

# 750° Cucina Rustica

HOMESTYLE ITALIAN COOKING

## ANTIPASTI

<b>Calamari</b>	East Coast, wild caught calamari <i>Fried or Grilled</i>	<b>13.9</b>
<b>PEI Mussels</b>	Spicy tomato sauce or garlic white wine	<b>13.9</b>
<b>Baked Clams</b>	Lightly breaded & drizzled with lemon herb sauce	<b>13.9</b>
<b>Shrimp Crab Cakes</b>		<b>11.9</b>
	Pan roasted shrimp filled with wild caught crab wrapped with pancetta, drizzled with citrus basil aioli	
<b>Scallops Toscana</b>		<b>16.9</b>
	Wild caught with caramelized fennel & crispy leeks, drizzled with a lemon butter sauce	
<b>Arancine Siciliane</b>		<b>9.9</b>
	Crispy saffron risotto filled with Bolognese, peas, & mozzarella, served with marinara	
<b>Arancine Spinaci</b>		<b>9.9</b>
	Crispy risotto filled with spinach, Ricotta & Romano served with marinara	
<b>Italian Charcuterie Board</b>	<i>half/full</i>	<b>13.9/22.9</b>
	Chef's choice of imported cheeses & meats served with fruit jam, crostini, marinated vegetables & nuts	
<b>Sausage &amp; Peppers</b>		<b>10.9</b>
	Sliced, grilled sausage on top of peppers with a plum tomato sauce, served with garlic crostini	
<b>Funghi Ripieni</b>		<b>9.9</b>
	Baked mushrooms with Italian sausage, breadcrumbs, balsamic butter sauce, topped with grated Romano	
<b>Fried Mozzarella</b>		<b>9.9</b>
	Lightly breaded fried fresh mozzarella, served with marinara sauce	
<b>Baked Goat Cheese</b>		<b>10.9</b>
	Served with marinara & basil pesto crostini	
<b>Bruschetta</b>		<b>9.9</b>
	Crostini, diced tomatoes, basil & fresh mozzarella cheese with evoo	
<b>Baked Artichoke</b>		<b>11.9</b>
	Stuffed with Grana cheese and seasoned bread crumbs, drizzled with a balsamic butter sauce	

## INSALATE

<b>Caprese con Mozzarella di Bufala</b>		<b>12.9</b>
	Vine ripe tomato, mozzarella di bufala, arugula, & olive oil basil pesto	
<b>Insalata con Pera</b>		<b>12.9</b>
	Mixed greens, wine-poached pears, crumbled Gorgonzola, candied pecans, evoo & balsamic glaze	
<b>Grigliata di Pesce</b>		<b>22.9</b>
	Fire-grilled shrimp, scallops, calamari, octopus, & fresh fennel in a lemon vinaigrette	
<b>Burrata &amp; Barbabietole</b>		<b>12.9</b>
	Roasted golden & red beets, arugula, diced tomato, imported burrata, evoo & balsamic glaze	
<b>Insalata Rustica</b>		<b>9.9</b>
	Romaine, mixed greens, olives, cucumbers, tomatoes, croutons, onions, Grana cheese, citrus vinaigrette	
<b>Carpaccio di Manzo</b>		<b>13.9</b>
	Thinly sliced sirloin, arugula, artichokes, shaved Grana, evoo & lemon	

## MARE E TERRA

*Add soup or salad 3.9*

<b>Polpo e Gamberoni</b>		<b>30.9</b>
	Grilled Spanish octopus & jumbo prawns drizzled with citrus vinaigrette over potato puree & chef's vegetable	
<b>Blood Orange Glazed Salmon</b>		<b>27.9</b>
	Pan roasted, Scottish salmon served with spinach & saffron farrotto	
<b>Pesce Bianco</b>		<b>25.9</b>
	Pan roasted, wild caught white fish with lemon butter caper sauce, served with spinach & citrus zest risotto	
<b>Eggplant Parmigiana</b>		<b>18.9</b>
	Baked, sliced breaded eggplant layered with marinara topped with Romano & mozzarella, served with imported bucatini	
<b>Filetto di Manzo</b>		<b>32.9</b>
	Pan roasted, twin 4oz. Grana-cruste filets drizzled with Barolo sauce, served with mushroom truffle risotto and spinach	
<b>Braised Pork Shoulder</b>		<b>20.9</b>
	Tossed with imported orechiette in a white wine tomato sauce with mushroom and herbs, topped with Grana cheese	

## RISOTTI

*Add soup or salad 3.9*

<b>Risotto con Filetto</b>		<b>24.9</b>
	Carnaroli rice, 4 oz. beef tenderloin, mushrooms, truffles, & Grana	
<b>Risotto Capesante</b>		<b>25.9</b>
	Carnaroli rice, jumbo scallops, diced tomato, spinach, & lemon zest	
<b>Risotto Aragosta &amp; Gamberi</b>		<b>32.9</b>
	Carnaroli rice, cold water lobster, shrimp, plum tomatoes, saffron, & peas	
<b>Risotto Gorgonzola</b>		<b>21.9</b>
	Carnaroli rice, pears, walnuts, Gorgonzola, Grana cheese & radicchio	

## PASTAS

*Add soup or salad 3.9*

<b>Baked Penne Quattro Formaggi</b>		<b>18.9</b>
	Pasta, fontina, Grana, Provolone, mozzarella, & toasted bread crumbs	
<b>Baked Lasagna</b>		<b>19.9</b>
	Fresh pasta, veal, beef & pork tomato ragu, Ricotta, & mozzarella	
<b>Baked Orechiette Rustica</b>		<b>18.9</b>
	Imported pasta, pancetta & crumbled Italian sausage in a spicy tomato ragu, topped with Grana, mozzarella, & toasted bread crumbs	
<b>Penne Rosmarino</b>		<b>18.9</b>
	Imported pasta, roasted chicken, smoked prosciutto, peas, mushrooms, rosemary brandy cream sauce, topped with Grana	
<b>Spaghetti Neri con Granchio</b>		<b>27.9</b>
	Homemade squid ink pasta with crab, shrimp, & calamari tossed in a light San Marzano cherry tomato sauce with red pepper flakes	
<b>Lobster &amp; Shrimp fra Diavolo</b>		<b>32.9</b>
	Imported linguine, cold water lobster, shrimp, clams, spicy tomato sauce	
<b>Linguine Frutti di Mare</b>		<b>29.9</b>
	Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce <i>or</i> garlic white wine sauce	
<b>Lobster Ravioli</b>		<b>22.9</b>
	Filled with wild caught lobster, Ricotta, vodka cream sauce with spinach	
<b>Tagliatelle al Bosco</b>		<b>19.9</b>
	Homemade egg pasta tossed with mushrooms, smoked prosciutto, peas & leeks in a Grana cheese cream sauce	
<b>Pasta con Polpetta</b>		<b>18.9</b>
	Imported bucatini pasta, grass-fed beef meatballs, & marinara sauce, topped with Grana	
<b>Paccheri Toscana</b>		<b>20.9</b>
	Imported pasta, crumbled sausage, mushrooms, truffle cream sauce, topped with Grana	
<b>Tagliatelle Bolognese</b>		<b>19.9</b>
	Fresh egg pasta and traditional Bolognese meat sauce with mushrooms & peas, topped with Grana	
<b>Bucatini Pomodorini</b>		<b>17.9</b>
	Imported pasta, San Marzano tomato basil sauce, topped with Grana	
	<i>Add jumbo shrimp 7</i>	
<b>Rigatoni Vodka con Burrata</b>		<b>18.9</b>
	Fresh pasta tossed in vodka sauce, topped with burrata, Pecorino & basil	
	<i>Add crumbled sausage 3</i>	

## POLLO E VITELLO

*Add soup or salad 3.9*

<b>Pollo Vesuvio</b>		<b>19.9</b>
	Oven roasted, bone-in Amish chicken in a white wine herb sauce with peas, served with potatoes & spinach	
<b>Pollo Cacciatore</b>		<b>19.9</b>
	Oven roasted, bone-in Amish chicken in a plum tomato sauce with peppers, black olives, capers, mushrooms, red onion, & oregano, served with imported linguine	
<b>Pollo Parmigiana</b>	<b>19.9</b>	<b>Vitello Parmigiana 28.9</b>
	Breaded chicken breast <i>or</i> veal tenderloin, topped with marinara sauce, mozzarella, served with imported linguine	
<b>Pollo Milanese</b>	<b>19.9</b>	<b>Vitello Milanese 28.9</b>
	Crispy Panko crusted chicken breast <i>or</i> veal tenderloin served with arugula salad, baby heirloom tomatoes, red onion & shaved Parmigiano	
<b>Pollo Limone</b>	<b>19.9</b>	<b>Vitello Limone 28.9</b>
	Breasts of chicken <i>or</i> veal tenderloin pan roasted in a lemon caper sauce, served with potatoes & chef's vegetable	
<b>Pollo Marsala</b>	<b>21.9</b>	<b>Vitello Marsala 29.9</b>
	Breasts of chicken <i>or</i> veal tenderloin pan roasted with mushrooms in a Marsala wine sauce, served with potatoes & chef's vegetable	

Table seating time limits apply. One entrée purchase minimum per person. No outside food/beverage allowed. We follow all local, federal & CDC guidelines in stopping the transmission of COVID-19. We cannot guarantee an allergy-free meal due to the potential of allergens in the working environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain naturally occurring bones or pits, please use caution. Dinner 3/2022