

Catering Menu

Antipasti

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

Calamari Fritti		55 / 110
Fried calamari served with marinara sauce		
Funghi Ripieni	20pc / 52	40pc / 101
Mushrooms stuffed with Italian Sausage , Romano, & breadcrumbs in a lemon balsamic sauce		
Arancini Siciliani	10pc / 45	20pc / 80
Crispy balls of risotto filled with Bolognese, peas, and mozzarella *GF option avail		
Arancine Spinaci	10pc / 45	20pc / 80
Crispy risotto filled with spinach, ricotta & Romano *GF option avail		
Eggplant Parmiggiana		54 / 100
Baked tray of thinly sliced breaded eggplant layered with tomato sauce and Parmiggiano, topped with mozzarella *GF option avail		
Fried Mozzarella		38/56
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		44/66
Romaine, mixed greens, , cucumbers, tomatoes, onions & olives, tossed with citrus vinaigrette, topped with Grana cheese		
Caesar Salad		34/54
Classic Caesar with croutons and Parmiggiano		
Dinner Salad		36/56
Romaine, tomatoes, carrots, cucumbers, olive oil, & balsamic		
Insalata Caprese		34/64
Sliced tomatoes, fresh mozzarella, basil & olive oil		
Barbabietole & Burrata		56/76
Golden & red beets, arugula, diced tomato, burrata cheese, olive oil & balsamic glaze		

Pasta & Risotti

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

Penne alla Vodka	45/80
Fettucini Alfredo	45/80
Rigatoni & Meatballs	52/87
Rigatoni Quattro Formaggi	54/104
Imported pasta, Fontina, Grana, Provolone, mozzarella, toasted bread crumbs	
Homemade Lasagna	61/122
Layers of fresh pasta, veal, beef & pork tomato ragu, ricotta, topped with mozzarella	
Orechiette alla Rustica	58/108
Imported pasta, sautéed pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs	
Penne Rosmarino	58/108
Imported pasta, roasted chicken, smoked prosciutto, peas, cremini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs	
Tagliatelle Bolognese	58/108
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	58/108
Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese	
Risotto con Filetto	57/109
Carnaroli rice, beef tenderloin, mushrooms, truffles, topped with Grana cheese	
Risotto Gamberi & Zafferano	67/128
Carnaroli rice, shrimp, sautéed in a San Marzano cherry tomato sauce with saffron & spinach	

Entrees

Pollo	10pc /67	20pc /134
Al Limone —Sautéed with capers in a lemon white wine sauce *GF option avail		
Al Marsala — Sautéed with mushrooms in a Marsala wine reduction		
Alla Parmigiana —Breaded and topped with mozzarella & tomato basil sauce *GF option avail		
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 /45	20pc /72
Grilled Italian sausage and peppers with a plum tomato sauce		

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Sides

Goat Cheese Mashed Potatoes	40/75
Citrus Risotto	35/60
Roasted Red Potatoes	35/60
Vesuvio Potatoes	35/60
Grilled Vegetables	39/65
Zucchini, mushroom, eggplant, yellow squash, onions	
Fire Roasted Spinach	35/60
Rustic Italian Bread	3.5 per loaf
Sausage rolls	13./dz
Homemade Sicilian Olives	12.5
lb	

Desserts

Homemade Tiramisu	52/102
Italian Cannoli	3.5/ea
Bastoncini al Formaggio	24/dz
Fresh Flourless Chocolate Cake	55

Extras

Delivery/Set-up	per estimate
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. 12/2021rev.