

Primi Piatti

(appetizers)

FREDDI (cold)

FRESH MELON	\$7.50
with PROSCIUTTO HAM (seasonal)	
MOZZARELLA, SLICED TOMATO, WITH BALSAMIC VINAIGRETTE	\$6.95
ITALIAN ANTIPASTO	\$8.50
SHRIMP COCKTAIL	\$7.95

CALDI (hot)

FRIED MUSHROOMS	\$5.95
FRIED ZUCCHINI	\$5.95
FRIED MOZZARELLA	\$6.50
FRIED CALAMARI	\$6.95
FRIED COMBO (any combination of 4 items above)	\$7.50
MUSSELS MARINARA	\$7.95
BRUSCHETTA	\$5.50
STUFFED MUSHROOM CAPS	\$5.90

Zuppe

(soup)

FRENCH ONION GRATINEE	Cup \$2.75 / Bowl \$3.50
SOUP OF THE DAY	MARKET PRICE

Pasta Favorita

(favorite pasta)

SPAGHETTI MARINARA	\$8.95
ANGEL HAIR MARINARA	\$8.95
FETTUCINE OR LINGUINI MARINARA	\$8.95
TORTELLINI MARINARA (meat filled)	\$9.50
RAVIOLI MARINARA (cheese filled)	\$9.50
PENNÉ	\$8.95

For variation try our other toppings (\$1.95)

Meat Sauce, Spicy Meatballs, Hot Italian Sausage, Cacciatore,
Alfredo, Carbonara, Aglio e olio (garlic and oil), Pesto Verde,
Sausage, Onions and Peppers

Pasta Fresca

(fresh pasta)

MANICOTTI MARINARA	\$10.50
LASAGNA MARINARA	\$10.50
SPINACH LASAGNA	\$10.95
SIX CHEESE PASTA PURSES	\$10.95

Add Shrimp for \$6.00

For variation try our other toppings (\$1.95)

Meat Sauce, Spicy Meatballs, Hot Italian Sausage, Cacciatore,
Sausage-Onion-Green Peppers

All entrees include: mixed green salad, rolls and garlic bread

Bevande

(beverages)

EXTENSIVE BEER AND WINE LIST AVAILABLE
SET-UPS FOR MIXED DRINKS / \$3.00 Per Drink

SOFT DRINKS	\$1.75
ICED OR HOT TEA	\$1.75
COFFEE (regular or decaf)	\$1.25
HOT SPICED CIDER	\$2.00
HOT CHOCOLATE	\$2.00
MILK OR JUICE	\$2.25
HERBAL TEA	\$2.25
SAN PELLEGRINO WATER	(500 ml) Small \$3.50 (1000 ml) Large \$5.50

ESPRESSO	\$2.75
CAPPUCCINO	\$3.00
MACHACHINO	\$3.50

Dolci

(dessert)

SPUMONI	\$3.50
CANNOLI	\$4.50
ZABAGLIONE	\$5.25
TIRAMISU	\$5.25
CREPES GRAND MARNIER	\$5.50
* DAILY PASTRY TRAY * YOUR CHOICE	\$5.95

For Our Young Friends

Following meals include: a small drink, dinner rolls,
and a scoop of vanilla ice cream

SPAGHETTI	\$6.50
RAVIOLI (cheese filled)	\$6.50
MANICOTTI (cheese filled)	\$6.50
CHICKEN PARMIGIANA OR GRILLED CHICKEN BREAST	\$7.50

Split Entrees - \$4.50
Parties of 8 or more 18% Gratuity Added

Casa Rustica
RESTAURANT

"Outstanding Italian American Cuisine"

Since 1981

(828) 262-5128



Piatti Freddi



(cold entrees)

ARTICHOKE SALAD	\$10.95
An innovative blend of field greens, artichoke hearts, fire-roasted red peppers, tomato, and Italian red onion	
INSALATA MISTA CON POLLO	\$12.50
Grilled strips of chicken breast in a bed of fresh greens, tomatoes, mushrooms, hard-boiled eggs, and Provolone cheese. Served with your choice of dressing	
ANTIPASTO ITALIANO	\$12.95
A creative selection of Provolone cheese, genoa salami, prosciutto ham, giardiniera, fresh melon, marinated peppers and onions, and field greens; complemented by our homemade Italian dressing and fresh garlic bread	
INSALATA CAESAR	\$7.95
With Grilled Chicken Breast	\$12.95
With Grilled Salmon Filet	\$14.50
Served on a bed of Romaine tossed with traditional dressing	

Piatti Caldi

(hot entrees)

CHICKEN CACCIATORE (MILD OR SPICY)	\$14.50
A breast of grilled chicken, smothered in our seasoned cacciatore sauce, served on a bed of fresh pasta	
GRILLED CHICKEN ALFREDO	\$14.50
Your choice of pasta tossed in our homemade alfredo sauce topped with grilled chicken breasts.	
CHICKEN DIJON	\$14.95
Sautéed medallions of chicken, sundried tomatoes, fresh mushrooms, and Dijon mustard, blended and served over pasta	
CHICKEN OR VEAL PICATTA	\$14.95/\$16.50
Sautéed fresh capers in white wine fresh lemon sauce.	
CHICKEN OR VEAL MARSALA	\$14.95/\$16.50
Tender white meat simmered in a sauce of sliced mushrooms, light cream, and Marsala wine	
CHICKEN OR VEAL FRANCESE	\$14.95/\$16.50
Sautéed with garlic, fresh mushrooms, a hint of lemon, and white wine	
CHICKEN OR VEAL PARMIGIANA	\$14.95/\$16.50
Your choice of meat lightly dipped in egg, layered with our homemade marinara, a sprinkle of grated parmesan, and sliced mozzarella, then baked to perfection	
CHICKEN OR VEAL SALTIMBOCCA PIEMONTESE	\$15.50/\$17.25
Sautéed with prosciutto ham, then topped with melted mozzarella, this dish is finished with a delicate white wine sauce	
EGGPLANT PARMESAN	\$13.50
Medallions of fried eggplant layered with marinara, parmesan, & topped with mozzarella cheese.	
DUCK LEG CONFIT	\$18.50
Topped with cherry brandy glaze.	

Pesce

(fish)

LINGUINI WITH CLAM SAUCE	\$14.95
Your choice of Bianco, Rosso, or Rose (white, red, mixed) clam sauce nestled in a bed of linguini	
SHRIMP SCAMPI	\$17.95
Plump, juicy shrimp sautéed in a seasoned butter and garlic sauce, and blended with sautéed mushrooms	
SHRIMP MONTANARA	\$17.95
Shrimp dredged in flour and deep fried in our homemade herb beer batter	
PIATTO DI MARE	\$17.95
A medley of shrimp, scallops, and crabmeat, sautéed with mushrooms, julienne peppers and onions in a thick white wine sauce. Served over a bed of pasta	
SEAFOOD ALFREDO	\$17.95
Sautéed combination of shrimp and scallops, served over pasta, tossed with the classic parmesan cream sauce	
SEAFOOD FRA DIAVOLO * MILD OR SPICY	\$18.50
An extravaganza of shrimp, scallops, calamari, and clams simmered in a rich red sauce, served atop your pasta selection	
FRESH FISH OF THE DAY	Market Price
Prepared according to Chef's inspiration	

Carné

(meat)

NEW YORK SIRLOIN STEAK	\$19.50
Choice 12oz. sirloin grilled to perfection	
NEW YORK SIRLOIN AU POIVRE	\$19.95
Seasoned with cracked black peppercorns grilled and flamed with Brandy	
NEW YORK SIRLOIN "PINA"	\$20.50
Steak au poivre, grilled to perfection, then topped with fresh mushrooms, & a zesty cream sauce	
BOURBON STREET FILET MIGNON	\$22.95
Grilled filet mignon topped with bourbon & brown sugar sauce	



All hot entrees served with mixed green salad, rolls, homemade garlic bread, and your choice of: Baked potato, rice, steak fries, pasta, or vegetable of the day

