

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	\$11.99	Filet Mignon Carpaccio Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$18.99
Grilled Spicy Sausage Over broccoli rabe with shavings of provolone cheese	\$16.99	Imported Bufala Mozzarella Napoleone Layered with grilled eggplant, fresh tomato & roasted peppers	\$16.99
Fried Calamari With marinara sauce	\$16.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$13.99
Risotto del Giorno	priced daily	Antipasto Café Rustica Assorted Italian cold cuts & imported cheeses	\$17.99
Zuppa di Clams Served in a marinara sauce	\$17.99	Fried Bocconcini Fried fresh mozzarella served with marinara sauce	\$15.99
Grilled Eggplant Antipasto With gaeta olives, roasted peppers & fresh mozzarella	\$15.99	Mussels Marinara	\$16.99
Grilled Jumbo Shrimp Served with a Tuscan bean salad	\$18.99	Sizzling Shrimp Scampi Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$17.99
Rustica Wings Your choice of hot, honey sriracha or bacon bbq with blue cheese dipping sauce. (all sauces homemade)	\$13.99		

Zuppe (Soup)

Pasta é Fagioli

\$6.99

Zuppa del Giorno

Priced Daily



Insalata (Salad)



Arugula Salad With red onions, lemons & tomatoes in a balsamic vinaigrette	\$13.99	Spinach Salad with Grilled Chicken Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$19.99
Cajun Chicken Breast Salad Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$19.99	Grilled Steak Salad Mixed baby greens, red onions, tomatoes, mushrooms, pepperedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$24.99
Caesar Salad with chicken	\$12.99	The Café Salad Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$17.99
with grilled jumbo shrimp	\$16.99		
with fried calamari	\$18.99		
	\$18.99		

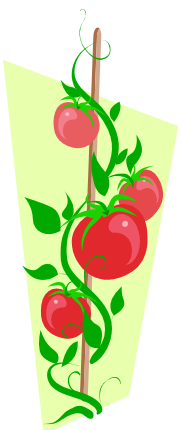
Personal Specialty Pizzas

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

#1: Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$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	\$18.99
#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

Al Forno (Baked in the Oven)

All entrees served with mesclun salad



Eggplant Parmigiana Served with a side of linguine (no substitutions)	\$21.99	Lasagna Bolognese	\$20.99
Chicken Parmigiana Served with a side of linguine (no substitutions)	\$23.99	Baked Rigatoni alla Rustica With sausage, prosciutto, peas & broccoli	\$20.99
Veal Parmigiana Served with a side of linguine (no substitutions)	\$26.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella	\$21.99



Pasta

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

All entrees served with mesclun salad

Penne Puttanesca	\$20.99	Linguine Giulio	\$21.99
Gaeta olives, capers, anchovies in a fresh tomato sauce		Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce	
Penne Vodka	\$20.99	Rigatoni Paesano	\$21.99
Tomato basil vodka cream sauce with peas		Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce	
Capellini di Angelo	\$21.99	Farfalle Theresa	\$23.99
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	\$22.99	Capellini Napoletani	\$24.99
Red or white clam sauce		Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with peas	
Rigatoni Forestiere	\$21.99	Fettuccine Carbonara alla Rustica	\$24.99
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	\$25.99		
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	\$23.99	Veal Sorrentina alla Rustica	\$29.99
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	
Pollo Amalfi	\$23.99	Veal & Jumbo Shrimp Fantasia	\$32.99
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	
Pollo Rustico	\$24.99	Francese Trio	\$29.99
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	
Grilled Pork Chop	\$27.99	Veal Chop Milanese	\$35.99
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	\$26.99	Blue Cheese Crusted Black Angus NY Strip Steak	\$35.99
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	\$29.99		
Topped with prosciutto, mozzarella & spinach in a sage demiglaze			

Pesce (Fish)

All entrees served with mesclun salad

Shrimp, Broccoli & Sundried Tomatoes	\$28.99
Sautéed in an oil & garlic white wine sauce with capellini pasta	
Shrimp & Scallops Malafemina	\$31.99
Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine	
Tilapia & Shrimp	\$28.99
Artichokes, & roasted peppers sautéed in a cognac sauce over rice pilaf	
Pan Seared Salmon	\$28.99
Over wild mushroom, sun dried tomato & green pea risotto with an oven roasted tomato sauce	
Zuppa di Pesce	\$36.99
Lobster, shrimp, clams, mussels & calamari with linguine in a light marinara sauce	

Updated 1/23

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%