

## APPETIZERS

**Minestrone or soup of the day 4.9**

**Calamari 12.9** east coast wild caught calamari **Fried or Grilled**

**PEI Mussels 11.9** Tomato sauce or garlic white wine

**Shrimp Crab Cakes 10.9** Pan roasted shrimp filled with wild caught crab wrapped with pancetta drizzled with citrus basil aioli

**Scallops Toscana 16.9** Wild caught, with caramelized fennel, crispy leeks, drizzled with a lemon butter sauce

**Arancine Siciliane 8.9** Crispy saffron risotto filled with Bolognese, peas, & mozzarella served with marinara

**Arancine Spinaci 8.9** Crispy risotto filled with spinach, ricotta & Romano served with marinara

**Sausage & Peppers 9.9** Sliced grilled sausage on top of peppers with a plum tomato sauce and served with garlic crostini's

**Funghi Ripieni 9.9** Baked mushrooms with Italian sausage, breadcrumbs, balsamic butter sauce with grated Romano

**Fried Mozzarella 9.9** 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 extra virgin olive oil

**Baked Artichoke 10.9** Stuffed with grana cheese and lightly seasoned bread crumbs and drizzled with a balsamic butter sauce

## SALADS

**Includes Soup**

**Insalata Caprese 12.9** Vine ripe tomato, imported buffalo mozzarella, arugula, mozzarella & olive oil basil pesto

**Insalata con Pere 12.9** Mixed greens, wine poached pears, crumbled gorgonzola, candied pecans, olive oil & balsamic glaze

**Burrata & Barbabietole 12.9** Roasted golden & red beets, arugula, diced tomato, imported burrata, olive oil & balsamic glaze

**Insalata Rustica 9.9** Romaine, mixed greens, olives, cucumbers, tomatoes, croutons, onions, Grana cheese, citrus vinaigrette

**Carpaccio di Manzo 12.9** Thinly sliced sirloin, arugula, sun-dried tomato, avocado, shaved Grana, balsamic glaze & olive oil

## PIZZA

**Extra toppings 1.5/2.5**

**11" or 14" thin crust pizzas are baked in a brick oven at 750°**

**Ingredients:** Green peppers, mushrooms, onions, spinach, tomatoes, basil, olives, sausage, pancetta, prosciutto, pepperoni, hot soppressata

**Formaggio 12.9/17.9** Imported plum tomato sauce, mozzarella

**Margherita 13.9/18.9** Tomato sauce, fresh mozzarella & basil

**Fresca 14.9/19.9** Basil pesto, baby heirloom tomato, & fresh mozzarella

**Rustica 15.9/20.9** Crumbled sausage, pancetta, spicy tomato sauce, basil, Grana & mozzarella cheese

## RISOTTI

**Includes Soup or Salad**

**Risotto con Filetto 19.9** Carnaroli rice, 4 oz. Prime beef tenderloin, cremini mushrooms, imported truffles, with Grana cheese

**Risotto Capesante 19.9** Carnaroli rice, jumbo scallops, vine ripe tomato, spinach, lemon zest

## BAKED PASTAS

**Includes Soup or Salad**

*All of our signature pastas are imported bronze dye or homemade, baked in our cast iron plates at 750°*

**Rigatoni Quattro Formaggi 13.9** Imported pasta, fontina, Grana, Provolone, mozzarella, toasted bread crumbs

**Orechiette Rustica 13.9** Imported pasta, pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs

**Penne Rosmarino 13.9** Imported pasta, roasted chicken, smoked prosciutto, peas, cremini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs

## PASTA TRADIZIONALE

**Includes Soup or Salad**

**Tagliatelle con Polpette 14.9** Fresh pasta, homemade meatballs, marinara sauce topped with Grana cheese

**Cavatelli with Braised Pork Shoulder 14.9** Tossed In white wine light tomato sauce with mushrooms & topped Grana

**Tagliatelle Bolognese 14.9** Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano Cheese

**Bucatini Pomodorini 12.9** Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese, *add jumbo shrimp 6.*

**Fettucine Frutti di Mare 26.9** Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine sauce

**Paccheri Toscana 15.9** Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese

**Lobster Ravioli 17.9** Filled with wild caught lobster, ricotta, vodka tomato cream sauce with spinach

**Rigatoni Boscaiola 17.9** Imported pasta, 4-oz prime beef tenderloin in a tomato sage cream sauce with mushrooms & Grana cheese

**Penne del Mare 20.9** Imported pasta, shrimp, jumbo scallops, sundried tomato, mushrooms, garlic white wine

## ENTREES

**Includes Soup or Salad**

**Pesce Bianco 20.9** Pan roasted wild caught white fish with lemon butter caper sauce served with spinach

**Salmon con Pomodorini 22.9** Pan roasted Faroe Island salmon with San Marzano tomato served with citrus risotto

**Eggplant Parmigiana 14.9** Baked sliced breaded eggplant, tomato basil sauce topped with Romano & mozzarella served with fettuccine

**Filetto al Tartufo 28.9** Two 4oz prime beef tenderloin with truffle butter served with roasted potatoes

**Surf & Turf Mixed Grill 28.9** One 4oz prime beef tenderloin with truffle butter, shrimp crab cake, grilled Italian sausage served with roasted potatoes

## POLLO & VITELLO

**Pollo 14.9 / Veal 23.9**

*Choice of:*

**Parmigiana** - served fettuccine with marinara

**Limone, Marsala, or Vesuvio** - with roasted potatoes

**Lunch Menu**  
**11:30am - 3pm**

Table seating time limits apply.

One entrée purchase minimum per person

No outside food/beverage allowed

Masks required in building

We follow all local, federal and CDC guidelines in stopping the transmission of COVID-19.

We cannot guarantee a completely 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. Lunch 5/2020

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