

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

GF TRADITIONAL CAPRESE SALAD

| \$16

Roma tomato, fresh mozzarella, fresh basil, olive oil, balsamic

BAMBINO

BAMBINO PASTA | \$10

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

BAMBINO PIZZA | \$10

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

DESSERTS

LIMONCELLO TIRAMISU | \$14

Lady fingers, whipped limoncello mascarpone, zest, cream
Gluten-free option available + \$1

NUTELLA PIZZA DONUTS | \$13

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

PISTACHIO MOUSSE | \$15

Chocolate whipped ganache, crunchy pistachio cream layer

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.

Rustica
pizza vino

wood-fired pizzeria
& social eatery

est. 2016

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

ANTIPASTO

ANTIPASTO ITALIANO | \$41

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

🌿 TABLE BREAD | \$6

House ciabatta, evoo, balsamic vinegar
add fresh burrata + \$10

GF TENDERLOIN CARPACCIO | \$19

Burrata, arugula, shaved tenderloin,
balsamic reduction, evoo

MOZZARELLE FRITTE | \$21

Fried mozzarella, bresaola, and honey mayonnaise

FRITTURA MISTO | \$22

Lightly dusted calamari, shrimp, and mixed vegetables

🌿 SICILIAN EGGPLANT PARMIGIANA | \$18

Fresh mozzarella, breaded eggplant, napoli sauce,
basil oil

🌿 ZUCCHINI FRITTI | \$16

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

🌿 ARANCINI | \$20

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 | \$21

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

GF SEARED SCALLOPS | \$22

Broccoli purée, coconut butter, house hot sauce

GF MUSSELS | \$24

Chorizo, white wine, cherry tomato

🌿 GARLIC BREAD PIZZETTA | \$16

Fresh mozzarella, parm, garlic confit, rosemary

🌿 PIZZETTA ALLA MARINARA | \$12

Sauce, oregano, shaved garlic, olive oil
add parmigiano + \$4

🌿 PIZZETTA BRUSCHETTA | \$16

Roma tomato, onion, basil, olive oil, feta, balsamic
add fresh burrata + \$10

MAINS

Gluten-free pasta options:
Spaghetti, Rotini, Penne + \$3
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 | \$32

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

CHICKEN CAPELLINI | \$29

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

🌿 SPAGHETTI SCARPARELLO | \$29

Fresh tomato sauce, burrata, basil oil

🌿 ESTATE NERANO | \$27

Spaghetti, zucchini cream, asparagus, sun-dried tomato
add shrimp + \$11
add pancetta + \$5

DUCK RAGÙ BIANCO | \$32

Pennoni pasta, slow braised duck ragù,
shaved truffle cheese

GF PAN-SEARED BRANZINO | \$31

Mediterranean seabass, tomato, red onion, fennel, mint
yoghurt, local mixed greens, citrus vinaigrette

CHICKEN PARMIGIANA | \$32

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

PIZZA

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

OUR CLASSICS

🌿 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

🌿 EGGPLANT RICOTTA | \$24

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

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)

FEATURES

SWEET CHORIZO 'NDUJA | \$27

Smoked chorizo, 'nduja, cherry tomato sauce,
fresh mozzarella, basil, honey

🌿 GRECCO | \$26

Marinated zucchini ribbons, black olive, red onion,
cherry tomato, herb pesto, feta

PHILLY CHEESESTEAK | \$31

Shaved ribeye, provolone, red onion, mushroom,
green pepper, grain mustard aioli

🌿 FUNGHI 2.0 | \$27

Crispy oyster mushrooms, confit garlic,
fresh mozzarella, shaved truffle manchego

STONE FRUIT PROSCIUTTO | \$28

Brie, prosciutto, stone fruit purée, arugula, balsamic

PISTACCHIO MORTADELLA | \$27

Pistacchio stracciatella, fresh mozzarella, pesto,
mortadella, evoo

DIAVOLANAS | \$27

Calabrese salami, chili, pineapple, basil,
fresh mozzarella

SWEET CORN | \$27

Pancetta, corn and potato hash, mozzarella, green
onion, sweet corn & 'nduja crema, chili oil

ADD-ONS

DIPS + \$2

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

BUFFALO MOZZARELLA + \$5

BURRATA + \$10

SUBSTITUTE VEGAN CHEESE

(no charge)

GRILLED GARLIC SHRIMP | \$11

SEARED MEDITERRANEAN SEABASS | \$14

LEMON & ROSEMARY BRINED GRILLED CHICKEN BREAST | \$11

ANCHOVIES | \$4

PROSCIUTTO | \$5

PANCETTA | \$5

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
hyper-local producers who work tirelessly year round to
supply Rustica with the freshest & most wholesome
ingredients. We would like to specifically acknowledge our
closest neighbours, SparrowsKeep & Quaker Oaks Farm,
Dragon Acres Farm, North Lake Micro Greens, Orillia Honey
& Woodfolk Cider, 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.

* Although we take allergies very seriously, and are
happy to accommodate dietary restrictions through
modifications, we cannot guarantee an allergen-free
environment.

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