

# IL RUSTICO RESTAURANT XMAS MENU 2021

## MEZZE LUNE RIPIENE

Homemade D shaped ravioli filled with local caught lobster cooked in a butter white wine and sage sauce.

## FUNGHI RIPIENI

Deep fried mushrooms filled with homemade chicken liver pate served with red onion marmalade.

## CREMA DI ZUCCA V.

Homemade cream of butternut squash soup served with croutons.

## CROSTINI MISTI

A meddley of sourdough bread crostini with four toppings including gorgonzola cheese, bruschetta, cream of chicken, and salmon pate.

---

## MEDAGLIONI ALLA VALDOSTANA

Medallions of fillet of pork cooked with ham, fontina cheese and marsala wine.

## SALMONE CON CROSTA

Salmon fillet cooked with spinach, turmeric, cream and white wine topped with a pesto crust.

## ANITRA CON MIRTILLI

Breast of duck cooked with blueberries and port wine sauce.  
Il Rustico Restaurant recommends this dish pink or medium rare.

**ALL ABOVE MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES**

## RISOTTO CON FUNGHI MISTI V.

Arborio rice cooked with a medley of mushrooms, parmesan cheese wine and cream.  
Served with tomato and romaine salad drizzled with caesar dressing.

---

## RAVIOLI DOLCI

Homemade sweet ravioli filled with ricotta cheese, egg, parsley, pan fried dusted with icing sugar drizzled with honey served warm with bourbon vanilla ice cream.

## CREMA AI DUE GUSTI

Chef's homemade lemon posset topped with mint panna cotta.

## PANETTONE AL CIOCCOLATO

Traditional Italian Christmas cake drizzled with warm chocolate sauce.

## FORMAGELLE DELLA CASA

Il Rustico's homemade amaretto cheese cake served with ice cream drizzled with amaretto liquor.