



RUSTICO

W I N T E R D A Y S

SOUP & SMALLS

CREAMY TWICE BAKED POTATO & CHEDDAR SOUP <i>bacon, scallions</i>	\$8
SPICY TUNA TARTARE* <i>lemon oil, pine nuts, apple gastrique</i>	\$13
HOME-MADE THICK-CUT FRIES <i>tossed in your choice of caesar or ranch dressing</i>	\$8
GRILLED CAMEMBERT <i>truffle honey, walnuts, baby greens, toasted brioche</i>	\$13
MAYTAG 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

SALADS & ANTIPASTI

GRILLED OR CLASSIC CAESAR <i>parmesan croutons</i>	\$10
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

LUNCH PLATES

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

SWEET & SPICY CRUSTED SHRIMP
white beans, smoked ham & spinach ragù
\$17

GRILLED VEGETABLE SANDWICH
carrot hummus, goat cheese
\$11

TRUFFLED COUS COUS CARBONARA
bacon, ham, poached egg
\$14

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

ROASTED ITALIAN GRINDER
mortadella, prosciutto, pepperoni, provolone
\$13

PAN ROASTED CHICKEN BREAST
braised greens, sweet potato puree, garlic jus
\$14

OPEN FACED EGGPLANT PARMESAN
buffalo mozzarella, smoked eggplant purée, olive & fennel salad
\$12

GRILLED TALEGGIO AND CHEDDAR PANINI & TOMATO SOUP
\$11
add bacon \$2, add maple ham \$2

TUNA MELT
creamy ahi tuna salad, cheddar, lemon parsley chips
\$13

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 Blue 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

ALL ITEMS CAN BE MADE GLUTEN FREE EXCEPT EGGPLANT PARMESAN & POTATO GNOCCHI
 (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.