

FOOD MENU



f @RUSTICAITALIA
RUSTICAITALIA.COM.AU

STARTERS

WOODFIRED FOCACCIA (VG) <i>with garlic & rosemary</i>	9
BRUSCHETTA (V) <i>confit cherry tomatoes, whipped ricotta, goat curd & vincotto</i>	12
CITRUS MARINATED OLIVES (VG) <i>w/ grissini</i>	9
MOZZARELLA STICKS (V) <i>w/ basil pesto</i>	14

ENTREES

ARANCINI OF THE DAY <i>(please ask our servers)</i>	14
PORK & VEAL MEATBALLS <i>with arrabiata sauce</i>	14
ZUCCHINI BITES (V) <i>with smoked paprika, sour cream</i>	12
SICILIAN PRAWNS (GF) <i>with cherry tomatoes, olives & chilli, garlic, white wine & butter</i>	16
CALAMARI FRITTI <i>with dill & lime aioli</i>	14

PASTA

CHOOSE BETWEEN

LINGUINE, PAPPARDELLE OR PENNE (+\$3 GF PENNE)

SALMONE <i>zucchini, capers, dill, cherry tomato, finished w/ creme fraiche</i>	28
BEEF CHEEK <i>slow-cooked w/ porcini & red wine</i>	26
CARBONARA <i>pancetta, white wine, cracked pepper & pecorino</i>	24
RATATOUILLE (V) <i>slow-cooked tomatoes, eggplant, zucchini & bell peppers in Napoli sauce</i>	26
SEAFOOD MARINARA <i>medley of fresh seafood tossed w/ chilli, garlic, cherry tomatoes, in a white wine & butter sauce</i>	36
CHICKEN & CHORIZO <i>w/ caramelised onion, roasted peppers & fresh basil</i>	26
BOLOGNESE <i>pork & veal mince, slow-cooked w/ roma tomatoes</i>	24
GNOCCHI (+\$3 GF GNOCCHI)	
- WILD MUSHROOMS & TRUFFLE(V) <i>in a creamy sauce</i>	25
- BURNT BUTTER & PROSCIUTTO <i>pan-fried Gnocchi with 24-month aged Prosciutto & sage</i>	25
- PUMPKIN & GOAT CURD (V) <i>roasted pumpkin, chilli, garlic cherry tomatoes & goat curd</i>	25

RISOTTO

- PRAWN <i>locally-sourced prawn, roasted capsicum, nduja, w/ prawn-head-butter</i>	31
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MAINS

CHAR-GRILLED ½ CHICKEN (GF) <i>served w/ our secret sauce, rocket & feta salad</i>	29
TUSCAN SALMON (GF) <i>spinach, artichokes, capers & roasted cherry tomatoes</i>	31
300G DRY AGE RIB FILLET ON THE BONE (GF) <i>served w/ chimichurri sauce</i>	38
WOODFIRED FISH OF THE DAY <i>baked whole with sea-salt-crust, baby fennel & blood orange salad</i>	MP
12HRS SLOW-COOKED BEEF CHEEK (GF) <i>served w/ truffle mashed potatoes, caramelised shallots</i>	29

SIDES

CONFIT DUCKFAT POTATO <i>w/ rosemary</i>	7
MAPLE-ROASTED CARROTS (V) <i>w/ roasted hazelnut</i>	7
CHAR BROCCOLINI ROMESCO <i>w/ toasted almonds</i>	7
TRUFFLE MASHED POTATO <i>w/ EVOO</i>	6
CHAR-GRILLED ASPARAGUS	9
TRUFFLE FRIES <i>w/ garlic aioli</i>	9

FUNCTIONS OR EVENT ENQUIRIES

Please email eat@rusticaitalia.com.au

V - Vegetarian VG - Vegan GF - Gluten Free

* 10% Surcharge on Public Holidays

PIZZA MENU



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RED BASE PIZZAS

MARGHERITA	20
<i>fior di latte, basil & EVOO</i>	
CAPRICCIOSA	24
<i>ham, mushrooms, artichokes, olives w/ mozzarella</i>	
PARMA PIZZA	25
<i>fior di Latte, prosciutto di parma, rocket & parmesan</i>	
BURRATA PIZZA	25
<i>Luca's Byron Bay burrata, blistered cherry tomatoes, mozzarella & fresh basil</i>	
PEPPERONI PIZZA	22
<i>pepperoni, tomato, mozzarella</i>	
MANZO	25
<i>braised beef cheek, caramelized onion, roasted red peppers & mozzarella</i>	
CINCO CARNE	25
<i>prosciutto, pork & fennel sausage, nduja, pepperoni, ham w/ mozzarella</i>	
DIABOLO	23
<i>Rustica's hot sauce, spicy salami & mozzarella</i>	
TROPICANA	22
<i>ham, mozzarella & pineapple</i>	

WHITE BASE PIZZAS

RUSTICA	24
<i>pork & fennel sausage, potato, caramelized onions, mozzarella & rosemary</i>	
CHORIZO SCARMORZA	25
<i>semi-cured chorizo, smoked mozzarella, chorizo crumb & fresh oregano.</i>	
FUNGHI FORMAGGIO	24
<i>wild mushrooms, fior di latte & thyme</i>	
AGLIO ARROSITTO	24
<i>confit garlic, spinach, ricotta, mozzarella & oregano</i>	
QUATRO FORMAGGI	25
<i>gorgonzola, smoked mozzarella, ricotta & parmesan</i>	
SALSICCIA BIANCA	24
<i>pork sausage, broccoli, mozzarella, fennel crumb</i>	

SALADS

PEACH & MOZZARELLA <i>mixed leaves, peach, prosciutto, mozzarella & mint</i>	18
ROCKET & PEAR SALAD <i>w/ honey roasted walnut</i>	12
CASA SALAD <i>mixed leaves, olives, cherry tomatoes artichokes & roasted pepers</i>	12

DESSERTS

AFFOGATO	14
<i>fresh Espresso, vanilla gelato & your choice of liqueur</i>	
CANNOLI <i>choose from:</i>	5 EA
<i>- Hazelnut Chocolate ricotta</i>	
<i>- Vanilla Pistachio ricotta</i>	
<i>- Pecan Caramel</i>	
LIMONCELLO RICOTTA CAKE <i>house-made</i>	14
TIRAMISU <i>fresh Espresso, mr.black & biscotti</i>	14
WHITE CHOCOLATE PANNA COTTA <i>w/ black berry coulis & pistachio crumb</i>	13
PIZZA DOLCE <i>with chocolate ganache berries, mellow-whip</i>	18
BANOFFEE PIZZA <i>w/ fresh bananas, caramel sauce whipped cream and cinnamon</i>	19

KIDS MENU

HAM & CHEESE PIZZA	12
PENNE PASTA <i>choose between Napoli, Bolognese or Carbonara</i>	10
FISH & CHIPS	10
CHICKEN SCHNITZEL & CHIPS	12