	\$15.99		

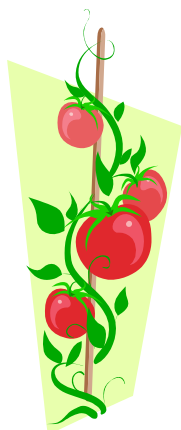
Personal Specialty Pizzas

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

#1: Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$15.99
#2: Margherita pizza with fresh mozzarella, plum tomato sauce, basil	\$13.99
#3: Grilled pizza: grilled chicken, pesto, bruschetta tomatoes, mozzarella, arugula, parmigiano reggiano	\$15.99
#4: Crumbled spicy sausage, caramelized onions, goat cheese, tomato sauce, mozzarella	\$15.99
#5: Grilled pizza: grilled eggplant, roasted tomatoes, pesto, ricotta, mozzarella	\$15.99

Al Forno (Baked in the Oven)

All entrees served with mesclun salad



Eggplant Parmigiana Served with a side of linguine (no substitutions)	\$17.99	Lasagna Bolognese	\$17.99
Chicken Parmigiana Served with a side of linguine (no substitutions)	\$20.99	Baked Rigatoni alla Rustica With sausage, prosciutto, peas & broccoli	\$17.99
Veal Parmigiana Served with a side of linguine (no substitutions)	\$22.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella	\$17.99



Pasta

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

All entrees served with mesclun salad

Penne Puttanesca Gaeta olives, capers, anchovies in a fresh tomato sauce	\$17.99	Linguine Giulio Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce	\$18.99
Penne Vodka Tomato basil vodka cream sauce with peas	\$17.99	Rigatoni Paesano Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce	\$18.99
Capellini di Angelo Prosciutto & peas, with a tomato basil cream sauce	\$17.99	Farfalle Theresa Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta	\$19.99
Linguine alla Vongole Red or white clam sauce	\$18.99	Capellini Napoletani Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with peas	\$20.99
Rigatoni Forestiere Sausage, mushrooms & roasted peppers sautéed in a light plum tomato sauce	\$18.99	Fettuccine Carbonara alla Rustica Pancetta, onions, sundried tomatoes & spinach sautéed in a parmigiana cream sauce & topped with grilled chicken breast	\$21.99
Fettuccine alla Formiana Mussels, clams, shrimp & calamari sautéed with grape tomatoes & baby spinach in an oil & garlic white wine sauce	\$21.99		

Carne (Meat)

All entrees served with mesclun salad

Pollo Fumoso Chicken breast sautéed in a sundried tomato & mushroom marsala demiglaze sauce topped with eggplant and smoked mozzarella cheese	\$20.99	Veal Sorrentina alla Rustica Topped with eggplant, spinach & fresh mozzarella in a demiglaze sauce	\$23.99
Pollo Amalfi Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demiglaze	\$20.99	Veal & Jumbo Shrimp Fantasia Veal scallopine & jumbo shrimp sautéed with diced tomatoes & capers, topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach	\$26.99
Pollo Rustico Parmigiana crusted chicken breast served over spinach gnocchi in a roasted tomato sauce with a pancetta & porcini mushroom white wine demiglaze sauce	\$20.99	Francese Trio Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce served with garlic mashed potatoes	\$25.99
Grilled Pork Chop With garlic mashed potatoes, spinach & aged balsamic sauce	\$21.99	Veal Chop Milanese Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula	\$26.99
Tender BBQ Baby Back Ribs Full rack served with a choice of french fries or garlic mashed potatoes	\$22.99	Blue Cheese Crusted Black Angus NY Strip Steak With garlic mashed potatoes and a red wine reduction sauce, garnished with sweet potato fries	\$29.99
Veal Saltimbocca alla Rustica Topped with prosciutto, mozzarella & spinach in a sage demiglaze	\$23.99		

Pesce (Fish)

All entrees served with mesclun salad

Shrimp, Broccoli & Sundried Tomatoes Sautéed in an oil & garlic white wine sauce with capellini pasta	\$24.99
Shrimp & Scallops Malafemina Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine	\$25.99
Tilapia & Shrimp Artichokes, & roasted peppers sautéed in a cognac sauce over rice pilaf	\$25.99
Pan Seared Salmon Over wild mushroom, sun dried tomato & green pea risotto with an oven roasted tomato sauce	\$25.99
Zuppa di Pesce Lobster, shrimp, clams, mussels & calamari with linguine in a light marinara sauce	\$29.99

Prices subject to change.

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