



RUSTICO

W I N T E R N I G H T S

{ SOUP & SMALLS }

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| CREAMY TWICE BAKED POTATO & CHEDDAR SOUP <i>bacon, scallions</i> | \$8 |
| SPICY TUNA TARTARE* <i>lemon oil, pine nuts, apple gastrique</i> | \$13 |
| CARROT HUMMUS <i>spiced lamb, crumbled feta, pita</i> | \$13 |
| GRILLED CAMEMBERT <i>truffle honey, walnuts, baby greens, toasted brioche</i> | \$13 |
| CRISPY BLUE CHEESE STUFFED DATES <i>shaved celery</i> | \$9 |
| PEI MUSSELS FRA DIAVOLO <i>grilled bread, chorizo</i> | \$11 |
| BLUE CRAB BITES <i>rustic rémoulade</i> | \$12 |
| CREAMY MARSCAPONE POLENTA <i>wild mushroom ragù, truffle oil</i> | \$11 |

{ SALADS & ANTIPASTI }

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| CLASSIC OR GRILLED CAESAR <i>parmesan croutons</i> | \$10 |
| HOME-MADE THICK-CUT FRIES <i>tossed in your choice of caesar or ranch dressing</i> | \$8 |
| SPINACH & ARUGULA SALAD <i>maple glazed Virginia ham, blue cheese, rye croutons , whole grain mustard vinaigrette</i> | \$11 |
| SALT ROASTED BEET SALAD <i>goat cheese fondue, blood orange vinaigrette, pistachio dust</i> | \$10 |
| BIBB LETTUCE & SHAVED APPLE SALAD <i>manchego cheese, honey balsamic vinaigrette, toasted pecans</i> | \$10 |
| ADD TO ANY SALAD | |
| grilled chicken | \$6 |
| grilled shrimp | \$7 |

{ DINNER PLATES }

SWORDFISH CLUB
bacon, chili mayo, lemon parsley chips
\$14

PAN-SEARED HALIBUT
sunchoke puree, lemon caper sauce
\$26

TRUFFLED COUS COUS CARBONARA
bacon, ham, poached egg
\$11 / \$19

RABBIT & DUCK CASSOULET
white bean stew, sausage, garlic bread crumbs
\$25

GRILLED DRY-AGED CHEDDAR BURGER*
toasted brioche, red wine - shallot aioli, malted fries
\$12

COUNTRY RIGATONI
confit veal breast, veal meat balls, whipped ricotta
\$19

PAN ROASTED CHICKEN BREAST
braised greens, sweet potato puree, garlic jus
\$18

EGGPLANT PARMESAN
buffalo mozzarella, smoked eggplant purée, olive & fennel salad
\$16

NY STRIP STROGANOFF
potato croquettes, walnut ketchup, port wine sauce
\$31

GRILLED ROCKFISH
6 hour roasted fennel, lemon risotto cakes, burnt orange vin
\$25

{ RUSTICO PIZZA }

WHITE
provolone, pecorino, mozzarella, fresh ricotta & pesto \$14

DUCK CONFIT & CRACKLINS
brie & sautéed onions \$16

BASIL & FRESH MOZZARELLA
san marzano tomato sauce \$13

CHICKEN ALFREDO
creamy garlic sauce, broccoli rabe \$15

ITALIAN SAUSAGE (OR) PEPPERONI
roasted peppers, mozzarella & smoked tomato sauce \$15

FIG & PROSCIUTTO
fig jam, gorgonzola, prosciutto di parma \$15

ROASTED MUSHROOM
mushroom cream, goat cheese, sautéed spinach \$14

BBQ PIZZA
bbq braised pork, caramelized onions, cheddar \$15

SPINACH
provolone, mozzarella, fontina, parmesan \$14

CHICK PEA CRUST (GLUTEN FREE)
any style from above

{ \$2 TOPPINGS }

Pepperoni | Italian Sausage | Bacon | Ricotta Cheese | Goat Cheese | Feta Cheese
Maytag Bleu Cheese | Brie | Roasted Mushrooms | Carmelized Onions | Garlic Confit | Roasted Peppers | Broccoli Rabe
Basil Pesto | Kalamata Olives | Spinach Mix | San Marazano Tomato Sauce | Smoked Tomato Sauce
Duck Confit, BBQ Pork, Prosciutto or Fire Roasted Chicken \$3

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

*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-BOURNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.