

SPECIALS

SOUPS

BEET SOUP 9.95

Puree of roasted beets, onions, cinnamon and touch of cream in a vegetable broth garnished with cubes of fresh mozzarella and candy almonds

BEAN SOUP 9.95

Combination of lentils, chick peas, cannellini, red kidney beans, cilantro and mixed vegetables in a chicken broth

APPETIZERS

VONGOLE LIVORNESE 22.95

Little neck clam sautéed with onions, chopped tomatoes, capers, basil, green and black olives garnished with garlic crostini

MOZZARELLA AND BEET SALAD 22.95

Slices of bake beets, fresh mozzarella, prosciutto, roasted peppers, green and black olives drizzled with a black balsamic glaze

BURGER

BURGER ALLA RUSTICA 22.95

Homemade beef burger on our homemade bun topped with onions, peppers, mushrooms and melted fresh mozzarella served with fries

PASTA

OSSOBUCO RAVIOLI 25.95

Braised veal shank ravioli sautéed with butter, leeks, chopped pork sausage, prosciutto, green peas and domestic mushroom in a Marsala wine sauce

FETTUCCINE RUSTICA 25.95

Shrimp, chopped tomatoes, zucchini, basil and fresh mozzarella sautéed with garlic and extra virgin olive oil

ENTREE

MEZZO POLLO 26.95

Heart shape chicken breast marinated with garlic, lemon and cayenne pepper grilled to perfection topped with broccoli rabe and melted fresh mozzarella drizzled with a red wine reduction

GRIGLIATA DI PORCELLO 28.95

Combination of pork chop sweet pork sausage, zucchini, beets eggplant and carrots marinated and grilled to perfection

SALMONE RUSTICA 34.95

Filet of salmon sautéed with garlic, extra virgin olive, clams, mussels, shrimp, domestic mushroom, artichoke and cherry tomatoes in a butter lemon sauce

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Soup – Salad – Roasted Potatoes – Sautéed Escarole and Beans