



RUSTICO

RISTORANTE ITALIANO

STARTERS

Zuppa pasta e fagioli	11
Pasta and beans soup	
Melanzana alla parmiggiana	12.75
Fried and baked aubergine with tomato sauce, mozzarella and parmesan cheese	
Antipasti di salumi e formaggio	14 small / 26 large
Selection of Italian cured meats, homemade tomato chutney, aged and soft pecorino cheese (vegetarian option available)	
Arancino	10
Two balls of rice: peas, n'duja, mozzarella & potato and zucchini served on tomato sauce	
Polpette piccanti	11.75
Spicy pork meatballs in rich cherry tomato sauce with parmesan shavings	
Pepata di cozze e vongole	13.25
Fresh mussels and clams served in white wine, chilli and garlic sauce with bread	
Frittura di pesce	15 small / 28 large
Mixed deep fried fish (calamari, white bait, prawn and sea bass served with homemade garlic mayo and samphire)	
Bruschetta zucca	12.75
Toasted bread with cream of mascarpone and gorgonzola cheese, and roasted butternut squash	
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

Tagliolini alle cozze e vongole	18
Fresh homemade tagliolini pasta with clams and mussels in white wine, cherry tomatoes, garlic and chilli sauce	
Spaghetti carbonara	17
Traditional creamy carbonara pasta, made with egg yolk, pecorino cheese, guanciale	
Butternut squash risotto with goats cheese	17.50
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Lasagna	18
Fresh pasta sheets, beef and pork ragu, bechamel sauce	
Gnocchi alla barbabietola con gorgonzola e noci	16.75
Homemade beetroot gnocchi in gorgonzola cheese sauce and walnuts	
Tagliatelle al ragu di agnello	19.50
Maltagliatti with lamb ragu	
Paccheri vongole e gamberi con pesto	18.75
Paccheri pasta with clams, prawns and pesto	

MAINS

Ossobuco alla Milanese	23
Slow cooked beef shin seved with saffron risotto	
Saltimbocca alla Romana	19.50
Panfried pork loin with Parma ham in sage, butter and white wine sauce, served with mashed potato	
Salmone in padella	18.50
Pan fried salmon fillet served with roasted potatoes and broccoli	

SIDES

Green beans / Rocket and parmesean salad / Roasted potatoes	5.50
Zucchine fritte / Polenta	

PIZZAS

Margherita	11.95
Tomato base, mozzarella and basil	
Ortolana	14.50
Tomato base, mozzarella, mix grilled vegetables	
Napoli	15.50
Tomato base, mozzarella, capers, olives, anchovies, oregano	
Quattro formaggi	15.75
Mozzarella, gorgonzola, provolone, parmesan cheese	
Calzone ripieno	15.75
Folded pizza stuffed with ricotta, mozzarella cheese and pepperoni topped with tomato and rocket (add Parma ham 2.50)	
Pepperoni	15.75
Tomato base, mozzarella, pepperoni	
Burrata and n'duja	17.25
Tomato base, rocket, spicy Calabrian n'duja, fresh burrata	
Diavola	17.25
Tomato base, mozzarella, chillies, pepperoni, n'duja	
Mortazza	18
Mozzarella, burrata, mortadella ham, pistacchio	

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-flavoured dessert	
CANNOLI SICILIANI	8.5
Lemon ricotta cannoli finish with pistachio and chocolate chips	
TORTA ALLE PERE E CIOCCOLATO	9
Chocolate and pear tart	
TORTA ALLA RICOTTA CON NUTELLA E PISTACHIO	9
Italian style ricotta cheese cake finish with Nutella and pistachio	
TORTA DI MELE	9
Warm apple tart served with ice cream	
ICE CREAM & SORBET	2.75 per scoop
Vanilla, chocolate, salted caramel or vegan vanilla ice cream Mango and passion fruit or raspberry sorrel sorbet	
CHEESE BOARD	9.95
Selection of 4 cheeses served with walnuts, fresh-made chutney and biscuits	
AFFOGATO	7 / 9 (with liquor)
Vanilla ice cream with espresso	



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