

STARTERS

- CALAMARI FRITTI 20**  
Crispy fried calamari served with hot sauce and our garlic basil dipping sauce
- BRUSCHETTA 16**  
Fresh tomato, basil and garlic served with toasted bread  
**add goat cheese 4**
- ZUPPA DI GIORNO 14**  
Seasonal soup served with garlic bread
- MUSSELS MARINARA 19**  
Fresh P.E.I mussels steamed with bruschetta tomatoes, green onions and our signature tomato basil sauce.  
Served with toasted bread
- ARANCINI 20**  
Vegetable arancini on a bed of arugula and topped with tomato sauce
- FRIED SHRIMP 21**  
Crispy Fried Shrimp served on a bed of greens

SALADS

- try our entree salads topped with chicken 5, shrimp 6, prosciutto 5*
- TRADITIONAL CAESAR 17**  
Crispy romaine lettuce tossed in caesar dressing with garlic croutons, parmesan cheese and red onion garnish
- PEAR & GORGONZOLA 18**  
Mixed greens, pears, red onion, dried cranberries and crumbled gorgonzola cheese dressed with a balsamic vinaigrette
- FRAGOLA 18**  
Strawberries on Arugula salad with cherry tomatoes and goat cheese dressed with a balsamic vinaigrette
- FUNGHI BALSAMICO 18**  
Field and portobello mushrooms, over a herbed tomato and mixed greens dressed with a balsamic vinaigrette topped with red onion and parmesan cheese
- TORRE DI CAPRESE 18**  
Layered tomato and bocconcini cheese on a bed of mixed greens with fresh basil

WRAPS

- CHICKEN SUPREMO 18**  
Chicken, prosciutto, mozzarella and roasted peppers with mixed greens, basil mayonnaise and red onion
- VEGGIE WRAP 17**  
Sun-dried tomatoes, Broccoli, Sliced tomatoes, Peppers, Arugula and Mozzarella with Pesto sauce
- SAUSAGE CALABRESE WRAP 18**  
Italian Sausage, calabrese salami, Goat cheese, cracked pepper and mozzarella with tomato sauce

PASTA

- gluten free pasta available 4*
- CAJUN POLLO PENNE 21**  
Chicken, mushrooms, tomatoes and onion in a Cajun cream sauce
- SEAFOOD PASTA 25**  
Tiger shrimp, Mussels, calamari, herbed tomato and onion in a tomato sauce
- SPAGHETTI & MEATBALL 20**  
Seasoned handmade meatballs and house tomato sauce over spaghetti
- CHICKEN ALFREDO 22**  
Chicken and broccoli in our garlic alfredo sauce over fettuccine
- PENNE ALA VODKA 21**  
Penne, roasted garlic, tomato sauce, alfredo sauce, prosciutto, vodka, parmesan, cracked pepper, chili flakes and parsley
- FUSILLI PRIMAVERA 20**  
Fusilli, tossed with roasted peppers, portobello mushroom and black olives in a basil pesto sauce
- MEAT LASAGNA 22**  
Layered Lasagna noodles with ground beef, sautéed onions, roasted garlic, fresh basil and tomato sauce topped with parmesan and mozzarella cheese
- RIGATONI AL FORNO 23**  
Rigatoni pasta, tomato sauce and ground beef baked with mozzarella cheese
- JAMBALAYA LINGUINE 22**  
Seasoned chicken, fresh hot sausage, grilled shrimp, bell peppers, green onions & bruschetta tomatoes. Tossed in a spicy tomato sauce

CRAFT YOUR OWN PASTA

- 14**  
Your choice of Spaghetti, Penne, Linguine, Fusilli, Rigatoni, Tomato, Alfredo or Pesto sauce

CALZONE

(BAKED)

- VEGGIE CALZONE 19**  
Sun-dried tomatoes, Broccoli, Sliced tomatoes, Peppers, Arugula and Mozzarella with Pesto sauce
- THREE MEATS CALZONE 21**  
Seasoned beef, Pepperoni, Prosciutto, Herbed tomatoes, Hot peppers and Mozzarella with tomato sauce
- CLASSIC CALZONE 18**  
Mozzarella & tomato Sauce

SIDES

- FRIES 10**  
**GARLIC BREAD 9** (add 4 for mozzarella cheese)  
**BBQ CHICKEN WINGS 16** (9 pieces)

PIZZA

- RUSTICA 21**  
Prosciutto, Roasted peppers, Sun-dried tomatoes, Goat cheese, Mushrooms, Mozzarella with tomato sauce
- MARGHERITA 20**  
House Pomodoro sauce with Bocconcini cheese and Fresh basil
- TRE CARNE 22**  
Seasoned beef, Pepperoni, Prosciutto, Herbed tomatoes, Mozzarella with tomato sauce
- PROSCIUTTO AND ARUGULA 21**  
Mozzarella and Cherry tomatoes with a cream sauce topped with fresh arugula and prosciutto
- CALIFORNIAN 20**  
Sun-dried tomatoes, Broccoli, Bruschetta tomatoes, Peppers and Mozzarella topped with fresh arugula and pesto sauce
- SICILIANO 21**  
Hot Calabrese, mozzarella, red peppers, black olives and tomato sauce
- PEAR AND GORGONZOLA 20**  
Crumbled gorgonzola, Red onion and sliced pear on a cream sauce under a bed of mozzarella
- WILD MUSHROOM 20**  
Medley of field and portobello mushrooms, herbed tomato, Gorgonzola with cream sauce
- BEEF AND GREENS 21**  
Seasoned beef, and mozzarella cheese, Red onion and broccoli with cream sauce
- SAUSAGE CALABRESE 21**  
Italian sausage, Calabrese salami, Goat cheese, Cracked pepper and mozzarella with tomato sauce
- TRADIZIONALE 20**  
Pepperoni, red peppers, mushrooms, mozzarella & tomato sauce.
- CANADESE 20**  
Tomato sauce, mozzarella, mushrooms, pepperoni and pancetta. 16
- CHICKEN & SAUSAGE 22**  
A blend of tomato sauce & cream sauce, mozzarella, arugula, red peppers, chicken & fresh hot sausage
- AMERICANO 20**  
Seasoned beef, red peppers, mozzarella cheese, mushrooms and onions with tomato sauce
- SALSICCIA 21**  
Tomatoes, Italian sausage, Mozzarella cheese and onions with tomato sauce
- SANTA FE 21**  
Chipotle pesto sauce, mozzarella, silced tomatoes, chicken, fresh hot sausage, corn, red onions and Chipotle ranch dressing
- PINEAPPLE AND PROSCIUTTO 20**  
Basil pesto Cream sauce, mozzarella, pineapple, prosciutto, bell peppers, green onions and bruschetta tomatoes
- GRILLED VEGETABLE 22**  
Basil pesto sauce, mozzarella, grilled peppers, eggplant, zucchini, sun-dried tomato, sauteed spinach & feta cheese

CRAFT YOUR OWN

CRAFT YOUR OWN PIZZA 15  
OR CALZONE (BAKED) 15  
OR PANZEROTTI (DEEP FRIED) 16

- Thin crust pizza with mozzarella and your choice of one of the following sauces:  
**Pizza Classico Tomato, Pizza Alfredo or Pizza Pesto Sauce**  
*Gluten free dough (add 4)*

BEER

Peroni 9, Heineken 9, Corona 9, Stella Artois 9, Coors Light 9

MARTINI

Classic martini **16**, Purple rain **16**, Tropical mango **16**, Green apple **16**, Cafe **16**, Cosmopolitan **16**

COCKTAILS

Peach Champagne **17**, Classic Caesar **17**, Twisted Pink Lemonade **17**, Mango Tango **17**

WINE

	5oz	Bottle
<b>RED WINE</b>		
Tavernello - Sangiovese/Cabernet	\$14	\$38
Sensi Cabernet	\$15	\$45
Sensi Merlot	\$16	\$50
Sensi, Chianti Docg	\$14	\$47
Passion of Chile Reserva - Cabernet/Merlot	\$14	\$40
Farina Ripasso	\$16	\$60
<b>WHITE WINE</b>		
Tavernello - Pinot Bianco	\$14	\$40
Sensi Pinot Grigio	\$16	\$50
Negrar - Garganega	\$14	\$55
Portugal White Blend	\$15	\$55
Morgan Bay Chardonnay	\$18	\$70
Romeo Prosecco	\$15	\$60

DESSERT

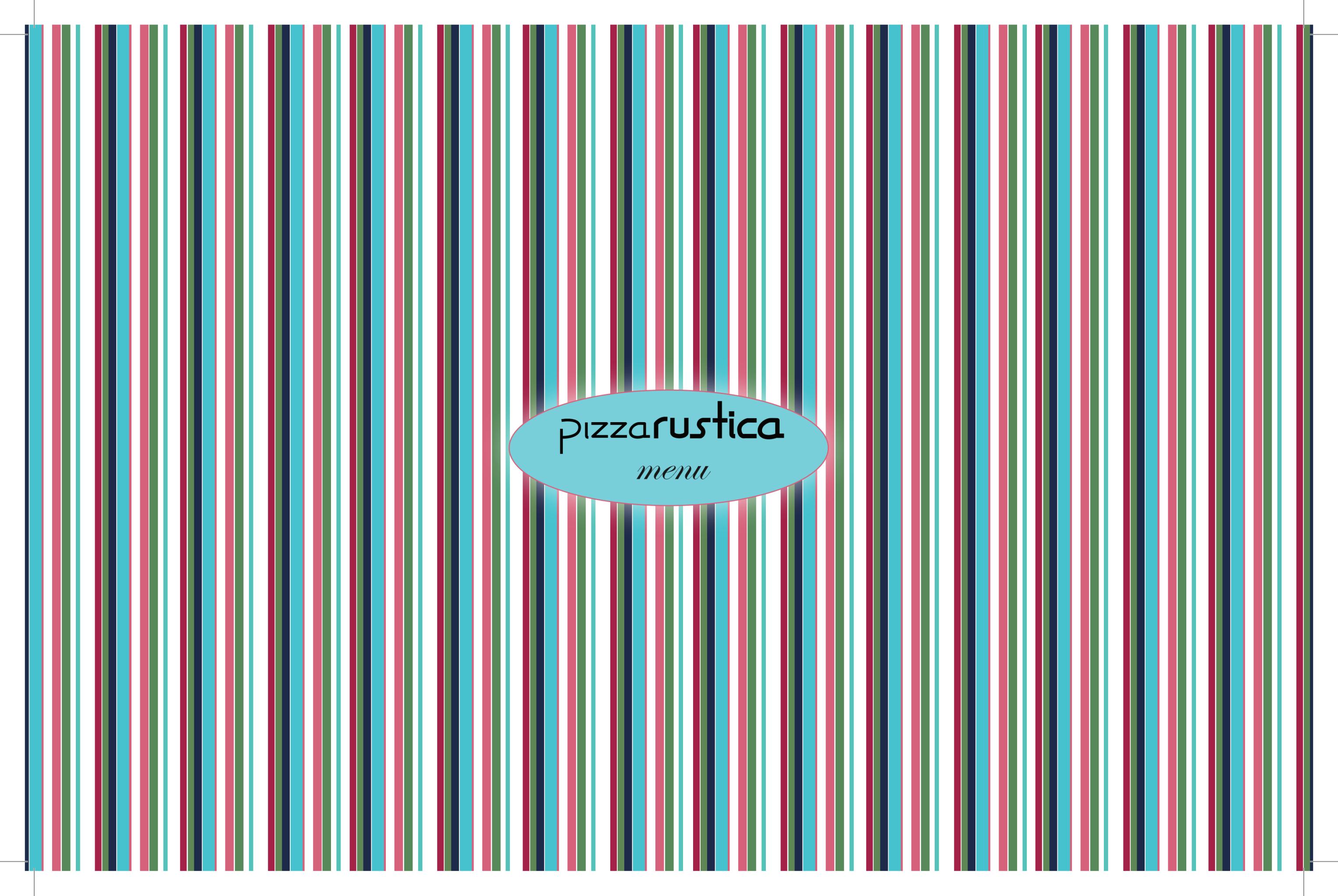
- TIRAMISU 9**  
**DOLCE DE LECHE 9** (Fried Cheesecake)  
**CARROT CAKE 10**  
**RED VELVET CHEESECAKE 10**  
**CHOCOLATE CAKE 10**

COFFEE

Espresso **3**, Macchiato **3**, Americano **3**, Cappuccino **4**, Caffé latte **4**

TOPPINGS

- Cheese 4**  
Gorgonzola, Bocconcini, Feta, Parmesan, Mozzarella, Goat Cheese
- Vegetable 3**  
Peppers, Mushrooms, Portobello, Broccoli, Black olives, Roasted eggplant, Red onion, Herbed tomatoes, Hot peppers, Spinach, Arugula, sun dried tomatoes, Basil, Cherry tomatoes, Sliced tomatoes, Capers, Pineapple
- Meat 5**  
Pepperoni, Salami, Prosciutto, Chicken, Sliced meatballs, Italian sausage, Bacon
- Fish 6**  
Anchovies, Calamari, Shrimp  
(Toppings can be added to your Starter, Salad, Wrap and or Pasta)



pizzarustica  
*menu*