

Rustico Ristorante

114 E Colorado Ave 81435 · +19707284046 · Updated: Jan 14, 2026

[View online menu](#)



GLI ANTIPASTI 10

Bruschetta Toscana	\$8.50
toasted filone bread with chopped tomato, garlic, extra virgin olive oil and fresh basil	
Calamari	\$11.50
lightly fried with a citrus vinaigrette and a side of marinara	
Caprese	\$10.50
sliced ripe tomato, fresh rustico homemade mozzarella, basil and extra virgin olive oil	
Polenta E Funghi	\$9.95
wild mushrooms sauteed with marsala over italian cornmeal with melted fontina cheese	
Carpaccio Di Manzo	\$12.50
thinly sliced raw beef tenderloin with capers, lemon, shaved parmigiano and olissimo xo	
Salmone Marinato Agli Agrumi	\$13.50
fresh salmon fillet cured with citrus and herbs served with quartered borettane onions	
Rucola E Gamberi	\$12.50
arugula with marinated grilled shrimp, goat cheese and lemon vinaigrette	
Antipasto Rustico	\$11.95
house assortment of appetizers	
Antipasto Rustico Per La Famiglia	\$9.95
ask your server for a family-style antipasto rustico platter	
Bresaola Della Valtellina	\$14.50
traditional italian cured beef, topped with arugula, shaved parmigiano, mushrooms, lemon and extra virgin olive oil	

LE INSALATE 4

Rustico	\$8.50
mixed greens, roasted bell peppers, black olives, goat cheese, and citrus vinaigrette	
Cesare	\$9.50
crispy romaine lettuce with homemade caesar dressing, croutons, and parmigiano cheese	
Pollo E Spinaci	\$9.95
spinach, rotisserie chicken, sweet red onions, selected mushrooms and sun-dried tomato vinaigrette	

Alla Verza E Ai Funghi

\$8.50

freshly sliced thin green cabbage, wild and selected mushrooms and pine nuts with mediterranean dressing

LE PIZZE 7

Pizza Bianca Del Rosticcere

\$14.95

four cheese pizza with chicken from rotisserie, roasted garlic and extra virgin olive oil

Pizza Margherita

\$13.50

mozzarella, marinara sauce and oregano

Pizza Rustico

\$13.95

marinara, mozzarella, prosciutto, ricotta, mushrooms and green tuscan peperoncino

Pizza Boscaiola

\$14.95

marinara, mozzarella, italian home made rustico sausage, selected mushrooms and roasted bell peppers

Pizza Vegetariana

\$14.50

marinara, mozzarella, marinated grilled vegetables and aged ricotta

Pizza Ai Gamberetti

\$17.50

fresh rock shrimp, mozzarella, marinara sauce and basil

Pizza Alla Caprese

\$14.95

fresh made rustico mozzarella, sliced tomato, fresh basil and light marinara sauce

LE PASTE 11

Capellini Rustico

\$18.50

angel hair pasta with grilled vegetables, roasted bell peppers, sun-dried tomatoes, fresh chopped tomatoes, white wine, basil and extra virgin olive oil

Penne Umma Umma

\$18.95

slim tube pasta with grilled eggplant, fresh mozzarella and marinara sauce

Penne Allarrabbiata

\$17.50

slim tube pasta in a light spicy crushed red pepper and marinara sauce

Spaghetti Al Salto

\$18.50

fresh chopped tomato, garlic , fresh basil and extra virgin olive oil

Fettuccine Ai Funghi Di Bosco

\$20.50

flat pasta in wild and selected mushroom light cream sauce

Penne Alla Grappa

\$18.95

slim tube pasta with prosciutto, radicchio and grappa pink sauce

Rigatoni Alla Montanara

\$22.95

tube pasta with fresh made rustico sausage, light spicy marinara and aged ricotta

Fettuccine Mare

\$26.50

fettuccine sauteed with shrimps, scallops, salmon, fresh garlic, white wine, olives, capers and light spicy marinara sauce

Spaghetti Ai Gamberoni	\$24.95
spaghetti with black tiger shrimp, fresh arugula and chopped tomato sauce , white wine and garlic	
Ravioli Del Giorno	\$21.95
homemade ravioli chef-filled, in a delicate cream or light marinara sauce	
Ravioli Di Ricotta Con Porcini	\$25.95
homemade ravioli filled with ricotta cheese finished with wild porcini mushrooms and a touch of cream and truffle oil .	

I SECONDI E IL GIRARROSTO 11

Scaloppine Rustico	\$27.00
thinly sliced veal sauteed with prosciutto coppa, fontina and marsala wine	
Vitello Ai Funghi Di Bosco	\$26.50
thinly sliced veal sauteed with wild and selected mushrooms and white wine	
Vitello Ai Carciofi	\$25.95
thinly sliced veal sauteed with artichokes, capers and white wine	
Ossobuco E Polenta	\$34.00
veal shank braised like my grandma used to make	
Pollo Del Rosticcere	\$24.00
half rotisserie herb basted free-range chicken	
Carre Di Agnello	\$43.50
rack of lamb cutlets grilled with rosemary, thyme and garlic	
Bistecca Double RI Ranch Alla Griglia	\$45.00
grilled double ri local naturally fed black angus beef, dry aged new york strip, seasoned with mediterranean herbs, finished with extra virgin olive oil	
Filetto Alla Griglia	\$39.00
grilled local naturally fed black angus beef, dry aged of the most tender filet mignon served with barolo peppercorn sauce on the side	
Pesce Del Giorno	\$34.00
fresh fish of the day	
Girarrosto E Grigliata	\$39.00
selection of meats from grill or rotisserie	
Grigliata Mista Di Pesce	\$39.00
chefs choice of assorted fresh grilled fish	

LE ZUPPE 2

Zuppa Del Giorno	\$7.50
fresh soup of the day	
Minestrone	\$7.95
homemade vegetable soup	

I RISOTTI 3

Ai Porcini

\$22.50

italian carnaroli rice sauteed with wild and selected mushrooms and truffle oil

Alla Salsiccia

\$24.50

italian carnaroli rice, italian fresh made rustico sausage, artichokes and parmigiano

Alle Verdure E Gamberi

\$22.50

italian carnaroli rice with grilled seasonal vegetables and shrimps simmered with white wine
