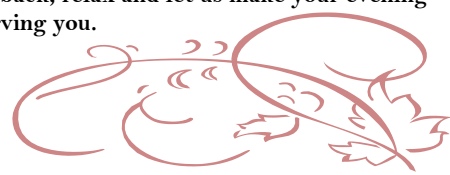


Welcome to Café Rustica

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)**

<b>Bruschetta</b> Toasted Italian bread with tomatoes & herb infused olive oil	\$7.99	<b>Filet Mignon Carpaccio</b> Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$13.99
<b>Grilled Spicy Sausage</b> Over broccoli rabe with shavings of provolone cheese	\$12.99	<b>Imported Bufala Mozzarella Napoleone</b> Layered with grilled eggplant, fresh tomato & roasted peppers	\$12.99
<b>Fried Calamari</b> With marinara sauce	\$12.99	<b>Eggplant Rollantini alla Rustica</b> Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$9.99
<b>Risotto del Giorno</b>	priced daily	<b>Antipasto Café Rustica</b> Assorted Italian cold cuts & imported cheeses	\$12.99
<b>Zuppa di Clams</b> Served in a marinara sauce	\$12.99	<b>Fried Bocconcini</b> Fried fresh mozzarella served with marinara sauce	\$10.99
<b>Grilled Eggplant Antipasto</b> With gaeta olives, roasted peppers & fresh mozzarella	\$11.99	<b>Mussels Marinara</b>	\$12.99
<b>Grilled Jumbo Shrimp</b> Served with a tuscan bean salad	\$14.99	<b>Sizzling Shrimp Scampi</b> Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$13.99

**Zuppe (Soup)**

<b>Pasta é Fagioli</b>	\$5.50	<b>Zuppa del Giorno</b>	Priced Daily
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**Insalata (Salad)**

<b>Arugula Salad</b> With red onions, lemons & tomatoes in a balsamic vinaigrette	\$10.99	<b>Spinach Salad with Grilled Chicken</b> Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$15.99
<b>Cajun Chicken Breast Salad</b> Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$15.99	<b>Grilled Steak Salad</b> Mixed baby greens, red onions, tomatoes, mushrooms, peppewew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$18.99
<b>Caesar Salad</b> with chicken	\$8.99	<b>The Café Salad</b> Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$13.99
with grilled jumbo shrimp	\$12.99		
with fried calamari	\$14.99		
	\$14.99		

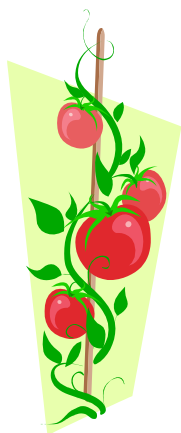
**Personal Specialty Pizzas**

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

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

**Al Forno (Baked in the Oven)**

All entrees served with mesclun salad



<b>Eggplant Parmigiana</b> Served with a side of linguine (no substitutions)	\$16.99	<b>Lasagna</b> Bolognese	\$16.99
<b>Chicken Parmigiana</b> Served with a side of linguine (no substitutions)	\$19.99	<b>Baked Rigatoni alla Rustica</b> With sausage, prosciutto, peas & broccoli	\$16.99
<b>Veal Parmigiana</b> Served with a side of linguine (no substitutions)	\$21.99	<b>Eggplant Rollantini alla Rustica</b> Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella	\$16.99



## Pasta

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

*All entrees served with mesclun salad*

<b>Penne Puttanesca</b>	\$16.99	<b>Linguine Giulio</b>	\$17.99
Gaeta olives, capers, anchovies in a fresh tomato sauce		Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce	
<b>Penne Vodka</b>	\$16.99	<b>Rigatoni Paesano</b>	\$17.99
Tomato basil vodka cream sauce with peas		Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce	
<b>Capellini di Angelo</b>	\$16.99	<b>Farfalle Theresa</b>	\$18.99
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	
<b>Linguine alla Vongole</b>	\$17.99	<b>Capellini Napoletani</b>	\$19.99
Red or white clam sauce		Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with peas	
<b>Rigatoni Forestiere</b>	\$17.99	<b>Fettuccine Carbonara alla Rustica</b>	\$20.99
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	
<b>Fettuccine alla Formiana</b>	\$20.99		
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*

<b>Pollo Fumoso</b>	\$19.99	<b>Veal Sorrentina alla Rustica</b>	\$22.99
Chicken breast sautéed in a sundried tomato & mushroom marsala demiglaze sauce topped with eggplant and smoked mozzarella cheese		Topped with eggplant, spinach & fresh mozzarella in a demiglaze sauce	
<b>Pollo Amalfi</b>	\$19.99	<b>Veal &amp; Jumbo Shrimp Fantasia</b>	\$25.99
Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demiglaze		Veal scallopine & jumbo shrimp sautéed with diced tomatoes & capers, topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach	
<b>Pollo Rustico</b>	\$19.99	<b>Francese Trio</b>	\$24.99
Parmigiana crusted chicken breast served over spinach gnocchi in a roasted tomato sauce with a pancetta & porcini mushroom white wine demiglaze sauce		Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce served with garlic mashed potatoes	
<b>Grilled Pork Chop</b>	\$20.99	<b>Veal Chop Milanese</b>	\$25.99
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	
<b>Tender BBQ Baby Back Ribs</b>	\$21.99	<b>Blue Cheese Crusted Black Angus NY Strip Steak</b>	\$28.99
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	
<b>Veal Saltimbocca alla Rustica</b>	\$22.99		
Topped with prosciutto, mozzarella & spinach in a sage demiglaze			

## Pesce (Fish)

*All entrees served with mesclun salad*

<b>Shrimp, Broccoli &amp; Sundried Tomatoes</b>	\$23.99
Sautéed in an oil & garlic white wine sauce with capellini pasta	
<b>Shrimp &amp; Scallops Malafemina</b>	\$24.99
Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine	
<b>Tilapia &amp; Shrimp</b>	\$24.99
Artichokes, & roasted peppers sautéed in a cognac sauce over rice pilaf	
<b>Pan Seared Salmon</b>	\$24.99
Over wild mushroom, sun dried tomato & green pea risotto with an oven roasted tomato sauce	
<b>Zuppa di Pesce</b>	\$29.99
Lobster, shrimp, clams, mussels & calamari with linguine in a light marinara sauce	

Updated 9/16

**Sides:** Penne Tomato~Garlic Mashed Potatoes~Rice Pilaf~Sauteed 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