



RUSTICO

RISTORANTE ITALIANO

STARTERS

Arancino Siciliano

12.75

Saffron risotto, ragu, mozzarella cheese

Salumi antipasti

15 small / 28 large

Selection of Italian cured meats and cheeses, served with homemade tomato chutney, caperberries and Pane Carasao

Buffalo mozzarella and beef bresaola salad

15

Served with rocket, shaved parmesan and lemon oil

Frittura di pesce

16 small / 30 large

Mixed deep-fried fish (calamari, prawns, whitebait, seabass), served with homemade garlic mayo and samphire

Parmesan basket

13.75

Avocado, goats' cheese cream, poached egg and asparagus

Heritage tomatoes bruschetta

12.50

Selection of red, yellow and green tomatoes, served on toasted bread, topped with balsamic glaze

Schiacciata tomato bread

8.75

With anchovies or pesto

Garlic bread

7

Cheesy garlic bread

8.25

Homemade bread and olives

5.75





PASTA AND RISOTTO

Ravioli with seabass and seabream filling

Homemade ravioli, served in yellow tomato sauce, cherry tomatoes and samphire

19.75

Tagliolini alle Cozze e Vongole

Homemade tagliolini pasta with mussels and clams, in white wine, cherry tomatoes, garlic and chilli sauce

19.50

Risotto asparagus and prawns

Creamy asparagus risotto and king prawns

19

Tagliatelle oxtail ragu

Homemade tagliatelle pasta and oxtail ragu

19.50

Lasagne

Fresh pasta sheets, bechamel sauce, pork and beef ragu

19

Fussiloni primavera

Zucchini, garlic, butter, chilli sauce, fried spinach balls, pinenuts

18

Traditional spaghetti carbonara

Egg yolk, pecorino cheese and guanciale (pork cheeks)

17.95

MAINS

Ossobuco alla Milanese

Slow cooked beef shin seved with saffron risotto

23.75

Saltimbocca alla Romana

Thin cut of pork loin, pan fried with sage and Parma Ham, served with mashed potato

19.50

Fish of the day

Daily fish chosen by our chef, served with celeriac and potato mash, topped with lemon vinaigrette

SIDES

6

Green beans / Rocket and parmesan salad / Roasted potatoes / Zucchini fritte

PIZZAS

Margherita	12.50
Tomato base, mozzarella and fresh basil	
Ortolana	14.95
Tomato base, mozzarella, mixed grilled vegetables	
Napoli	16.59
Tomato base, mozzarella, capers, olives, anchovies, oregano	
Quattro formaggi	17
Mozzarella, gorgonzola, provolone piccante, parmesan	
Pepperoni	16.75
Tomato base, mozzarella, pepperoni salami	
Prosciutto & Funghi	16.75
Tomato base, mozzarella cheese, cooked ham and mushrooms	
Salsiccia & Carcioffi	18.50
Tomato base, mozzarella cheese, Italian sausage and artichokes	
Diavola	18.50
Tomato base, mozzarella cheese, spicy spianata salami and chilli oil	
Burrata and n'duja	19
Tomato base, fresh rocket, spicy n'duja sausage, creamy buratta cheese	
Friarielli & Salsiccia	18.25
Mozzarella and smoked scamorza cheese base, Italian sausage and friarielli broccoli	

CHILDREN'S MENU

Includes pizza OR pasta dish, soft drink and a scoop of ice cream 7.95

Children's pasta

pomodoro / ragu / pesto (with nuts)

Children's pizza

margherita / ham & mushroom /
pepperoni / marinara

Ice cream

vanilla / chocolate / salted caramel /
raspberry sorbet / mango & passionfruit sorbet

Juice

apple / orange / peach / pineapple



DESSERT

All desserts are freshly made by Rustico

TIRAMISU 9

Traditional coffee desert, with mascarpone and egg cream

SICILIAN CANNOLO 9

Crispy roll filled with sweet ricotta cream,
topped with dark chocolate chips & pistachios

DARK CHOCOLATE SOUFFLÉ 9

Freshly baked, served with pistachio gelato (can take up to 15 minutes)

APPLE & RHUBARB TART 9

Homemade fruit tart, with a hint of cinnamon, served warm

PASTIERA NAPOLETANA 9

Traditional Napolitan cake with wheat and ricotta cheese, served warm

POLENTA CAKE 9

Corn flour and citrus flavour pudding

AFFOGATO 7 / 9 (with liquor)

Vanilla ice cream with espresso

CHEESE BOARD 12

Selection of Italian cheese, homemade tomato chutney, walnuts and crackers

GELATO SELECTION 2.75 per scoop

Chocolate / Pistacchio / Vanillia and salted caramel /
Mango and passionfruit sorbet / Raspberry sorbet



CAFFETTERIA

SINGLE ESPRESSO	2.85	IRISH COFFEE	11.00
DOUBLE ESPRESSO	3.70	HOT CHOCOLATE	3.75
MACCHIATO	2.95	ENGLISH BREAKFAST TEA	2.75
LATTE	3.50	EARL GREY TEA	2.75
CAPPUCCINO	3.50	FRESH MINT TEA	2.75
AMERICANO	2.95	CAMOMILE TEA	2.75

DIGESTIVO

FROM 6.50

GRAPPA	Bianca 7.50 (35ml) / Aged 9 (35ml)
VECCHIA ROMAGNA	7.50 (35ml) / 9.50 (50ml)
COGNAC	12.00 (35ml) / 14.50 (50ml)
PORT	9 (50ml)
VIN SANTO sweet wine	9 (100ml)
LIMONCELLO	7 (50ml)
MIRTO Sardinia liqueur	8 (50ml)
AMARO DEL CAPO served chilled	8 (50ml)

ASK FOR MORE LIQUORS AVAILABLE