

PIZZA ROSSA

****GLUTEN FREE CRUST AVAILABLE + \$2**

****VEGAN CHEESE AVAILABLE**

🍷 MARGHERITA | \$17

San Marzano tomato sauce, fior di latte, and fresh basil

upgrade to buffalo mozzarella \$20

upgrade to burrata \$23

PEPPERONI | \$20

San Marzano tomato sauce, fior di latte, and pepperoni

PROSCIUTTO | \$22

San Marzano tomato sauce, fior di latte, prosciutto, arugula, and shaved grana padano

upgrade to buffalo mozzarella \$26

upgrade to burrata \$28

NOIOSA | \$20

San Marzano tomato sauce, fior di latte, mushroom, pepperoni, and pickled red onion

🍷 EGGPLANT RICOTTA | \$20

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

🍷 RICOTTA SPINACH CALZONE | \$22

Served with Napoli sauce

CACCIATORE | \$22

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

DIAVOLA | \$21

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

ANANAS | \$21

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

GIRO | \$22

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

SAUSAGE & FENNEL | \$22

San Marzano tomato sauce, mild OR spicy Italian sausage, fior di latte, garlic rapini, fresh fennel

SWEET CHILI 'NDUJA | \$22

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

PIZZA BIANCA

🍷 FUNGHI | \$22

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

🍷 ROMANO BALSAMIC | \$20

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

🍷 QUATTRO FORMAGGI | \$21

Our garlic crema sauce, fior di latte, scamorza, Romano, and grana padano

SUNSHINE CITY | \$21

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

MORTADELLA BURRATA | \$22

Mint pistachio pesto, fresh burrata, mortadella, chili honey

🍷 GRECCO | \$21

Herb pesto, black olives, tomato, artichokes, red onion, marinated zucchini, feta

DIPS + \$1.50

garlic aioli, VEGAN garlic aioli, lemon peppercorn aioli, caesar, marinara

UPGRADE TO BUFFALO MOZZARELLA + \$4

UPGRADE TO BURRATA + \$6

GLUTEN FREE CRUST + \$2

SUBSTITUTE VEGAN CHEESE (NO CHARGE)

‘Our Tipo 00 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; Dragon Acres Farm, Quakers Oaks Farm, Roost Farm maple syrup, Orillia Honey, Cap & Stock Gourmet Mushrooms & 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.

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

RUSTICA
PIZZA • VINO

WOOD-FIRED PIZZERIA
& SOCIAL EATERY

ANTIPASTO

SHARING BOARDS

MEAT + CHEESE BOARD | \$37

Hard, soft, blue & burrata cheese, a selection of cured meats accompanied by house-made chutney, marinated olives & pane palloncino

🌿 MEZZA BOARD | \$18

A selection of homemade spreads, roasted beet, smoked eggplant, roasted red pepper + chili, olive + basil & pane palloncino

🌿 PANE PALLONCINO | \$7

Balloon bread with olive oil, salt, and fresh herbs

🌿 BURRATA PLATE | \$19

Fresh burrata, wood-fired local squash, cipollini, fig balsamic, hazelnuts, thyme

GF CALAMARI | \$17

Crispy-fried calamari, lemon peppercorn aioli, marinated fennel, bella cerignola olives, charred corn

🌿 WOODFIRED GARLIC PIZZA BREAD | \$13

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

🌿 WILD MUSHROOM CROSTINI | \$14

Crostini, aged cheddar, cream, dry white wine, garlic, and caramalized onions

🌿 ZUCCHINI FRITTI | \$12

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

🌿 ARANCINI | \$15

Arborio rice stuffed with Romano, grana padano, and aged cheddar, breaded and fried, served with our Napoli sauce
add extra arancini ball \$4

RUSTICA RICOTTA MEATBALLS | \$15

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

GARLIC SHRIMP FRITTO | \$17

Sautéed in dry white wine and garlic butter, with crostini

FRESH MUSSELS | \$21

1lb fresh mussels white wine, fire roasted tomatoes and sweet peppers, crispy genoa salami

MAINS

***HOUSE-MADE GLUTEN FREE GNOCCHI AVAILABLE*

🌿 EGGPLANT PARMIGIANA | \$16

Lightly-breaded eggplant, Napoli sauce, fior di latte, and fresh basil
add pasta and seasonal vegetables \$9

CHICKEN PARMIGIANA | \$29

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

🌿 RPV GNOCCHI | \$23

Homemade gnocchi, Napoli sauce, burrata & basil

SMOCCHI GNOCCHI | \$24

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

GF SEARED BRANZINO | \$28

Mediterranean seabass, root vegetable purée, fire-roasted local squash, charred onion, parsnip crisps

NOT YOUR NONNA'S LASAGNA | \$18

Pan seared lasagna served with Napoli sauce
Add ragu \$6

🌿 LOCAL MUSHROOM AND GORGONZOLA RISOTTO | \$27

Locally grown mushroom risotto, mild gorgonzola, onion, pickled king oyster mushroom, romano

CITRUS BUTTER SEAFOOD & TINY PASTA | \$24

Mussels, shrimp, fresh lemon, fennel, brown butter, roasted garlic, ditali pasta

BAKED PENNE RAGU | \$24

Penne topped with fresh mozzarella, baked in rich beef, red wine & tomato sauce

LEMON CHICKEN CAPELLINI | \$27

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

SPAGHETTI & MEATBALLS | \$25

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

VEGETARIAN 🌿 GLUTEN FREE GF
PRICES EXCLUSIVE OF HST

INSALATA

| REG | SIDE

🌿 BEETS & GREENS SALAD | \$16

House-pickled, local beets, orange-thyme yogurt, mixed greens, rye croutons, onion, shaved Romano

GF 🌿 CAESAR SALAD | \$15 | \$8

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

ARUGULA SALAD | \$15 | \$8

With roasted walnuts, gorgonzola, pear, and a raspberry vinaigrette

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.

ADD-ONS

GRILLED GARLIC SHRIMP | \$10

SEARED MEDITERRANEAN SEABASS | \$11

LEMON & ROSEMARY BRINED GRILLED CHICKEN BREAST | \$8

ANCHOVIES | \$4

PROSCIUTTO | \$5

PANCETTA | \$5

DESSERTS

TIRAMISU INVERTITO | \$11

Chocolate tiramisu with Barocco espresso

GF CAMEL APPLE MASCARPONE CHEESECAKE | \$11

Salted caramel, crumbled streusel

NUTELLA PIZZA DONUTS | \$10

Fried pizza dough, sugared, served with Nutella

SALTED CARAMEL AFFOGATO | \$9

House salted caramel sauce poured over vanilla gelato served with fresh Barocco espresso
add a shot of liqueur \$4

MAPLE BANANA BREAD SUNDAE | \$11

Local Roost Maple syrup in a caramel sauce, poured over house made banana bread and a scoop of vanilla gelato