

# Cucina Rustica

## ANTIPASTI

### Antipasti Platter

grilled mixed vegetables, olives, gorgonzola, piave veccito, montasio cheese and three assorted salumi  
\$24

### Pizza Margherita

fresh mozzarella, tomatoes and fresh basil  
\$12

### Fried Calamari Fries

aiolo and arrabbiata sauce  
\$12

### San Daniele Prosciutto

a prosecco Bartlett poached pear, and gorgonzola  
\$14

### Bruschetta

chicken pesto, eggplant puree and olive ragu  
\$12

### Steamed Mussels

limoncello, leeks, garlic, fennel, tomatoes, with grilled lemon confit  
\$15

## ZUPPE ED INSALATE

### Beef Barley Soup

braised short ribs and trofie pasta  
\$10

### Root Vegetable Minestrone Soup

borlotti bean, winter root vegetables  
\$8

### Classic Chicken Soup

shredded roasted chicken, spinach and cheese ravioli, and parmesan reggiano cheese  
\$8

### Caesar Salad

romaine hearts, polenta croutons, white anchovies parmesan reggiano & cucina rustica caesar dressing  
\$13

### Caprese Salad

house-made mozzarella, poached heirloom tomatoes, Fresh basil, olive oil, and balsamic vinegar  
\$13


### Arugula Salad

arugula, mesclun salad, barlett pear, tomato, roasted pine nuts, radicchio, and goat cheese with lemon Vinaigrette  
\$12

### Panzanella

mixed greens, toasted bread, pepperocini, cherry tomatoes, red onions, cucumber, gorgonzola cheese and herb vinaigrette  
\$9

❧ PASTA ❧

**Gnocchi di Patate** 

potato dumplings with tomato sauce, pesto,  
and Mozzarella  
\$14  
\$18 served with Bolognese sauce

**Pappardelle with Braised Duck Sugo**  
braised leg of duck, porcini mushrooms  
peas and tomatoes  
\$16

**Homemade Lasagna** 

layered with beef, veal and pork bolognese  
sourdough Besciamella sauce and basil-pesto  
\$18

**Seafood Risotto**

lobster, mussels, halibut, rock shrimp  
and saffron  
\$24

**Cucina Rustica Spaghetti and Meatballs** 

hand made pork, beef and veal meatballs,  
2 foot long spaghetti, tomato sauce  
and parmesan cheese  
\$16

❧ PIATTI PRINCIPALI ❧

**Stuffed Chicken Saltimbocca** 

stuffed with montasio cheese, san daniele prosciutto  
and sage, baby carrots, corn and leek risotto, with sage-thyme au jus  
\$24

**Osso Bucco Milanese**

chianti braised veal shank, saffron risotto, baby carrots and gremolata  
\$27

**Grilled Pork Chops** 


balsamic braised onions and grill polenta  
\$28

**The New York** 

grilled New York Strip, sautéed brussel sprouts, friko potatoes with a grappa demi  
\$38

**Olive Crusted Halibut**

spaghetti squash, mountain herb gnocchi's, lemon buerre blanc and capers  
\$28

**Baked Trout** 

stuffed with a cornmeal puttenseca, fingerling potatoes and green beans  
\$27

**Seared Scallops**

served with polenta cake, roasted tomato pesto, sautéed eggplant and balsamic reduction  
\$28

**Eggplant Cannelloni** 

grilled eggplant stuffed with ricotta and parmesan, tomatoes, grilled zucchinis, served with a tomato sauce  
\$18

❧ SIDES ❧

Baby  
Carrots

Brussels  
Sprouts

Eggplant

\$8

Friko  
Potatoes

Parmesan  
Risotto

