



# RUSTICO

## SWEETS

<b>CARAMEL APPLE SUNDAE</b> <i>vanilla ice cream, pie crust, whipped cream</i>	9
<b>VANILLA CHEESECAKE</b> <i>citrus salad, blood orange sorbet</i>	8
<b>MAMA MANNINO'S RICOTTA DONUTS</b> <i>powdered sugar, chocolate fudge sauce</i>	8
<b>BEERAMISU</b> <i>lady fingers, mascarpone cream, youngs double chocolate stout</i>	9
<b>HOUSEMADE SEASONAL ICE CREAMS &amp; FROZEN YOGURTS</b> <i>ask your server for today's flavors</i>	5
<b>OLD STYLE FOUNTAIN SODA</b> <i>Choice of virgil's root beer, sprecher orange dream, sprecher cream soda &amp; sprecher cherry cola</i>	3.5

<b>YOUNG'S DOUBLE CHOCOLATE STOUT</b> <i>wells and young ltd. - england - 5.2% - 16.9oz</i>	8
<b>MOO THUNDER STOUT</b> <i>butternuts beer &amp; ale - new york - 4.9% - 12oz</i>	6
<b>ST. PETER'S CREAM STOUT</b> <i>st. peter's brewery - england - 6.5% - 16.9oz</i>	10
<b>SNOW DAY</b> <i>new belgium brewing - colorado - 6.2% - 12oz</i>	5
<b>ST. LOUIS FRAMBOISE</b> <i>brouwerij van honsebrouck - belgium - 4.5% - 10oz draft</i>	9
<b>BLANCHE DE CHAMBLY</b> <i>unibroue - canada - 5.0% - 12oz</i>	7
<b>RARE VOS</b> <i>brewery ommegang - new york - 6.5% - 12oz</i>	7
<b>ST. MARTIN TRIPEL</b> <i>brasserie de brunehaut - belgium - 9.0% - 11.2oz</i>	13
<b>SCOTCH SILLY</b> <i>brasserie de silly - belgium - 8.0% - 11.2oz</i>	9

## TREATS

## CORDIALS

<b>LODGE RESERVE PORTO</b> <i>smith woodhouse - portugal</i>	9
<b>10 YEAR TAWNY PORT</b> <i>graham's - portugal</i>	10
<b>5 YEAR AGED MADEIRA</b> <i>blandy's - portugal</i>	9
<b>KANU</b> <i>noble late harvest - south africa</i>	10
<b>PACIFIC RIM FRAMBOISE</b> <i>raspberry wine - washington</i>	8
<b>TOBIN JAMES LIQUID LOVE</b> <i>late harvest zinfandel - california</i>	12
<b>HEINZ EIFEL EISWEIN</b> <i>eiswein-germany</i>	11

EXECUTIVE CHEF / STEVE MANNINO  
CHEF DE CUISINE / BLAIR WILSON

WWW.RUSTICORESTAURANT.COM

