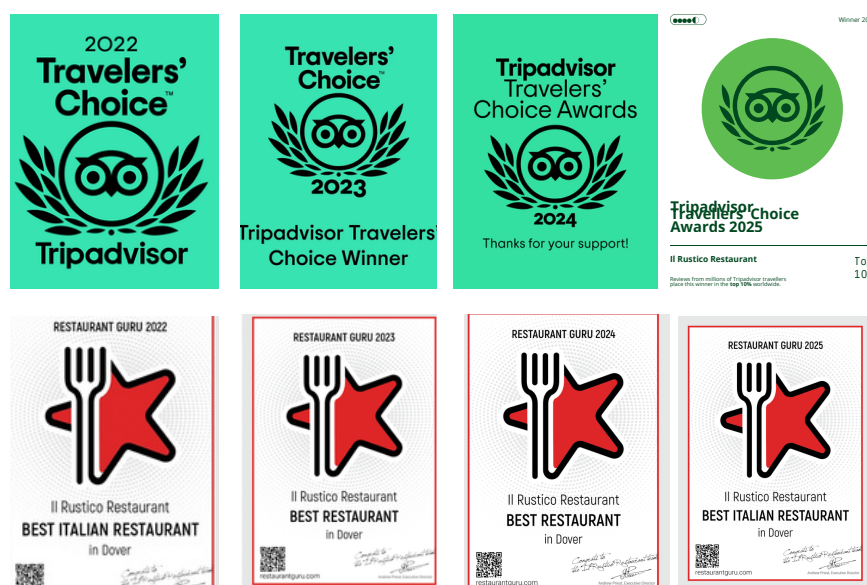


ABOUT US

IL RUSTICO RESTAURANT

IS A SMALL FAMILY-RUN RESTAURANT WHICH BEGAN ITS TRADE IN DOVER IN APRIL 2010. IL RUSTICO RESTAURANT ENDEAVOURS TO KEEP IN TOUCH WITH THE TRADITIONAL ROOTS OF TRUE ITALIAN CUISINE. THIS, COUPLED WITH THE WARM AND FAMILY-FRIENDLY ATMOSPHERE, HAS BEEN THE KEY INGREDIENT IN THE RESTAURANT'S EVER-GROWING POPULARITY. FOR A TRULY AUTHENTIC ITALIAN EXPERIENCE, A VISIT TO IL RUSTICO RESTAURANT IS A MUST...

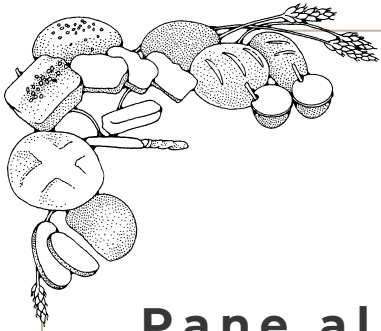
WE WANT TO THANK OUR CUSTOMERS FOR RATING US TO BECOME ONE OF THE TOP 10% HIGHEST-RATED RESTAURANTS WORLDWIDE FOUR YEARS IN A ROW, ON TRIPADVISOR AND RESTAURANT GURU . YOUR CONTINUED SUPPORT IS GREATLY VALUED AND WE LOOK FORWARD TO WELCOMING YOU AGAIN!



DEAR GUESTS,
WE PREPARE EACH MEAL FRESHLY ACCORDING TO YOUR ORDERS THEREFORE THE SERVICE TIME MAY BE EXTENDED DEPENDING ON YOUR ORDER AND THE BUSYNESS OF THE KITCHEN. WE THANK YOU FOR YOUR PATIENCE AND UNDERSTANDING.

PLEASE ASK YOUR WAITING STAFF FOR GLUTEN-FREE PASTA OPTIONS. ALLERGEN ADVICE IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM THE STAFF.
WE TAKE EVERY PRECAUTION TO PREVENT CROSS-CONTAMINATION AND HANDLE ALL INGREDIENTS WITH CARE. HOWEVER, OUR KITCHEN USES SHARED EQUIPMENT AND SURFACES, SO WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS.
PLEASE NOTE: OUR KITCHEN HANDLES ALLERGENS. DESPITE OUR BEST EFFORTS, CROSS-CONTAMINATION MAY OCCUR.





ANTIPASTO

Pane all'aglio (Ve) £4.00

Homemade pizza base with garlic olive oil.

Pane all'aglio con Formaggio (V) £5.00

Homemade pizza base with mozzarella cheese and garlic olive oil.

Bruschetta (V) £6.50

Home-made pizza base with garlic olive oil, fresh chopped tomato, served with homemade pesto.

Zuppa del giorno £6.50

Home made soup of the day.

Involtini Romani £8.25

Goat's cheese and chives wrapped in Parma ham fried with sliced Tomato and served on a bed of rocket (Salty).

Insalata Caprese (V) £7.50

Sliced fresh tomato, mozzarella cheese and fresh basil, garnished with olive oil and caramelised balsamic vinegar.

Pane con Olive (Ve) (for one £3.50 or for two £6.00)

Olives served with rustic bread.

Impepata di cozze (for one £9.50 or for two £18.00)

Fresh mussels cooked with onions, garlic, parsley, and white wine, served with rustic bread.

Antipasto Misto (share for two) £14.50

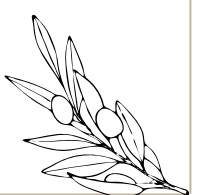
A selection of premium quality Italian cured meats, cheese, olives and mushrooms, served with dough balls..

Funghi ai quattro formaggi (V) £8.50

Mushrooms cooked with wine in a creamy four-cheese sauce (includes gorgonzola cheese).

Mixed Salad (Ve) £6.00

Mixed leaf salad, tomatoes, cucumbers, onions, peppers, and celery served with olive oil and balsamic vinegar.



LE PASTE

Rigatoni Arrabbiata (V) £13.00

Rigatoni Pasta cooked with homemade tomato sauce, fresh tomato, onion, garlic and chillies (spicy).

Linguine Carbonara £16.00

Linguine pasta cooked with smoked pancetta, egg yolk, parsley, parmesan cheese and cream (please ask if you'd prefer it without cream).

Tagliatelle Alfredo £17.00

Fresh tagliatelle pasta cooked with mushrooms, chicken, white wine, garlic, onion, parsley, parmesan cheese and cream.

Homemade Lasagna al Forno £17.00

Layered pasta sheets with homemade bolognese and béchamel sauce cooked with mozzarella and parmesan cheese (oven-baked).

Tagliatelle Pollo e Funghi £17.00

Fresh tagliatelle pasta cooked with tender pieces of chicken, mushrooms, fresh tomatoes, tomato sauce, garlic, parsley, onions, a touch of cream and wine sauce.

Rigatoni con Salsiccia £16.00

Pasta cooked with homemade lucanica sausage, onions, garlic, parsley, wine, tomato sauce, and fresh tomato, topped with parmesan shavings.

Linguini alla Bolognese £16.00

Linguine pasta served with homemade bolognese sauce, parsley and butter.

Linguini alla Puttanesca £15.00

Linguine pasta cooked with tomato sauce, olives, capers, onion, fresh tomato, garlic, anchovies and chillies.

Tagliatelle Salmone e Asparagi £17.00

Fresh tagliatelle pasta cooked with fresh salmon, asparagus, parsley, butter, onion, white wine and cream.

Risotto funghi e asparagi (V) £15.00

Rice cooked with mushrooms, asparagus, white wine, parsley, butter, cream and turmeric.

Rigatoni alla Siciliana (Ve) £16.00

Pasta cooked with aubergines, courgettes, fresh tomatoes, parsley, Homemade tomato sauce, onions, garlic and white wine.

Pollo Pesto Rosso £18.00

Rigatoni pasta with chicken, fresh tomato, onions, parsley, homemade tomato sauce and homemade pesto sauce.

Linguini frutti di mare £18.50

Linguine pasta cooked with fresh mussels, clams, king prawns with tails, fresh tomato, onions, garlic, wine, and homemade tomato sauce.



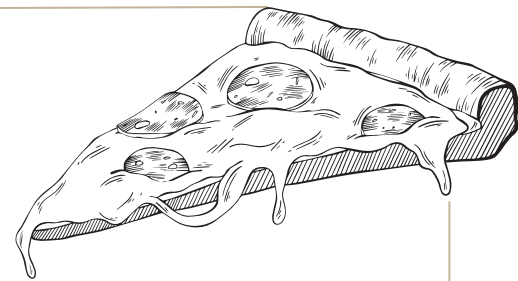
**Please ask your waiting staff for gluten-free pasta options.
Allergen Advice: If you have any allergies or special dietary requirements, please inform the staff.**



PIZZE

Margherita (V) £12.00

Mozzarella cheese, basil and tomato sauce.



Pollo £14.00

Mozzarella cheese, chicken, mixed peppers and tomato sauce.

Prosciutto e Funghi £15.00

Mozzarella cheese, tomato sauce, basil, ham and mushrooms.

Tropicale £14.00

Mozzarella cheese, tomato sauce, basil, ham and pineapple.

Pepperoni £14.00

Mozzarella cheese, tomato sauce, basil, pepperoni sausage.

Vesuvio £15.00

Mozzarella cheese, tomato sauce, basil, pepperoni sausage and jalapeños (hot).

Della Casa £15.00

Mozzarella cheese, tomato sauce, basil, rocket, parma ham and gorgonzola cheese.

Quattro Stagioni £15.00

Mozzarella cheese, tomato sauce, basil, ham, mushrooms, artichoke and olives.

Neapolitan £14.00

Mozzarella cheese, tomato sauce, basil, anchovies, capers and olives.

Vegetariana (V) £15.00

Mozzarella cheese, tomato sauce, basil, marinated aubergines, mushrooms, peppers, and zucchini.

Quattro Formaggi (V) £15.00

Mozzarella cheese, tomato sauce, basil, four different types of cheese pizza.

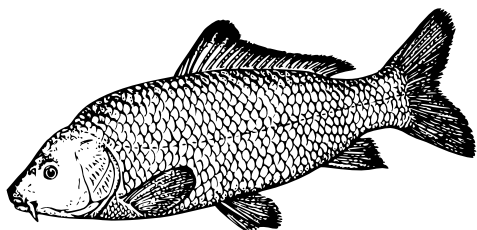
Fiorentina (V) £15.00

Mozzarella cheese, tomato, basil, spinach, garlic and free-range egg served with grated parmesan.

Add any extra ingredients for: Ham, Anchovies, Parma Ham, Pepperoni Sausage, Chicken, Homemade Pesto **£2.00**

Add any extra ingredients for: Cheese, Pineapple, Aubergines, Artichoke, Olives, Red pepper, Onion, Rocket, Courgette, Asparagus, Sundried tomato, and Jalapenos **£1.50**





PESCE

Pesce Spada Della Casa £22.50

Swordfish steak cooked with onions, garlic, fresh tomatoes, olives, capers and white wine. Served with potatoes and vegetables of the day unless otherwise stated.

Salmone Del Buongustaio £21.00

Pan-fried Salmon fillets, cooked with flour, whole king prawns (only tail on), Parsley, garlic, cream and white wine sauce. Served with potatoes and vegetables of the day unless otherwise stated.

Nasello in Padella £22.00

Pan-fried hake fillet cooked with flour, fresh tomatoes, prawns (only tail on), garlic and wine sauce. Served with potatoes and vegetables of the day unless otherwise stated.

CARNI

Piccatina ai Funghi £22.00

Veal escalope cooked with mushrooms, onions, garlic, parsley, cream and white wine.

Bistecca al Pepe Verde £32.00

Prime sirloin steak cooked with green peppercorn, french mustard, red wine, and cream.

Bistecca alla Boscaiola £32.00

Prime sirloin steak cooked with fresh pepper, mushroom, fresh tomato, onion, garlic, and red wine.

Pollo alla Parmigiana 18.00

Fillets of chicken cooked with aubergines, garlic, tomato sauce, basil, parsley, and white wine topped with cheese.

Piccatina alla Pizzaiola £22.00

Escalope of veal cooked in wine, fresh tomato, garlic, onions, parsley, basil, capers, olives, and tomato sauce.

Pollo Grigliato £16.50

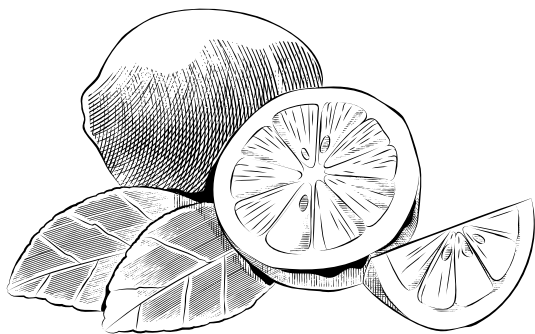
Grilled breast of chicken served with linguini pasta in tomato sauce and salad (instead of potatoes and vegetables).

**All the above dishes are served with a side dish of
potatoes and vegetables of the day unless
otherwise stated.**



BEVANDE

- Peroni Beer** Nastro Azzurro 5% a.b.v. 33cl **£5.00**
- Moretti Beer** 4.6% a.b.v 33cl **£5.00**
- Bulmer Apple Cider** 4.5% a.b.v 50cl **£6.00**
- Whitstable Bay** Pale Ale 4.0% a.b.v 50cl **£6.00**
- Alcohol-Free Beer** 33cl **£4.00**
- Coca-Cola, Diet Coke, Coke Zero** 33cl Glass Bottle **£3.75**
- Sprite** 33cl Glass Bottle **£3.75**
- Appletiser 27.5 cl Sparkling 100% Apple Juice** **£3.75**
- Mineral Water** 75cl **£4.00**
- Schweppes Tonic Water, Soda Water, Lemonade** 20cl **£3.00**
- Schweppes Bitter Lemon, Ginger Ale** 20cl **£3.00**
- Glass of Orange Juice or Apple Juice** 30cl **£3.75**
- J20 Apple and Mango or Orange and Passion Fruit** 33cl **£3.75**
- Glass of milk** 33cl **£1.50**



SPIRITS & LIQUEUR

- AMARETTO** 30% a.b.v 25ml **£3.75**
- AVERNA** 40% a.b.v 25ml **£3.75**
- BACARDI** 37.5% a.b.v 25ml **£3.75**
- BAILEYS** 17% a.b.v 25 ml **£3.75**
- COINTREAU** 40% a.b.v 25ml **£3.75**
- DRAMBUIE** 40% a.b.v 25ml **£3.75**
- DARK RUM** 40% a.b.v 25ml **£3.75**
- DRY GIN** 37.5% a.b.v 25ml **£3.75**
- PINK GIN** 37.5 % a.b.v.25ml **£3.75**
- LIMONCELLO** 28% a.b.v 25ml **£3.75**
- MALIBU** 21% a.b.v 25ml **£3.75**
- SPICED RUM** 35% a.b.v 25ml **£3.75**
- FRANGELICO** 25% a.b.v 25ml **£3.75**
- PERNOD (Anise)** 40% a.b.v 25ml **£3.75**
- SAMBUCA** 42% a.b.v 25ml **£3.75**
- STREGA** 40% a.b.v 25 ml **£3.75**
- TIA MARIA** 25% a.b.v 25ml **£3.75**
- VODKA** 37.5% a.b.v 25 ml **£3.75**
- COGNAC** 40% a.b.v 25ml **£4.75**
- CAMPARI** 25% a.b.v 50ml **£4.75**
- ARCHERS** 18% a.b.v 50ml **£3.75**
- GRAPPA** 40% a.b.v 25 ml **£4.75**
- JAMESON** 40% a.b.v 25ml **£4.75**
- JACK DANIELS** 40% a.b.v 25ml **£4.75**
- MALT WHISKY** 40% a.b.v 25 ml **£4.75**
- SOUTHERN COM** 40 a.b.v 25ml **£4.75**
- CHIVAS REGAL** 40% a.b.v. 25ml **£4.75**
- VECCHIA ROMAGNA** 38% a.b.v 25ml **£4.75**

VIP COCKTAILS



- Aperol Spritz** £14.00
Prosecco 100ml, Aperol 50ml, Soda Water 100ml, Orange Slice
- Campari Spritz** £14.00
Prosecco 100ml, Campari 50ml, Soda Water 100ml, Orange Slice
- Limoncello Spritz** £14.00
Prosecco 100ml , Limoncello 50ml, Soda Water 100ml, Lemon Slice
- Campari Soda** £10.00
Campari 50ml, Soda Water 200 ml, Orange Slice.
- Negroni** £12.00
Gin 25ml, Martini Rosso 25ml, Campari 25ml, Orange Slice

MOCKTAILS

- Italian Ginger Spritz** £8.95
Ginger ale, Soda water, Lime Cordial
- Basil Citrus Soda** £8.95
Orange juice, Soda water, Fresh basil
- Non-Alcoholic Gin & Tonic** £8.95
Non- Alc Gin, Slimline Tonic, Cucumber



WINE LIST

RED WINE



La Corte Rosso 12 % a.b.v. 75 cl **£24.50**

12.5 cl **£4.75** 17.5 cl **£6.75** 25.0 cl **£9.00**

Deep red in colour with a vivid red tint, intense, elegant, fragrant bouquet of ripe grapes, balanced fresh and fruity.

Primitivo IGT 13,0 % a.b.v. 75 cl **£27.00**

12.5 cl **£4.95** 17.5 cl **£7.50** 25.0 cl **£9.75**

Aged in oak for 6 months. Ruby red with violet reflections. Aromas of prunes and cherry. A full-bodied wine, soft and balanced, easy to drink

Montepulciano d'Abruzzo 13,0 % a.b.v. 75cl **£27.00**

12.5 cl **£4.95** 17.5 cl **£7.50** 25.0 cl **£9.75**

Aged in used barriques for 12 months. Intense ruby red with grant nuances. Full-bodied and robust; well balanced with a well-orchestrated wood-scented tannin component.

Nero d'avola 12.5 % a.b.v 75 cl **£29.00**

Nero d'avola Sicilia Grottarossa is ruby red with purplish hues. Complex aroma with notes of violet and spices, mature red fruits like raspberry and cherry. Warm, rich, and round wine of good structure with fruity and spicy aroma and a persistent finish.

Salice Salentino Riserva 13,5 % a.b.v. 75 cl **£36.00**

90% Negroamaro, 10% Malvasia Nera - Purple-tinged ruby red in colour, with hints of dried plum and morello cherry on the nose; generous and complex in the mouth, with excellent structures and a finish exhibiting the pleasant, bitter aftertaste typical of the Negroamaro grape.

Chianti Classico Castellani 12.5 % a.b.v. 75cl **£30.00**

100% Sangiovese - Intense ruby red in colour with a bouquet of small red fruits and flowers. To the palate, it is full, and round, with soft tannins, a good structure, and a persistent finish.

Barbera Amonte, Volpi 13.0 % a.b.v 75cl **£28.00**

Currants, plus and fragrant flowers, Dry and fresh delicate tannins. Ragu pasta, red meat, charcuterie and a variety of mild-aged cheeses.

Anima Umbra Rosso, Caprai 14.5% a.b.v. 75cl **£31.00**

Currants, plus and fragrant flowers. Dry and fresh delicate tannins. Ragu pasta, red meat, charcuterie and a variety of mild-aged cheeses.

Piemonte Rosso 13.0 % a.b.v 13.0 a.b.v. 75cl **£35.00**

Ruby with violet reflections, fresh and floral bouquet and fruit and notes of black pepper, harmonious and fruity palate with pleasant structure and persistence.

ROSE WINE

La Corte Rosato 12.0 % a.b.v. 75 cl **£27.00**

12.5 cl **£4.75** 17.5 cl **£7.00** 25.0 cl **£9.50**

Coral pink in colour with floral and fruit aromas.

Fresh and crisp with an intense and smooth taste.

Pinot Grigio Blush 12.0 % a.b.v. 75 cl **£27.00**

12.5 cl **£4.75** 17.5 cl **£7.00** 25.0 cl **£9.50**

Light salmon-pink in colour, offers a fresh and inviting bouquet of strawberry and ripe cherries. The palate is dry, clean, and crisp, with refreshing fruit character.





SPARKLING WINE

Asti Spumante - (M/S) 7,5 % a.b.v. 75cl
£30.00

Straw-yellow with light golden highlights, it has a fine-lasting white mousse and a steady, very finely-grained pelage. Its aromatic, delicately sweet flavour is typical of Moscato. This is the classic sparkling wine to round off a perfect meal with dessert.

Veneto: Prosecco - (M/D) 10,5 %a.b.v. 75cl
£30.00

Very Pale, straw yellow, fine and persistent pelage. Hints of apple and banana. Fresh fruity and medium to the palate with a great underlying softness

Prosecco (Mono) - (M/D) 10,5 % a.b.v. 20cl
£8.00

Very Pale, straw yellow, fine and persistent pelage. Hints of apple and banana. Fresh fruity and medium to the palate with a great underline softness.

WHITE WINE

La Corte Bianco 12 % a.b.v. 75cl **£24.50**
12.5 cl **£4.75** 17.5 cl **£6.75** 25.0 cl **£9.00**

Straw-yellow light colour. The pleasant flavour of peach with mineral nuances. Fresh rapid and persistent taste.

Frascati 13.5 % a.b.v. 75cl **£27.00**
12.5 cl **£4.95** 17.5 cl **£7.50** 25.0 cl **£9.75**

A blend of Malvasia and Trebbiano. Clear straw-coloured dry white wine. Fine, delicate, fragrant, persistent and an excellent example of this wine.

Pinot Grigio 12.5 % a.b.v. 75cl **£27.00**
12.5 cl **£4.95** 17.5 cl **£7.50** 25.0 cl **£9.75**

Straw yellow in colour with amber nuances, the bouquet is fresh with gentle hints of ripe bananas and toasted coffee, the taste is long and persistent with a good and elegant body.

Era Grillo Organic 12.5 a.b.v 75cl **£28.00**

White, Crisp, Dry and Refreshing. Yellow with greenish tints on appearance, displays an intense aroma, elegant and fruity. On the palate, it's dry and well-structured.

Orivieto Classico 12 % a.b.v. 75cl **£28.00**

Bright gold in colour, a strong bouquet of wildflowers, honey and musk with a hint of bitter almonds, sweet to the palate, soft, fresh flavoursome with a delightful aftertaste of ripe fruit.

Verdicchio Classico 12.5 % a.b.v. 75cl **£29.00**

An elegant white wine with a delicate fresh fragrance of green fruit and flowers with a hint of bitter almonds which is characteristic of the Verdicchio Grape.

Anima Umbra Grechetto 13.0 a.b.v 75cl
£30.00

Fragrant, fruity, yellow peach with light freesia and mineral notes. Dry and fresh with a lovely almond finish. Can be enjoyed alone or with white meats or fish dishes.

