

RUSTICO

SHARES

GRILLED FIGS & PROSCIUTTO
ricotta cheese, arugula, almonds, balsamic glaze, olive oil, rustic bread | 14

THICK CUT FRIES GF, VEG, V
regular or truffle parmesan | 6 / 8

BAKED FETA DIP VEG
marinated feta, crushed red peppers, oregano | 10

CHEESE & HERB RISOTTO TOTS GF, VEG
parmesan, mozzarella, lemon thyme aioli | 11

MEATBALLS
beef, tomato sauce, whipped ricotta, basil | 10

SPINACH & ARTICHOKE DIP GF, VEG
white cheddar, house tortilla chips | 11

CRISPY BRUSSELS SPROUTS GF
pickled red onion, applewood bacon, balsamic glaze, goat cheese crema | 12

FRIED CAULIFLOWER GF, VEG, V
korean bbq sauce, miso mayo, sesame seeds | 13

RUSTICO WINGS GF
choose mild, spicy, bbq, korean bbq or dry rub
blue cheese or ranch dressing | 15

FRIED CALAMARI
remoulade sauce, lemon | 15

SALADS

ADD WOODFIRE GRILLED CHICKEN | 7 SHRIMP | 8 SALMON | 12 STEAK | 14

GRILLED PEAR AND ENDIVE SALAD GF, VEG
blue cheese, cranberries, candied pecans, arugula, balsamic, olive oil | 14

MIXED GREENS SALAD GF, VEG, V
cucumbers, cherry tomatoes, shaved carrots, sherry vinaigrette, crispy shallots, pecorino romano | 12

ROASTED BEET SALAD GF, VEG, V
shaved fennel, walnuts, arugula, goat cheese, citrus vinaigrette, orange segments | 14

BRUNCH

NUTELLA FRENCH TOAST VEG
vanilla-cinnamon custard-dipped challah, berries, banana | 16

EGGS PIZZAIOLO
grilled sourdough, sunny eggs, italian sausage, caramelized onions, roasted peppers, basil, san marzano sauce, parmesan | 17

EGGS BENEDICT
poached eggs, english muffin, hollandaise, mixed greens; choice of ham, spinach, or smoked salmon | 18 *

FRITTATA GF
mushrooms, tomatoes, spinach, arugula salad, fried capers, pecorino | 16 *

CRISPY CHICKEN & WAFFLES
mike's hot honey, powdered sugar, maple syrup | 17

FRIED CHICKEN SANDWICH
celery seed slaw, smoked garlic mayo, brioche bun | 18

THE RUSTICO BURGER
white cheddar, lettuce, tomato, onion, smoked garlic aioli, brioche bun | 19 *
add egg | 2 add bacon | 2

CHEF'S SANDWICH
bacon, egg, cheese, tomato, mixed greens, chipotle mayo | 18

SHORT RIB HASH
house made hash browns, onions, bell peppers, parsley,
2 sunny side up, side hollandaise sauce | 20

CHOPPED SALAD GF, VEG, V
mixed lettuces, sunflower seeds, feta, artichoke hearts, cucumber, tomato, kalamata olives, cherry peppers, gigante beans, red quinoa, sherry vinaigrette | 16

GRILLED CHICKEN SALAD GF
sweet corn, avocado, bacon, pickled onions, crispy tortillas, jalapenos, cilantro, tomatoes, honey-chipotle aioli | 18

CAESAR SALAD
romaine lettuce, pecorino romano, croutons | 11

PIZZA

(12 inches)
GLUTEN FREE chickpea crust & VEGAN options

MARGHERITAVILLE VEG
san marzano sauce, fresh mozzarella, pecorino romano, basil | 17

THE WHITE VEG
ricotta cream, mozzarella, fresh garlic, basil | 17

VODKA PIE VEG
vodka sauce, fresh mozzarella, fresh garlic, pecorino romano | 17

FUNGITOWN VEG
mushroom cream, mushrooms, spinach, goat & mozzarella cheese | 18

HAWAIIAN
san marzano sauce, black forest ham, pineapple, mozzarella | 18

PROSCIUTTO ARUGULA
prosciutto, fresh mozzarella, arugula, lemon, olive oil, pecorino | 19

SGT. PEPPERONI
san marzano sauce, mozzarella, pepperoni, mike's hot honey | 19

BUTCHERS BLOCK
san marzano sauce, pepperoni, italian sausage, capicola, salami, mozzarella, garlic, scallions | 20

CUSTOMIZE YOUR PIZZA

| 15

GLUTEN FREE chickpea crust & VEGAN options

SAUCE (pick one)
san marzano sauce, ricotta cream, vodka sauce, mushroom cream

CHEESE | 2
shredded mozzarella, fresh mozzarella, goat cheese, vegan cheese (GF & NUT FREE), ricotta, feta, parmesan

MEATS | 2
anchovies, bacon, capicola, grilled chicken, ham, italian sausage, meatballs, prosciutto, pepperoni, salami

VEGETABLES | 1
arugula, basil, caramelized onions, red onions, cherry peppers, fresh garlic, fresh tomatoes, pickled garlic, jalapenos, mushrooms, marinated artichokes, olives, pineapple, spinach, pesto, hot honey, red bell peppers

SIDES

FRESH FRUIT | 6

BACON | 5

TWO EGGS ANY STYLE | 5

WHITE OR MULTIGRAIN TOAST | 4

(served with butter & jam)

DAILY SPECIALS

MONDAYS

DINE-IN OR TAKE-OUT ALL DAY

PASTA + SALAD COMBO | 19

RICOTTA GNOCCHI ALLA VODKA

CAESAR SALAD

TAGLIATELLE BOLOGNESE

MIXED GREENS

TRUFFLE FUSILLI

TUESDAYS

DINE-IN OR TAKE-OUT

PIZZA SPECIAL - TWO PIZZAS | 30

MARGHERITAVILLE

THE WHITE

VODKA PIE

FUNGITOWN

PROSCIUTTO ARUGULA

HAWAIIAN

SGT. PEPPERONI

CHEESE PIZZA

WEDNESDAYS

DINE-IN ONLY

BEER + BURGER | 20

SELECTED DRAFT & RUSTICO BURGER

WEEKENDS

DINE-IN OR TAKE-OUT

BRAISED SHORT RIB | 32

roasted garlic mashed potatoes, brocolini, red wine jus

HOUSE-MADE LINGUINE | 26

shrimp, white wine, lemon, chili flakes, garlic butter, parsley

BUTTERNUT SQUASH REVIOLI | 26

mushroom cream sauce, parmesan, sage

CURRY BUTTERNUT SQUASH SOUP | 4/7

cup or bowl

DESSERTS

PUMPKIN CHEESECAKE

whipped cream, candied pepitas | 9

FLOURLESS BROWNIE SUNDAE GF

vanilla ice cream, whipped cream, chocolate sauce | 9

RICOTTA DONUTS

CHOOSE ONE FLAVOR

powdered sugar or cinnamon

served with strawberry, caramel & chocolate sauce | 10

WARM CHOCOLATE CHIP COOKIE SKILLET

PLEASE ALLOW 10 MINS FOR PREPARATION

served a la mode with hot fudge | 12

GF - gluten friendly

VEG - vegetarian

V - can be made vegan

Date : 11.14.25

* THESE ITEMS 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.

CHEF - ROSMYN GUEVARA | GENERAL MANAGER - RUPAL KAVI

RUSTICO

WINES

SPARKLING

PROSECCO, TERRE DI MARCA
glera, veneto, italy | 2023 | 12 / 40 btl

ROSÉ, CAVA
conquilla, spain | nv | 13 / 52 btl

***BRUT, CAVA MARFIL**
parellada, macabeo, spain, nv | 48 btl

***PROSECCO, VALDOBBIADENE SUPERIORE**
glera, veneto, italy | 48 btl

***CHAMPAGNE, ALAIN VINCEY**
champagne, france | 81 btl

WHITE

RAZA, VINHO VERDE
portugal | 2024 | 8 / 32 btl

MOSCATO, BACI DOLCI BLONDE
veneto, italy | nv | 8 / 36 btl

PINOT GRIGIO, KALTERN
italy | 2023 | 11 / 44 btl

RIESLING, SELBACK
mosel, germany | 2022 | 11 / 44 btl

SAUVIGNON BLANC, SUNDAY MOUNTAIN
new zealand 2023 | 12 / 48 btl

CHARDONNAY, BLENHEIM
monticello, virginia | 2020 | 13.5 | 54 btl

***MUSCADET, DOMAINE DE LA FOLIETTE**
muscadet, de serve-et-maine, loire valley,
france | 2020 | 44 btl

***VIÑA CARTÍN, ALBARIÑO**
rias baxias, spain | 2020 | 48 btl

***RIESLING, JEAN LUC MADER**
lsace, france | 52 btl

***CHARDONNAY, CARACCIOLI CELLARS**
santa lucia, ca | 2019 | 69 btl

ROSÉ

ZEPHANIAH FARM VINEYARD, ROSÉ
virginia, nv | 10 / 40 btl

RED

GRENACHE, LES HÉRÉTIQUES
france | 2022/23 | 9.5 / 38 btl

MALBEC, FAMILIA MAYOL
mendoza, argentina | 2023 | 12 / 48 btl

PINOT NOIR, FAIRFAX WINE CO.
california | 2023 | 12 / 48 btl

ZINFANDEL, HENDRY RANCH WINE
napa valley, california | 2020 | 14 / 56 btl

CABERNET SAUVIGNON, RHINO, PASO ROBLES
2023 | 14 / 56 btl

***VALPOLICELLA, GAMBA, "LE QUARE", CORVINA**
veneto, italy | 2023 | 48 btl

***PINOT NOIR, DOMAINE PILLOT**
burgundy, france | 2023 | 58 btl

***TEMPRANILLO, SEIS DE LUBERI**
rioja, spain | 2019 | 60 btl

***CABERNET SAUVIGNON, VALRAVN**
sonoma, california | 2019 | 62 btl

***PINOT NOIR, KOEHLER-RUPRECHT**
Kabinett Trocken | 2021, pfalz, germany | 70 btl

***CHIANTI, ISTINE CLASSICO**
tuscany, italy | 2022 | 78 btl

***CAB FRANC, EARLY MOUNTAIN VINEYARDS**
madison, virginia | 2022 | 80 btl

DESSERT

SHERRY JEREZ-XERES-SHERRY CREAM
akexandro, spain, nv, 2oz | 6

PORT 10 YEAR TAWNY
quinta do mourao, portugal, nv, 2oz | 9

SPIRITS

WHISKEY

JACK DANIEL'S | 8.5
JAMESON | 11
CROWN ROYAL | 10
SUNTORY TOKI | 10

SCOTCH

DEWARS WHITE LABEL | 9
DRAMBUIE | 15

VODKA

TITOS | 10
KETTLE ONE | 11
BELVEDERE ORGANIC | 11
GREY GOOSE | 12

TEQUILA / MEZCAL

LUNAZUL BLANCO | 11
LUNAZUL ANEJO | 11
ESPOLON BLANCO | 12
DEL Maguey Vida Mezcal | 13.50
CASAMIGOS BLANCO | 19
DON JULIO REPOSADO | 23

GIN

BEEFEATER | 9
BOMBAY SAPPHIRE | 10
TANQUERAY | 11
HENDRICK'S | 13

RUM

BACARDI LIGHT RUM | 7.5
FLOR DE CANA | 8
MYER'S DARK RUM | 9
CAPTAIN MORGAN SPICED RUM | 9

BOURBON

MAKER'S MARK | 11
BULLEIT | 13
BASIL HAYDEN | 14
WOODFORD RESERVE | 14

RYE

OLD OVERHOLT | 7
BULLEIT RYE | 13

OTHER SPIRITS

CHRISTIAN BROTHERS BRANDY | 7
HENNESSY VS | 14
MARTELL VS | 14
APEROL | 9
RUMCHATA | 9
FRANGELICO | 9.5
KAHLUA | 9.5
CAMPARI | 10
GALLIANO | 10
GRAND MARNIER | 10
DISARONNO AMARETTO | 11.5
FERNET BRANCA | 12
CHAMBORD | 12.5

NON-ALCOHOLIC OPTIONS

**SAN PELLEGRINO SPARKLING, FIJI WATER,
JUICES, LEMONADE, SODA, ICED TEA,
HOT TEA, COFFEE**

MOCKTAILS

NA - SPICED CIDER (HOT)
apple cider, orange, ginger syrup,
spices | 9

NA - PEACH GINGER TEA
peach ginger syrup, tea, lemon juice | 9

NA - LYCHEE-LIME SPARKLER
lychee puree, lime juice, simple syrup, club soda | 9

NA - STRAWBERRY SPARKLER
strawberry puree, basil syrup, lemon juice, club soda | 9

COCKTAILS

SPICED CIDER (HOT)
(rum, brandy or bourbon)
apple cider, orange, ginger syrup, spices | 12

APPLE-MINT MOJITO
rum, apple schnapps, lime juice, pineapple
juice, simple syrup, mint | 12

LYCHEE-LIME SPRITZ
sparkling wine, lychee puree, lime juice,
simple syrup | 12

STRAWBERRY ON THE MOUNTAIN
gin, strawberry puree, basil syrup,
lemon juice | 12

PEACH BOURBON MULE
bourbon, ginger beer, peach, lemon juice | 12

GIN RUBY
gin, aperol, grapefruit juice, lemon juice
st. germain | 12

ESPRESSO MARTINI
vodka, kahlua, licor 43, cold brew,
simple syrup | 12

JALAPENO MARGARITA
tequila, triple sec, lime juice, jalapeno,
habanero, simple | 12

VIRGINIA HICKORY OLD FASHIONED
bourbon, hickory syrup, orange
bitters | 12

THE CLASSICS

MARGARITA
choose your tequila or mezcal,
agave, lime | +4

MANHATTAN
choose your bourbon or rye, chocchi vermouth,
bitters | +4

MARTINI
choose your gin or vodka, dollin
dry vermouth | +4

*sold by the bottle

For additional beverage selections, please explore our Draft and Whiskey menus.

