

RUSTICO

S U M M E R D A Y S

{ SMALLS }

SPINACH SALAD maple glazed Virginia ham, blue cheese, rye croutons, whole grain mustard vinaigrette	\$11	GRILLED OR CLASSIC CAESAR parmesan croutons	\$9
HOME-MADE THICK-CUT FRIES tossed in your choice of caesar or ranch dressing	\$8	BEEFSTEAK TOMATO & CUCUMBER PANZANELLA rustico bread, fresh mozzarella, red-wine vinaigrette	\$10
MIXED GREEN SALAD marcona almonds, manchego cheese, apricots	\$9	WATERMELON & FETA SALAD shaved fennel, black olives, panchetta chip, honey - white balsamic vinaigrette	\$9
BACON AND BLUE MUSSELS caramelized onions, Brooklyn lager, grilled bread	\$11	ADD TO ANY SALAD grilled chicken grilled shrimp grilled flank steak	\$6

{ MAINS }

SWORDFISH CLUB bacon, chili mayo, lemon parsley chips	\$14	ROASTED CHICKEN BREAST chanterelle mushroom & orecchiette ragu, chicken jus	\$13
CUBANO SANDWICH slow roasted pork, swiss, black beans & rice, mojo sauce	\$13	EGGPLANT PARMESAN SANDWICH buffalo mozzarella, smoked eggplant purée, black olive pasta salad	\$12
GRILLED VEGETABLE PITA SANDWICH carrot hummus, feta & pine nut salad	\$11	PAN SEARED SEA SCALLOPS creamed corn & fingerling potatoes, bacon & almond salad	\$19
BOURBON STOUT BRAISED BRISKET SANDWICH blue cheese cole slaw, bbq chips	\$12	PROSCIUTTO & FRESH MOZZARELLA SANDWICH chilled cantaloupe soup	\$12
GRILLED DRY-AGED CHEDDAR BURGER* toasted brioche, red-wine shallot aioli, malted fries	\$12	GRILLED CHEESE PANINI & BABY GREENS add bacon \$2, add maple ham \$2	\$11
SWEET & SPICY PORK RIBS chilled cucumber salad, onion rings		\$13	

{ RUSTICO PIZZA }

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

(\$3)

Executive Chef
Steve Mannino

(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.

Chef de Cuisine
Blair Wilson