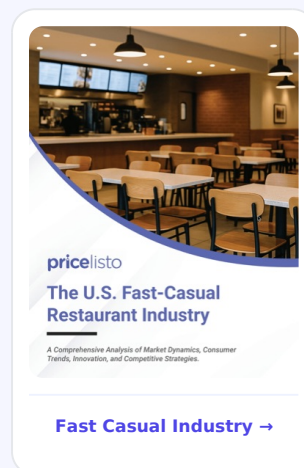




Cucina Rustica

Menu Prices — August 21, 2026

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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
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

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