

Antipasti (Appetizer)

Café Rustica is NOT an allergen free environment. We will do our best to accommodate your needs but cannot 100% guarantee,

3.99% transaction fee for credit card processing



Bruschetta Toasted Italian bread with tomatoes & herb infused olive oil	\$12.99	Imported Bufala Mozzarella Napoleone Layered with grilled eggplant, fresh tomato & roasted peppers	\$17.99
Fried Bocconcini Fried fresh mozzarella served with marinara sauce	\$16.99	Eggplant Rollantini alla Rustica Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella cheese	\$14.99
Antipasto Café Rustica Assorted Italian cold cuts & imported cheeses	\$18.99	Mussels Marinara	\$17.99
Fried Calamari With marinara sauce	\$17.99	Filet Mignon Carpaccio Thinly sliced raw filet mignon topped with fresh shavings of ricotta salata & a mustard aioli sauce	\$19.99
Sizzling Shrimp Scampi Served in an oil and garlic white wine sauce in a hot skillet with homemade garlic toast	\$18.99	Rustica Wings Your choice of hot, honey sriracha or bacon bbq with blue cheese dipping sauce.(all sauces homemade)	\$14.99

Zuppe (Soup)

Zuppa del Giorno Priced Daily

Pasta é Fagioli \$7.99

Insalata (Salad)

Portobello Mushroom Salad Grilled marinated Portobello mushroom caps with roasted peppers, mozzarella & mesclun greens	\$16.99	Cajun Chicken Breast Salad Tossed with fresh mushrooms, tomatoes, cranberries, mandarin oranges & sliced almonds, with our homemade delicate mandarin orange vinaigrette	\$19.99
Café Rustica's Chef Salad Ham, turkey, swiss, tomato & hard boiled egg	\$16.99	Spinach Salad with Grilled Chicken Mushrooms, tomatoes, red onions, crumbled bacon & goat cheese with homemade honey mustard dressing	\$19.99
Arugula Salad With red onions, lemons & tomatoes in a balsamic vinaigrette	\$13.99	Grilled Steak Salad Mixed baby greens, red onions, tomatoes, mushrooms, peppedew peppers, walnuts, cranberries & crumbled blue cheese, with our homemade port wine dressing	\$24.99
Caesar Salad with chicken	\$12.99	The Café Salad Arugula, red onions, seasonal fruit, sliced almonds, & gorgonzola cheese tossed in a balsamic vinaigrette	\$17.99
with grilled jumbo shrimp	\$17.99		
with fried calamari	\$19.99		

Pizza

(available in whole wheat for additional charge)

	Small 12"	Medium 14"	Large 16"
Pizza	\$13.99	\$15.99	\$16.99
Toppings:	\$2.00	\$2.50	\$3.50
Specialty Toppings:	\$2.75	\$3.50	\$4.50
Top Specialty Toppings	Small \$3.99	Medium \$4.99	Large \$5.99

Personal Specialty Pizzas

Prices for 12", available also in 14" & 16"

#1: Prosciutto, arugula, mushroom, tomato sauce, mozzarella	\$19.99
#2: Margherita pizza with fresh mozzarella, plum tomato sauce, basil	\$17.99
#3: Grilled pizza: grilled chicken, pesto, bruschetta tomatoes, mozzarella, arugula, parmigiano reggiano	\$19.99
#4: Crumbled spicy sausage, caramelized onions, goat cheese, tomato sauce, mozzarella	\$19.99
#5: Grilled pizza: grilled eggplant, roasted tomatoes, pesto, ricotta, mozzarella	\$19.99



Panini Freddi (Cold Sandwich)

all served with mesclun salad and tortilla chips



Grilled Chicken BLT Club Triple layer BLT sandwich on white bread with mayo	\$14.99
Ham Turkey Wrap Ham, turkey & swiss cheese with a honey mustard sauce on a whole wheat wrap	\$14.99
Fresh Mozzarella Sandwich Fresh mozzarella, baby arugula, roasted peppers & pesto served on a semolina roll	\$14.99

Panini Caldi (*Hot Sandwiches*)

all served with mesclun salad and tortilla chips

Chicken Parmigiana Sandwich \$14.99
On an Italian sub roll

Chicken Eggplant Sandwich \$14.99
Grilled chicken breast, grilled eggplant, mozzarella, sliced tomatoes & pesto on grilled focaccia bread

Grilled Marinated Chicken Breast Sandwich \$14.99
With wild mushrooms, roasted peppers & smoked mozzarella on toasted focaccia bread

Chicken Prosciutto Sandwich \$14.99
With fresh mozzarella & bruschetta tomatoes on an Italian sub roll

Grilled Chicken Ham Wrap \$14.99
Sliced tomatoes, fresh spinach & swiss cheese with honey mustard dressing on a wrap

Veal Parmigiana Sandwich \$14.99
On an Italian sub roll

Grilled Spicy Sausage Sandwich \$14.99
With broccoli rabe, roasted peppers & fresh mozzarella cheese served on an Italian sub roll

Grilled Vegetable Sandwich \$14.99
Grilled eggplant, zucchini, sundried tomatoes, pesto & melted mozzarella on grilled sub roll

Grilled Chicken Pesto Wrap \$14.99
With tomato & fresh mozzarella on a wrap

Chicken Chipotle \$14.99
Grilled chicken breast topped with sauteed artichokes, spinach &, caramelized onions, with melted mozzarella & chipotle mayo on grilled ciabatta bread

The Grilled Italian Panini \$14.99
Ham, prosciutto, salami, provolone, roasted peppers & arugula with a balsamic vinaigrette on our grilled homemade focaccia bread

Pasta

(available in whole wheat penne or gluten free for additional charge)

All entrees served with mesclun salad

Penne Vodka \$16.99
Delicate tomato basil vodka cream sauce with peas

Linguine alla Vongole \$18.99
Red or white clam sauce

Rigatoni Forestiere \$18.99
Sausage, mushrooms & roasted peppers sautéed in a light plum tomato sauce tossed with rigatoni pasta

Linguine Giulio \$18.99
Spicy sausage, roasted peppers & broccoli rabe in an oil & garlic white wine sauce

Capellini Napoletani \$19.99
Baby clams, shrimp, calamari & mushrooms sautéed in a light marinara sauce tossed with angel hair pasta & peas

Rigatoni Paesano \$18.99
Diced chicken breast, prosciutto, onions, peas & fresh mozzarella sautéed in a light marinara sauce tossed with rigatoni pasta

Farfalle Theresa \$19.99
Shrimp, grilled Italian vegetables, roasted peppers, and fresh mozzarella sautéed in a light white wine sauce tossed with bowtie pasta

Lunch Entrees

All entrees served with mesclun salad

Eggplant Rollantini alla Rustica \$17.99
Stuffed with crumbled sausage, broccoli rabe, ricotta & mozzarella

Chicken Parmigiana \$18.99
Served with a side of linguine

Pollo Fumoso \$18.99
Chicken breast sautéed in a sundried tomato & mushroom marsala demiglaze sauce topped with eggplant and smoked mozzarella cheese over linguine

Pollo Amalfi \$18.99
Chicken breast topped with prosciutto & melted fresh mozzarella in a gaeta olive, artichoke & fresh tomato white wine demiglaze over linguine

Tender BBQ Baby Back Ribs \$19.99
Served with french fries

Veal Cutlet Milanese \$23.99
Veal scallopine breaded & pan fried, topped with bruschetta tomatoes and fresh mozzarella over a bed of baby arugula

Veal Saltimbocca alla Romana \$24.99
Prosciutto, mozzarella & spinach in a

Veal Fantasia \$24.99
Veal scallopine sautéed with sliced tomatoes & capers topped with melted mozzarella in a lemon butter white wine sauce served over fresh spinach

Francese Trio \$24.99
Veal scallopine, chicken & jumbo shrimp in a light lemon butter white wine sauce

Tilapia \$20.99
Sautéed in a cognac sauce with artichokes & roasted peppers over rice pilaf

Shrimp, Broccoli & Sundried Tomatoes \$20.99
Sautéed in an oil & garlic white wine sauce with capellini pasta

Shrimp & Scallops Malafemina \$21.99
Jumbo shrimp & scallops sautéed in a white wine tomato basil cream sauce served over basil fettuccine

Grilled Salmon \$20.99
Over an arugula, fresh tomato salad & red onions



*Updated 12/25
Prices subject to change*