★ Rate your favorite items and earn points →

pricelisto

Cucina Rustica

Menu Prices — October 24, 2026

Cucina Rustica menu with prices in United States, updated January 2020: 35 items across 6 categories, prices from $3.50 to $31.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Cucina Rustica Menu with Prices (United States)

Cucina Rustica menu with prices in United States, updated January 2020: 35 items across 6 categories, prices from $3.50 to $31.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/cucina-rustica

Menu categories: Antipasti: First Plates · Bar Crudo: Raw Bar · Pizze: Pizza · Primi: Pasta · Secondi: Main Dishes · Rustica Favorites

Antipasti: First Plates

ITEM	PRICE
Cucina Warm spinach salada with cherry tomato, shaved Parmesan, prosciutto di parma, warm lemon vinaigrette.	**$10.00**
Meat & Cheese Chefs selections of cured meats, assorted Italian cheeses, crostini, fig compote, marinated mushrooms, roasted peppers,...	**$19.00**
Calamari Rings and tentacles deep fried with a lemon garlic aioli, roasted red pepper relish, marinara.	**$13.00**
Kale Caesar Baby kale tossed with our house dressing, white anchovy, focaccia crouton, shaved Parmesan, cracked black pepper.	**$10.00**
Meatball 10 oz. house made meatball, marinara, ricotta, mixed greens with balsamic.	**$9.00**
Clam Zuppa Hot Italian sausage, onions, littleneck clams, spicy tomato broth, grilled focaccia.	**$12.00**
The Don Sautéed mussels with a spicy marinara clam broth, fresh herbs and crostini.	**$10.00**

Bar Crudo: Raw Bar

ITEM	PRICE
Shrimp (Each) U-10 gulf shrimp cocktail.	**$3.50**

Pizze: Pizza

ITEM	PRICE
Margherita Fresh mozzarella, EVOO, fresh basil, San Marzano tomato sauce.	**$14.00**
Brussels Sprouts Creamy goat cheese spread, pancetta, shaved brussels sprouts, red onion.	**$14.00**
Clam Casino Garlic white sauce, chopped clams, bacon, native littlenecks, mozzarella.	**$17.00**
Bianca Roasted yellow and orange peppers, EVOO, caramelized onions, olives, Parmesan.	**$13.00**
Bolognese Veal, beef and pork ragu, mozzarella, shaved Parmesan.	**$17.00**

Primi: Pasta

ITEM	PRICE
Mushroom Ragu Mushroom medley, blended stock, sage butter, tomato, fresh pappardelle.	**$9.00**

ITEM	PRICE
Vongole Native littlenecks, chopped clams, fresh herbs, garlic, white wine, fresh linguine.	**$22.00**
Sausage & Peas Sweet Italian ground sausage, sweet peas, light tomato gravy, fresh long ziti.	**$20.00**
Puttanesca Tonno tuna, capers, olives, anchovy, garlic, tomato, fresh tagliatelle.	**$12.00**
Escarole & Beans Cannellini beans, escarole, pancetta, Parmesan, fresh rigatoni.	**$21.00**
Marinara House tomato sauce, ricotta salada, fresh radiatore.	**$9.00**
Eggplant Ravioli Roasted eggplant stuffed pasta, pink vodka tomato cream, roasted asparagus, fresh basil.	**$9.00**

Secondi: Main Dishes

ITEM	PRICE
Cod Pizzaiola Baked cod topped with a fresh oregano, chunky tomato sauce with red pepper flakes, daily potato and vegetable.	**$21.00**
Osso Bucco Braised veal shanks, gremolata, creamy polenta.	**$27.00**
Veal Chop Milanese 14 oz. bone in veal chop pounded, breaded and pan seared over a lemon-vinaigrette salad, side pasta.	**$29.00**
Prime Ribeye Grilled 14 oz. center cut prime ribeye, celery root puree, braised winter greens, lemon infused EVOO, smoking rosemary.	**$31.00**
Brick Chicken 1/2 chicken brick seared on a slab of Himalayan salt rock, fingerling potato, marsala broccolini, crispy shallots.	**$23.00**
Meatball "Burger" 10 oz. house made meatball on brioche roll, pan-fried kale, provolone, truffle fries.	**$17.00**
Organic Pork Chop 100% organic and grass fed grilled chop with vinegar peppers, fried potato.	**$22.00**
Cioppino Classic "Italian fish stew" with littlenecks, mussels, scallops, shrimp, white fish, grilled focaccia.	**$26.00**
Salmon Piccata Grilled Atlantic salmon, lemon caper risotto, asparagus, lemon butter, fried leeks.	**$22.00**

Rustica Favorites

ITEM	PRICE
Sunday Gravy (Available everyday) with a 10 oz. meatball, sausage link, pepperoni stick, braised short rib.	**$24.00**
Chicken Marsala Chicken breast pan seared with crimini mushrooms, marsala wine, demi, butter, potato and vegetable.	**$23.00**
Bolognese (Rustica Favorites) House Made ragu with ground beef, ground veal and ground pork.	**$22.00**
Chicken Parmesan 10 oz. piece of chicken breast, flour, egg, breadcrumb and deep fried, topped with mozzarella and house marinara.	**$19.00**
Veal Parmesan 8 oz. provimi veal, flour, egg, breadcrumb, deep fried, mozzarella, house made marinara.	**$23.00**

ITEM	PRICE
Sole Francaise Fresh dayboat catch, flour, egg, pan-seared with a lemon and white wine butter, fresh parsley, potato/vegetable.	**$22.00**