

RUSTICO

S U M M E R N I G H T S

{SMALLS}

SPICY TUNA TARTARE* <i>tabbouleh salad, pomegranite drizzle</i>	\$13
HOME-MADE THICK-CUT FRIES <i>tossed in your choice of caesar or ranch dressing</i>	\$8
CARROT HUMMUS <i>spiced lamb, crumbled feta, pita</i>	\$13
DUCK PROSCIUTTO & CHEESE PANINI <i>chilled cantaloupe and prosecco soup</i>	\$11
BACON AND BLUE CHEESE MUSSELS <i>caramelized onions, brooklyn lager, grilled bread</i>	\$11
SWEET & SPICY PORK RIBS <i>cold cucumber yogurt sauce</i>	\$12
SEA SALT ROASTED CHERRY TOMATO BRUSCHETTA <i>homemade ricotta, chimichurri</i>	\$9

{SALADS}

CLASSIC OR GRILLED CAESAR <i>parmesan croutons</i>	\$9
MIXED GREEN <i>marcona almonds, manchego cheese, fresh apricots</i>	\$9
SPINACH <i>maple glazed virginia ham, blue cheese, rye croutons, fried onion rings, whole grain mustard vinaigrette</i>	\$11
BEEFSTEAK TOMATO & CUCUMBER PANZANELLA <i>rustico bread, fresh mozzarella, red-wine vinaigrette</i>	\$10
WATERMELON & FETA <i>shaved fennel, black olives, panchetta chip, honey - white balsamic vinaigrette</i>	\$9
ADD TO ANY SALAD	
grilled chicken	\$6
grilled shrimp	
grilled flank steak	

{MAINS}

SWORDFISH CLUB <i>bacon, chili mayo, lemon parsley chips</i>	\$14	GOAT CHEESE DUMPLINGS <i>olive oil poached yellow tomato sauce, green olives</i>	\$18
PAN SEARED SEA SCALLOPS <i>creamed corn & fingerling potatoes, bacon & almond salad</i>	\$24	HALF CHICKEN 2 WAYS <i>chanterelle mushroom & orecchiette ragu, chicken jus</i>	\$20
GRILLED BONE-IN PORK CHOP* <i>chorizo fried rice, cherry compote</i>	\$22	EGGPLANT PARMESAN <i>buffalo mozzarella, smoked eggplant purée, olive & fennel salad</i>	\$16
CAPER LEMON GLAZED SKATE WING <i>heirloom tomato, basil aioli, potato slices</i>	\$24	WOOD GRILLED RIBEYE * <i>green bean & horseradish salad, twice baked potato, rosemary butter</i>	\$32
GRILLED DRY-AGED CHEDDAR BURGER* <i>toasted brioche, red wine - shallot aioli, malted fries</i>	\$12	PAN ROASTED HALIBUT <i>succotash, whipped potatoes, manila clam sauce</i>	\$25

{RUSTICO PIZZA}

WHITE <i>provolone, pecorino, mozzarella, fresh ricotta & pesto</i>	\$14	MEATBALL SMOKED MOZZARELLA <i>tomato sauce, parmesan, arugula</i>	\$14
ROASTED MUSHROOM <i>mushroom cream, goat cheese, sauteed spinach</i>	\$14	BACON CHEESEBURGER <i>seasoned beef, bacon, lettuce, tomato, ranch dressing</i>	\$15
BASIL & FRESH MOZZARELLA <i>san marzano tomato sauce</i>	\$13	BBQ PORK <i>cherry peppers, caramelized onions, cheddar</i>	\$15
SPINACH <i>provolone, mozzarella, fontina, parmesan</i>	\$14	ITALIAN SAUSAGE (OR) PEPPERONI <i>roasted peppers, mozzarella & smoked tomato sauce</i>	\$15
FRIED GREEN TOMATO <i>basil bechamel, grilled zucchini & summer squash, ricotta, toasted pine nuts</i>	\$15	GRILLED <i>san marzano sauce, mortadella, capicola, salami & smoked gouda</i>	\$16

CHICK PEA CRUST (GLUTEN FREE)
any style from above

{ \$2 TOPPINGS }

Pepperoni | Italian Sausage | Bacon | Smoked Mozzarella | Provolone | Ricotta Cheese | Goat Cheese | Feta Cheese | Smoked Gouda
 Maytag Blue Cheese | Roasted Mushrooms | Caramelized Onions | Garlic Confit | Roasted Peppers | Zucchini | Summer Squash
 Sun-dried Tomato | Basil Pesto | Kalamata Olives | Spinach Mix | San Marzano Tomato Sauce | Smoked Tomato Sauce | Basil Bechamel
 (Seasoned Beef | Mortadella | Capicola | Salami | Meatballs | BBQ Pork | Confit Duck | Fire Roasted Chicken)

(\$3)

Executive Chef
Steve Mannino

*ITEM MAY CONTAIN RAW INGREDIENTS. IN ADDITION, SOME ITEMS ON THIS MENU ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE)

Chef de Cuisine
Blair Wilson