

750° Cucina Rustica

HOMESTYLE ITALIAN COOKING

ANTIPASTI

Calamari East Coast, wild caught calamari <i>Fried or Grilled</i>	14.9
PEI Mussels Spicy tomato sauce or garlic white wine	14.9
Shrimp Crab Cakes	14.9
Pan roasted shrimp filled with wild caught crab wrapped with pancetta, drizzled with citrus basil aioli	
Scallops Toscana	17.9
Wild caught with caramelized fennel & crispy leeks, drizzled with a lemon butter sauce	
Arancine Siciliane	9.9
Crispy saffron risotto filled with Bolognese, peas, & mozzarella, served with marinara	
Arancine Spinaci	9.9
Crispy risotto filled with spinach, Ricotta & Romano served with marinara	
Italian Charcuterie Board <i>half/full</i>	13.9/22.9
Chef's choice of imported cheeses & meats served with fruit jam, crostini, marinated vegetables & nuts	
Sausage & Peppers	10.9
Sliced, grilled sausage on top of peppers with a plum tomato sauce, served with garlic crostini	
Funghi Ripieni	10.9
Baked mushrooms with Italian sausage, breadcrumbs, balsamic butter sauce, topped with grated Romano	
Fried Mozzarella	10.9
Lightly breaded fried fresh mozzarella, served with marinara sauce	
Baked Goat Cheese	10.9
Served with marinara & basil pesto crostini	
Bruschetta	9.9
Crostini, diced tomatoes, basil & fresh mozzarella cheese with evoo	
Baked Artichoke	12.9
Stuffed with Grana cheese and seasoned bread crumbs, drizzled with a balsamic butter sauce	

INSALATE

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

MARE E TERRA

Add soup or salad 3.9

Polpo e Gamberoni	32.9
Grilled Spanish octopus & jumbo prawns drizzled with citrus vinaigrette over potato puree & chef's vegetable	
Blood Orange Glazed Salmon	28.9
Pan roasted, Scottish salmon served with spinach & saffron farrotto	
Pesce Bianco	27.9
Pan roasted, wild caught white fish with lemon butter caper sauce, served with spinach & citrus zest risotto	
Eggplant Parmigiana	19.9
Baked, sliced breaded eggplant layered with marinara topped with Romano & mozzarella, served with imported bucatini	
Filetto di Manzo	33.9
Pan roasted, twin 4oz. Grana-cruste filets drizzled with Barolo sauce, served with mushroom truffle risotto and spinach	
Braised Pork Shoulder	21.9
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

Risotto con Filetto	25.9
Carnaroli rice, 4 oz. beef tenderloin, mushrooms, truffles, & Grana	
Risotto Capesante	26.9
Carnaroli rice, jumbo scallops, diced tomato, spinach, & lemon zest	
Risotto Aragosta & Gamberi	33.9
Carnaroli rice, cold water lobster, shrimp, plum tomatoes, saffron, & peas	
Risotto Gorgonzola	22.9
Carnaroli rice, pears, walnuts, Gorgonzola, Grana cheese & radicchio	

PASTAS

Add soup or salad 3.9

Baked Penne Quattro Formaggi	19.9
Pasta, fontina, Grana, Provolone, mozzarella, & toasted bread crumbs	
Baked Lasagna	20.9
Fresh pasta, veal, beef & pork tomato ragu, Ricotta, & mozzarella	
Baked Orechiette Rustica	19.9
Imported pasta, pancetta & crumbled Italian sausage in a spicy tomato ragu, topped with Grana, mozzarella, & toasted bread crumbs	
Penne Rosmarino	19.9
Imported pasta, roasted chicken, smoked prosciutto, peas, mushrooms, rosemary brandy cream sauce, topped with Grana	
Spaghetti Neri con Granchio	28.9
Homemade squid ink pasta with crab, shrimp, & calamari tossed in a light San Marzano cherry tomato sauce with red pepper flakes	
Lobster & Shrimp fra Diavolo	33.9
Imported linguine, cold water lobster, shrimp, clams, spicy tomato sauce	
Linguine Frutti di Mare	30.9
Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce <i>or</i> garlic white wine sauce	
Lobster Ravioli	23.9
Filled with wild caught lobster, Ricotta, vodka cream sauce with spinach	
Tagliatelle al Bosco	20.9
Homemade egg pasta tossed with mushrooms, smoked prosciutto, peas & leeks in a Grana cheese cream sauce	
Pasta con Polpette	21.9
Imported bucatini pasta, grass-fed beef meatballs, & marinara sauce, topped with Grana	
Paccheri Toscana	21.9
Imported pasta, crumbled sausage, mushrooms, truffle cream sauce, topped with Grana	
Tagliatelle Bolognese	21.9
Fresh egg pasta and traditional Bolognese meat sauce with mushrooms & peas, topped with Grana	
Bucatini Pomodorini	18.9
Imported pasta, San Marzano tomato basil sauce, topped with Grana	
<i>Add jumbo shrimp 7</i>	
Rigatoni Vodka con Burrata	19.9
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

Pollo Vesuvio	21.9
Oven roasted, bone-in Amish chicken in a white wine herb sauce with peas, served with potatoes & spinach	
Pollo Cacciatore	21.9
Oven roasted, bone-in Amish chicken in a plum tomato sauce with peppers, black olives, capers, mushrooms, red onion, & oregano, served with imported linguine	
Pollo Parmigiana	21.9
Vitello Parmigiana	29.9
Breaded chicken breast <i>or</i> veal tenderloin, topped with marinara sauce, mozzarella, served with imported linguine	
Pollo Milanese	21.9
Vitello Milanese	29.9
Crispy Panko crusted chicken breast <i>or</i> veal tenderloin served with arugula salad, baby heirloom tomatoes, red onion & shaved Parmigiano	
Pollo Limone	21.9
Vitello Limone	29.9
Breasts of chicken <i>or</i> veal tenderloin pan roasted in a lemon caper sauce, served with potatoes & chef's vegetable	
Pollo Marsala	23.9
Vitello Marsala	30.9
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. 12/23