



RUSTICO



SNACKS

THICK CUT FRIES <i>tossed in your choice of caesar, ranch or truffled parmesan</i>	5
STEAK TARTARE SLIDER* <i>red onions, capers, parkerhouse roll</i>	4 Ea
DEEP FRIED DEVILED EGGS <i>caperberry remoulade</i>	2 Ea
FARFALLE PASTA CHIPS <i>roasted garlic & sun dried tomato dip</i>	3
RISOTTO "TATER" TOTS <i>pesto aioli</i>	5



STARTERS

3 RUSTICO MEATBALLS <i>with steve's low and slow tomato gravy, reggiano parmesan polenta</i>	6
FRENCH ONION SOUP <i>slow cooked brisket, crouton, gruyère</i>	8
PRETZEL CRUSTED MAC & CHEESE <i>orzo, fontina, parmesan</i>	8
CARROT HUMMUS <i>spiced lamb, crumbled feta, grilled pita</i>	10
BACON & BLUE MUSSELS <i>blue cheese, woodchuck cider, caramelized onions, grilled ciabatta</i>	13
MAYTAG BLUE STUFFED DATES <i>walnuts & shaved celery</i>	6

SALADS

BEEF CARPACCIO <i>watercress & radish salad, mustard vinaigrette, grilled bread</i>	11
GRILLED OR CLASSIC CAESAR <i>parmesan croutons</i>	6 10
BOSTON BIBB LETTUCE <i>almond granola, white cheddar, gala apples, cider vinaigrette</i>	6 10
SPINACH SALAD <i>edwards country ham, blue cheese, mustard vinaigrette</i>	6 11
SALT ROASTED BEETS <i>pecans, arugula, goat cheese fondue, blood orange vinaigrette</i>	6 10
ADD TO ANY SALAD <i>grilled chicken, shrimp or flank steak</i>	6

BIG PLATES

CRISPY NORTH ATLANTIC SALMON SANDWICH <i>cabbage slaw, horseradish-sea salt potato chips</i>	14
GRILLED DRY AGED CHEDDAR BURGER* <i>toasted brioche, red-wine shallot aioli, malted fries</i>	12
STEVE'S EGGPLANT PARMESAN <i>fresh mozzarella, olive & fennel salad</i>	16
OSSO BUCO RISOTTO <i>fontina, citrus & toasted bread crumb gremolata</i>	23
SWEET POTATO & MAPLE GNOCCHI <i>wild mushroom & brussels sprout ragu, truffle cream</i>	18
SEARED DAY BOAT SCALLOPS <i>roasted cauliflower, golden raisins polenta, lemon caper sauce</i>	26
MURRAY'S CHICKEN BREAST <i>mustard braised cabbage, smoked bacon, potato - apple purée, garlic jus</i>	17
WOOD GRILLED SWORDFISH* <i>baby clams, rustic bread, spicy tomato & chick-pea chowder</i>	24
TRUFFLED COUS COUS CARBONARA <i>smoked bacon, ham, poached egg*</i>	12 / 19

RUSTICO PIZZA

WHITE <i>mozzarella, fresh ricotta & basil pesto</i>	14	SPINACH <i>mozzarella, fontina, parmesan</i>	14
NAKED <i>san marzano tomato sauce, oregano, basil, grana padano</i>	10	SPICY SHRIMP <i>cherry peppers, roasted garlic, jalapeño pesto</i>	15
ITALIAN SAUSAGE OR PEPPERONI <i>roasted peppers, mozzarella</i>	15	GRILLED <i>san marzano sauce, mortadella, capicola, salami, smoked gouda</i>	16
BASIL & FRESH MOZZARELLA <i>san marzano tomato sauce</i>	13	ROASTED MUSHROOM <i>mushroom cream, goat cheese, spinach</i>	14
ROASTED PUMPKIN <i>wild boar bolognese, caramelized onions, goat cheese, prosciutto</i>	16	CHICK PEA CRUST (GLUTEN FREE) <i>any style from above</i>	

TOPPINGS

2	<ul style="list-style-type: none"> PEPPERONI ITALIAN SAUSAGE BACON RICOTTA CHEESE BASIL PESTO ANCHOVIES GARLIC CONFIT BASIL 	<ul style="list-style-type: none"> GOAT CHEESE FETA CHEESE FARM EGG SMOKED GOUDA JALAPEÑO SPINACH MIX ROASTED PEPPERS SUN DRIED TOMATOES 	<ul style="list-style-type: none"> BLUE CHEESE ROASTED MUSHROOMS CAMELIZED ONIONS SPINACH KALAMATA OLIVES TOMATOES SAN MARZANO TOMATO SAUCE JALAPEÑO PESTO
3	<ul style="list-style-type: none"> MORTADELLA CAPICOLA SALAMI 	<ul style="list-style-type: none"> SPICY SHRIMP CHICKEN 	<ul style="list-style-type: none"> PROSCIUTTO BOAR BOLOGNESE



JOIN US FOR WEEKEND BRUNCH
EVERY SATURDAY & SUNDAY

• WWW.RUSTICORESTAURANT.COM •

EXECUTIVE CHEF • STEVE MANNINO
CHEF DE CUISINE ARLINGTON • MATT HEIMBAUER
CHEF DE CUISINE ALEXANDRIA • BLAIR WILSON

VISIT RUSTICORESTAURANT FOR EVENT INFORMATION | 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.