

Catering Menu

Antipasti

Half pans serve 8-10, full pans serve 15-20, unless otherwise noted

Calamari Fritti		42 / 84
Fried calamari served with marinara sauce		
Funghi Ripieni	20pc / 45	40pc / 80
Mushrooms stuffed with Italian Sausage , Romano, & breadcrumbs in a lemon balsamic sauce		
Arancini Siciliani	10pc / 35	20pc / 60
Crispy balls of risotto filled with Bolognese, peas, and mozzarella *GF option avail		
Arancine Spinaci	10pc / 35	20pc / 60
Crispy risotto filled with spinach, ricotta & Romano *GF option avail		
Eggplant Parmiggiana		46 / 92
Baked tray of thinly sliced breaded eggplant layered with tomato sauce and Parmiggiano, topped with mozzarella *GF option avail		
Salumi & Formaggi	<i>serves 10-12</i>	74.9/tray
Prosciutto, mortadella, hot soppressata, and Auricchio provolone, Grana Padano, Fontina, olives & garlic crostini		
Fried Mozzarella		36/54
Lightly breaded fried fresh mozzarella served with marinara sauce		

Insalate

Half pans serve 8-10, full pans serve 15-20 unless otherwise noted

Insalata Rustica		44/64
Romaine, mixed greens, , cucumbers, tomatoes, onions & olives, tossed with citrus vinaigrette, topped with Grana cheese		
Caesar Salad		30/50
Classic Caesar with croutons and Parmiggiano		
Dinner Salad		28/48
Romaine, tomatoes, carrots, cucumbers, olive oil, & balsamic		
Insalata Caprese		30/60
Sliced tomatoes, fresh mozzarella, basil & olive oil		
Barbabietole & Burrata		54/74
Golden & red beets, arugula, diced tomato, burrata cheese, olive oil & balsamic glaze		
Insalata di Fagiolini		44/64
Green beans, garbanzo beans, red onions, gorgonzola cheese, baby heirloom tomatoes, red wine vinaigrette		

Pasta & Risotti

Half pans serve 8-12, full pans serve 15-20 unless otherwise noted, gluten free option available

Penne alla Vodka	35/50
Fettucini Alfredo	35/50
Rigatoni & Meatballs	50/75
Rigatoni Quattro Formaggi	51/102
Imported pasta, Fontina, Grana, Provolone, mozzarella, toasted bread crumbs	
Homemade Lasagna	54/108
Layers of fresh pasta, veal, beef & pork tomato ragu, ricotta, topped with mozzarella	
Orechiette alla Rustica	51/102
Imported pasta, sautéed pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs	
Penne Rosmarino	51/102
Imported pasta, roasted chicken, smoked prosciutto, peas, cremini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs	
Tagliatelle Bolognese	51/102
Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano	
Fettuccine Frutti di Mare	market price
Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
Paccheri Toscana	51/102
Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese	
Risotto con Filetto	48/96
Carnaroli rice, beef tenderloin, mushrooms, truffles, topped with Grana cheese	
Risotto Gamberi & Zafferano	51/102
Carnaroli rice, shrimp, sautéed in a San Marzano cherry tomato sauce with saffron & spinach	

Entrees

Pollo	10pc /60	20pc /110
Al Limone —Sautéed with capers in a lemon white wine sauce <i>*GF option avail</i>		
Al Marsala — Sautéed with mushrooms in a Marsala wine reduction		
Alla Parmigiana —Breaded and topped with mozzarella & tomato basil sauce <i>*GF option avail</i>		
Al Vesuvio — Sautéed with garlic & shallots in a white wine, rosemary sauce		
Salmone con Pomodorini		market price
Pan roasted Faroe Island salmon with San Marzano tomatoes		
Filetto Barolo		market price
Beef tenderloin with a Barolo reduction with mushrooms		
Sausage & Peppers	10pc /38	20pc /65
Grilled Italian sausage and peppers with a plum tomato sauce		

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Sides

Goat Cheese Mashed Potatoes	30/60
Citrus Risotto	25/50
Roasted Red Potatoes	25/50
Vesuvio Potatoes	28/56
Grilled Vegetables	35/62
Zucchini, mushroom, eggplant, yellow squash, onions	
Fire Roasted Spinach	25/50
Rustic Italian Bread	3. per loaf
Sausage rolls	13./dz
Homemade Sicilian Olives	9.5 lb

Desserts

Homemade Tiramisu	49/98
Italian Cannoli	3.5/ea
Bastoncini al Formaggio	24/dz
Fresh baked cookies <i>based on availability</i>	12/dz
Flourless Chocolate Cake	50

Extras

Delivery/Set-up	per estimate
Add chicken to pasta or salad	12
Add shrimp to pasta or salad	18
Substitute gluten free pasta	8
Extra sauce	8/qt
Warming kit - wire rack, fuel	8/set

We can create a custom catering package, please send us an email to discuss. Orders must be reserved no less than 72 hrs from event and paid in full at the time of order. Cancellations within 48 hours of event or changes will be charged accordingly. Prices and availability may change without notice at any time. 4/2019