

INSALATA

| REG | SIDE

CAESAR SALAD

| \$18 | \$9

Chopped Romaine with garlic-forward
homemade caesar dressing, pickled onion,
capers, grana padano, rustic croutons

GF  ITALIAN CHOPPED SALAD

| \$16 | \$8

Mixed greens, romaine, cucumber, celery,
cherry tomato, pickled peppers, pickled
onions, red wine basil vinaigrette

ADD-ONS

GRILLED GARLIC SHRIMP | \$11

SEARED MEDITERRANEAN SEABASS | \$14

LEMON & ROSEMARY BRINED
GRILLED CHICKEN BREAST | \$10

ANCHOVIES | \$4

PROSCIUTTO | \$5

PANCETTA | \$5

INSPIRED BY ITALY,
CREATED LOCALLY

Nestled in beautiful downtown Orillia
you can come peek into our open
concept pizzeria as we create beautiful
Neapolitan-style pizza. Fuelled solely by
wood, watch the 900 degree oven force
our handmade dough to rise and blister.

If we don't make/grow it ourselves, we
rely on our neighbourhood farmers,
brew masters & pasta makers to help
stock us up with the highest quality local
products. These local products
combined with specialty meats, cheeses,
olive oil, tomatoes & wine imported
from Italy allow us to prepare all of our
simple yet flavourful menu items
in-house.

Enjoy a vino from our long wine list, a
creative cocktail or one of our local
brews on the large European-styled
patio during the warmer months. As it
cools off, let the the cozy interior and a
hot Italian beverage warm you up.
Whether it is date night or a big family
dinner, we have a table for you.

Our head chef and pastry e pasta chef,
are from Southern Italy. They are the
perfect balance of tradition and
innovation.
Our head Pizzaiolo has been with us
since we opened the doors to Rustica. He
is meticulous and passionate, and it
shows in our pizza.

DESSERTS

TIRAMISU CLASSICO | \$14

Lady fingers soaked in coffee, layered with whipped
mascarpone, flavoured with coffee liqueur

NUTELLA PIZZA DONUTS | \$13

Fried pizza dough, sugared, served with Nutella,
good for sharing!
Gluten-free option available + \$4

GF PANNA COTTA ALLE BACCHE | \$14

A delicate, creamy vanilla panna cotta served with a
vibrant mixed berry compote

BAMBINO

BAMBINO PASTA | \$9

SELECT PASTA: Spaghetti, Fettucine, Penne, Angel Hair
SELECT SAUCE: Napoli sauce, Alfredo, Butter & Parm

BAMBINO PIZZA | \$9

OPTIONS: Margherita, Cheese, Pepperoni
For any full-size pizza selection + \$3

Rustica
pizza vino

wood-fired pizzeria
& social eatery

est. 2016

VEGETARIAN  GLUTEN FREE **GF**
PRICES EXCLUSIVE OF HST

ANTIPASTO

ANTIPASTO ITALIANO | \$39

House-made smoked mozzarella, daily selection of Rind & Truckle aged and blue cheeses, warmed olives, roasted garlic oil, calabrese, prosciutto, Chefs roasted vegetables

🌿 PANE PALLONCINO | \$9

Balloon bread with olive oil, salt, and fresh herbs

MARINATED SHRIMP | \$19

Carrot ginger purée, Gochujang marinated shrimp, with croutons
gluten-free option available

BUFFALO MOZZARELLE FRITTE | \$21

Fried Buffalo Mozzarella, bresaola, and honey mayonnaise

CALAMARI FRITTI DI CASA | \$23

Fried calamari, basil pepperoncini aioli, citrus salad

🌿 WOODFIRED GARLIC PIZZA BREAD | \$16

Topped with roasted garlic, aged cheddar, and fresh grana padano

🌿 ZUCCHINI FRITTI | \$15

Battered fresh zucchini, fried golden-brown, served with our house-made garlic aioli

🌿 ARANCINI | \$19

Arborio rice stuffed with Romano, grana padano and aged cheddar, breaded and fried, served with our Napoli sauce
add extra arancini ball + \$5

RUSTICA RICOTTA MEATBALLS | \$19

Meatballs made in house, served with Napoli sauce, fior di latte, fresh basil, and crostini
add extra meatball + \$4

GF SEARED SCALLOPS | \$20

Scallops in celeriac purée with crispy red cabbage, house-made smoked hot sauce, and garlic chive microgreens

GF MUSSELS | \$24

Mussels with cream, thyme, and lemon

PASTA

Gluten-free pasta options:
Spaghetti, Rotini + \$3 or Gnocchi + \$4

SPAGHETTI & MEATBALLS | \$28

Our homemade meatballs and Napoli sauce with spaghetti, topped with grana padano and fresh basil

SMOCCHI GNOCCHI | \$28

House-made gnocchi in a white sauce, with double-smoked cheddar and smoked pancetta

SORRENTINO SEAFOOD RAGÙ | \$31

Shrimp, calamari, octopus, and cuttlefish in a cherry tomato ragu with paccheri pasta

LEMON CHICKEN CAPELLINI | \$29

Lemon cream sauce, fried capers, aged parm, spinach, red onion, capellini pasta topped with lemon rosemary brined chicken breast

🌿 SPAGHETTI ALLA NERANO | \$26

Fried zucchini, butter, garlic, parmigiano reggiano - a staff favourite!
add grilled garlic shrimp + \$11
add pancetta + \$5

PENNONI NEAPOLITAN RAGÙ | \$31

Tender, slow-cooked pork and veal simmered for hours, with tomato and basil

MAINS

GF PAN-SEARED BRANZINO | \$31

Curry squash purée, sautéed escarole, and maple hazelnuts

🌿 EGGPLANT PARMIGIANA | \$19

Lightly-breaded eggplant, Napoli sauce, fior di latte, and fresh basil
add pasta and Chef's vegetables + \$9

CHICKEN PARMIGIANA | \$31

Lightly-breaded fresh chicken breast, fior di latte, fresh basil, with fresh spaghetti in our Napoli sauce, and Chefs vegetables

PIZZA ROSSA

Gluten-free crust available made with gluten-free Caputo flour + \$4

🌿 MARGHERITA | \$22

San Marzano tomato sauce, fior di latte, fresh basil
upgrade to buffalo mozzarella or stracciatella + \$5

PEPPERONI | \$24

San Marzano tomato sauce, fior di latte, and pepperoni
upgrade to buffalo mozzarella or stracciatella + \$5

PROSCIUTTO | \$27

San Marzano tomato sauce, fior di latte, prosciutto, arugula, and shaved grana padano
upgrade to buffalo mozzarella or stracciatella + \$5

🌿 POMODORO STRACCIATELLA | \$27

Reduced tomato sauce, basil pesto, stracciatella, grated parmesan

🌿 EGGPLANT RICOTTA | \$24

San Marzano tomato sauce, roasted garlic, lightly breaded eggplant, whipped fresh ricotta and fresh basil

CACCIATORE | \$26

San Marzano tomato sauce, fior di latte, Italian sausage, pancetta, and Genoa salami

DIAVOLA | \$26

San Marzano tomato sauce, fior di latte, hot calabrese salami, black olives, homemade chili oil, and fresh basil

ANANAS | \$25

San Marzano tomato sauce, prosciutto, fresh pineapple, and double-smoked aged cheddar

GIRO | \$27

San Marzano tomato sauce, fior di latte, pancetta, aged cheddar, mushrooms, crispy onions and red pepper

SWEET CHILI 'NDUJA | \$26

San Marzano tomato sauce, fior di latte, flery 'Nduja salami, fresh chilis, pepperoni and house-made chili-infused honey

PIZZA BIANCA

🌿 FUNGHI | \$25

Fior di latte, gorgonzola, Romano, roasted garlic, and mixed gourmet mushrooms

🌿 ROMANO BALSAMIC | \$24

Caramelized onions, fior di latte, roasted garlic, arugula, Romano, and a sweet balsamic glaze

SUNSHINE CITY | \$27

Local apples, smoked pancetta, double-smoked aged cheddar, Orillia honey, and arugula
(\$1 from each pizza is donated to our local food banks)

CARBONARA | \$26

Guanciale, pecorino romano, green onion, fior di latte, carbonara yolk crema

SAUSAGE AFFUMICATA | \$26

Spinach, mild sausage, pepperoncinis, smoked mozzarella

DIPS + \$2

garlic aioli, VEGAN garlic aioli, pepperoncini & basil aioli, caesar, marinara

BUFFALO MOZZARELLA + \$5

STRACCIATELLA + \$5

SUBSTITUTE VEGAN CHEESE

(no charge)

Our Caputo flour dough and San Marzano tomato sauce are made in house, prepared the traditional way, using fresh, real ingredients.

SUPPLIER & FARMER ACKNOWLEDGEMENT

We are honoured to have a close relationship with Orillia producers who work tirelessly year round to consistently supply Rustica with the freshest & most wholesome ingredients for our dishes.

We would like to specifically acknowledge our closest neighbours; Quakers Oaks Farm, Roost Farm maple syrup, Dragon Acres, North Lake Micro Greens, Orillia Honey, The Sparrows Keep & Lost Meadows Meadery & Apiaries, for their commitment to the environment, their constant communication, and for welcoming us to take part in the magic of their process from start to finish.

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