

PIZZA ROSSA

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

****VEGAN CHEESE AVAILABLE**

MARINARA | \$15

Cooked sauce, fresh oregano, sun-dried tomatoes, anchovies

🍷 MARGHERITA | \$16

San Marzano tomato sauce, fior di latte, and fresh basil
upgrade to buffalo mozzarella \$19

PEPPERONI | \$20

San Marzano tomato sauce, fior di latte, and pepperoni

🍷 ORTOLANA | \$20

San Marzano tomato sauce, fior di latte, garlic sautéed spinach, pickled red onion, roasted red pepper, black olives & goat cheese

PROSCIUTTO | \$22

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

NOIOSA | \$20

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

🍷 EGGPLANT RICOTTA | \$20

San Marzano tomato sauce, roasted garlic, and fresh basil

CACCIATORE | \$22

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

DIAVOLA | \$20

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, 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 | \$21

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

🍷 ROMANO BALSAMIC | \$20

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

🍷 QUATTRO FORMAGGI | \$20

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)

🍷 BEET BURRATA | \$22

Herb pesto, mixed beets, warmed burrata, balsamic reduction, and crispy sage

DIPS + \$1.50

garlic aioli, VEGAN garlic aioli, smoked chili aioli, caesar, marinara

UPGRADE TO BUFFALO MOZZARELLA + \$4

GLUTEN FREE CRUST + \$2

SUBSTITUTE VEGAN CHEESE (NO CHARGE)

Our ‘oo’ 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 a handful of local 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 & Orillia Honey 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
P I Z Z A • V I N O

WOOD-FIRED PIZZERIA
& SOCIAL EATERY

ANTIPASTO

***GLUTEN FREE CRACKERS AVAILABLE*

CHEESE PLATE | \$27

Hard, soft, blue & burrata cheese accompanied by house-made chutney, olives & salted pane palloncino

CURED MEAT PLATE | \$28

Local prosciutto, spicy & mild, olives with salted pane palloncino

COMBO PLATE | \$37

An assortment of cured meats, assorted cheese, olives, chutney & salted pane palloncino

***GF* CALAMARI | \$17**

Crispy-fried calamari, giardiniera, smoked tomato & chili aioli

***GF* WOODFIRED GARLIC PIZZA BREAD | \$13**

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

***GF* WILD MUSHROOM CROSTINI | \$14**

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

***GF* ZUCCHINI FRITTI | \$11**

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

***GF* 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 | \$16

Sautéed in dry white wine and garlic butter, with crostini

FRESH MUSSELS | \$21

Fennel and orange white wine broth, and crispy prosciutto

MAINS

***HOUSE-MADE GLUTEN FREE GNOCCHI AVAILABLE*

***GF* EGGPLANT PARMIGIANA | \$15**

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

CHICKEN PARMIGIANA | \$28

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

***GF* WILD MUSHROOM GNOCCHI | \$21**

Our handcrafted gnocchi with a mixture of wild mushrooms in our wine reduced cream sauce topped with goat cheese

SMOCCHI GNOCCHI | \$22

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

SPAGHETTI & MEATBALLS | \$23

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

***GF* SEARED BRANZINO | \$27**

Pan-seared branzino, red kuri squash & ‘nduja purée, roasted mixed local squash, pickled radicchio & pistachio
****Chef Recommended**

BAKED RIGATONI RAGU | \$24

Rigatoni topped with fresh mozzarella, baked in rich beef, red wine & tomato ragu

***GF* RICOTTA & SPINACH CANNELONI | \$22**

Baked in our Napoli tomato sauce

SEAFOOD RISOTTO | \$27

Herbed seafood tomato broth, shrimp, mussels, calamari

LEMON CHICKEN CAPELLINI | \$27

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

INSALATA

CAESAR SALAD

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

***GF* *GF* ARUGULA SALAD**

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

***GF* *GF* ROASTED SQUASH AND BURRATA SALAD**

Red onion, crispy sage, olive oil, balsamic reduction, pumpkin seeds

***GF* *GF* WINTER GREENS SALAD**

Bitter greens, sweet cider dressing, saltana raisins, candied pecans

ADD-ONS

PANE PALLONCINO | \$6

(balloon bread with olive oil, salt, and fresh herbs)

GRILLED GARLIC SHRIMP | \$9

SEARED MEDITERRANEAN SEABASS | \$10

LEMON & ROSEMARY BRINED GRILLED CHICKEN BREAST | \$8

ANCHOVIES | \$3

PROSCIUTTO | \$5

PANCETTA | \$5

DESSERTS

RUSTICA TIRAMISU | \$10

Lady fingers, mascarpone cream & Barocco espresso & Marsala

***GF* MAPLE MASCARPONE CHEESECAKE | \$11**

Served with crushed walnuts & boozy cherries

| REG | SIDE

| \$14 | \$7

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 hand-made 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.

NUTELLA PIZZA DONUTS | \$10

Fried pizza dough, sugared, served with Nutella

SALTED CARAMEL WARM BROWNIE AFFOGATO | \$10

Vanilla ice cream smothered in our house-made salted caramel sauce a top a warm brownie served with freshly pulled Barocco espresso