



Antipasti (*Appetizer*)

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

Zuppe (*Soup*)

Zuppa del Giorno Priced Daily

Pasta é Fagioli \$5.50

Insalata (*Salad*)



Portobello Mushroom Salad Grilled marinated Portobello mushroom caps with roasted peppers, mozzarella & mesclun greens	\$10.99	Cajun Chicken Breast Salad Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$14.99
Café Rustica's Chef Salad Ham, turkey, swiss, tomato & hard boiled egg	\$11.99	Spinach Salad with Grilled Chicken Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$14.99
Arugula Salad With red onions, lemons & tomatoes in a balsamic vinaigrette	\$9.99	Grilled Steak Salad Mixed baby greens, red onions, tomatoes, mushrooms, peppedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$17.99
Caesar Salad with chicken	\$8.99	The Café Salad 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		

Pizza

(available in whole wheat for additional charge)

	Small 12"	Medium 14"	Large 16"
Pizza	\$11.75	\$13.75	\$14.75
Toppings:	\$1.25	\$1.75	\$2.25
Specialty Toppings:	\$2.00	\$2.50	\$3.00
	Add Fried Calamari—Small 7.99 Medium—8.99 Large—9.99		
	Pizza Bianca—16" with sliced tomato \$15.99		

Personal Specialty Pizzas

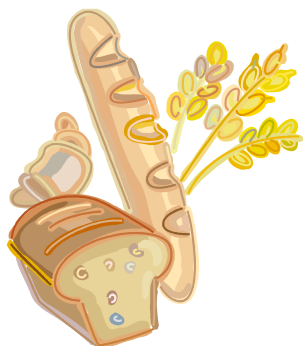
Prices for 12", available also in 14" & 16"



#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

Panini Freddi (*Cold Sandwich*)

all served with mesclun salad and tortilla chips



Grilled Chicken BLT Club Triple layer BLT sandwich on white bread with mayo	\$9.99
Ham Turkey Wrap Ham, turkey & swiss cheese with a honey mustard sauce on a whole wheat wrap	\$9.99
Fresh Mozzarella Sandwich Fresh mozzarella, baby arugula, roasted peppers & pesto served on a semolina roll	\$9.99

Panini Caldi (*Hot Sandwiches*)

all served with mesclun salad and tortilla chips

Chicken Parmigiana Sandwich \$9.99
On an Italian sub roll

Chicken Eggplant Sandwich \$9.99
Grilled chicken breast, grilled eggplant, mozzarella, sliced tomatoes & pesto on grilled focaccia bread

Grilled Marinated Chicken Breast Sandwich \$9.99
With wild mushrooms, roasted peppers & smoked mozzarella on toasted focaccia bread

Chicken Prosciutto Sandwich \$9.99
With fresh mozzarella & bruschetta tomatoes on an Italian sub roll

Grilled Chicken Ham Wrap \$9.99
Sliced tomatoes, fresh spinach & swiss cheese with honey mustard dressing on a wrap

Veal Parmigiana Sandwich \$10.99
On an Italian sub roll

Grilled Spicy Sausage Sandwich \$9.99
With broccoli rabe, roasted peppers & fresh mozzarella cheese served on an Italian sub roll

Grilled Vegetable Sandwich \$9.99
Grilled eggplant, zucchini, sundried tomatoes, pesto & melted mozzarella on grilled ciabatta bread

Grilled Chicken Pesto Wrap \$9.99
With tomato & fresh mozzarella on a wrap

Chicken Chipotle \$9.99
Grilled chicken breast topped with sauteed artichokes, spinach & caramelized onions, with melted mozzarella & chipotle mayo on grilled ciabatta bread

Pasta

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

All entrees served with mesclun salad

Penne Vodka \$12.99
Delicate tomato basil vodka cream sauce with peas

Linguine alla Vongole \$14.99
Red or white clam sauce

Rigatoni Forestiere \$14.99
Sausage, mushrooms & roasted peppers sautéed in a light plum tomato sauce tossed with rigatoni pasta

Linguine Giulio \$14.99
Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce

Capellini Napoletani \$14.99
Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with angel hair pasta & peas

Rigatoni Paesano \$14.99
Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce tossed with rigatoni pasta

Farfalle Theresa \$14.99
Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta

Lunch Entrees

All entrees served with mesclun salad

Eggplant Rollantini alla Rustica \$13.99
Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella

Chicken Parmigiana \$14.99
Served with a side of linguine

Pollo Fumoso \$14.99
Chicken breast sautéed in a sundried tomato & mushroom marsala demiglaze sauce topped with eggplant and smoked mozzarella cheese

Pollo Amalfi \$14.99
Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demiglaze

Tender BBQ Baby Back Ribs \$14.99
Served with french fries

Veal Cutlet Milanese \$16.99
Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula

Veal Saltimbocca alla Romana \$16.99
Prosciutto, mozzarella & spinach in a sage demiglaze

Veal Fantasia \$16.99
Veal scallopine sautéed with sliced tomatoes & capers topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach

Francesc Trio \$16.99
Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce

Tilapia \$16.99
Sautéed in a cognac sauce with artichokes & roasted peppers over rice pilaf

Shrimp, Broccoli & Sundried Tomatoes \$16.99
Sautéed in an oil & garlic white wine sauce with capellini pasta

Shrimp & Scallops Malafemina \$17.99
Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine

Grilled Salmon \$16.99
Over an arugula, fresh tomato salad & red onions

