

# INSALATA

| REG | SIDE

## CAESAR SALAD

| \$17 | \$8

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

## **GF** DRAGON ACRES SQUASH SALAD | \$19

Local mixed roasted squash, yogurt, roasted chili lime hazelnuts, Orillia honey

## **GF** ITALIAN CHOPPED SALAD

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

| \$15 | \$7

# ADD-ONS

GRILLED GARLIC SHRIMP | \$11

SEARED MEDITERRANEAN SEABASS | \$12

LEMON & ROSEMARY BRINED  
GRILLED CHICKEN BREAST | \$9

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.

*Rustica*  
pizza vino

# DESSERTS

## DAILY SPECIAL

Ask your server about our daily dessert special

## NUTELLA PIZZA DONUTS | \$12

Fried pizza dough, sugared, served with Nutella

## **GF** CHOCOLATE CAPRESE CAKE | \$10

Neapolitan dessert with chocolate and almonds originating from the island of Capri, served with vanilla ice cream

make it an affogato \$3

## TIRAMISU CLASSICO ITALIANO | \$12

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

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

wood-fired pizzeria  
& social eatery

est. 2016

# ANTIPASTO

## ANTIPASTO CLASSICO ITALIANO | \$39

Prosciutto crudo San Daniele, mild salame, cured pancetta, roasted mortadella, olives, marinated local mushrooms, cheese of the day, fermented chili honey, and pane palloncino

## ☞ PANE PALLONCINO | \$8

Balloon bread with olive oil, salt, and fresh herbs

## ☞ FRIED PIZZETTA | \$15

Fried pizza dough, whipped ricotta, cherry tomatoes, grana padano, basil

## FRITTURA MISTA DI PESCE | \$23

Fried calamari, shrimp, green citrus salad

## ☞ WOODFIRED GARLIC PIZZA BREAD | \$15

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

## ☞ LOCAL MUSHROOM CROSTINI | \$17

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

## ☞ ZUCCHINI FRITTI | \$14

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

## ☞ TINY RICOTTA GNOCCHI | \$15

House-made ricotta gnocchi, herbed butter, parm broth

## ☞ ARANCINI | \$18

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 | \$18

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

## CHICKPEAS SHRIMP | \$19

Sautéed in dry white wine and garlic, mashed chickpeas, crostini

## SAUTÈ DI COZZE | \$22

1 lb fresh mussels, garlic, parsley, and crostini

# MAINS

## ☞ EGGPLANT PARMIGIANA | \$19

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

## CHICKEN PARMIGIANA | \$31

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

## ☞ BAKED GNOCCHI ALLA SORRENTINA | \$25

House-made potato gnocchi, Napoli sauce, fior di latte, grana padano  
**house-made gluten free gnocchi available \$3**

## SMOCCHI GNOCCHI | \$27

House-made gnocchi in a white sauce, with double-smoked cheddar and smoked pancetta  
**house-made gluten free gnocchi available \$2**

## BRANZINO VERDURA | \$29

Seared Mediterranean seabass, parsnip purée, rapini, chili oil, honey, pistachio

## ☞ NOT YOUR NONNA'S LASAGNA | \$23

Pan seared lasagna served with Napoli sauce

## ☞ PUMPKIN AND LOCAL MUSHROOM RISOTTO | \$25

Locally grown pumpkin and mushrooms, pecorino cheese fondue, sage

## ☞ CHITARRA CACIO E PEPE | \$25

Italian classic dish with pecorino romano and black pepper

## AMALFI SEAFOOD PASTA | \$29

Shrimp, calamari, mussels in yellow cherry tomato broth

## LEMON CHICKEN CAPELLINI | \$28

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

## SPAGHETTI & MEATBALLS | \$27

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

## ☞ PESTO E POMODORO | \$24

Spaghetti pesto pasta served on Napoli sauce, topped with parmigiano

# PIZZA ROSSA

## ☞ MARGHERITA | \$21

San Marzano tomato sauce, fior di latte, fresh basil  
*upgrade to buffalo mozzarella \$24*  
*upgrade to burrata \$27*

## PEPPERONI | \$23

San Marzano tomato sauce, fior di latte, and pepperoni

## PROSCIUTTO | \$25

San Marzano tomato sauce, fior di latte, prosciutto, arugula, and shaved grana padano  
*upgrade to buffalo mozzarella \$26*  
*upgrade to burrata \$28*

## ☞ BURRATA POMODORO | \$26

Reduced tomato sauce, basil pesto, torn burrata, grated parmesan

## ☞ NOIOSA | \$23

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

## ☞ EGGPLANT RICOTTA | \$23

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

## CACCIATORE | \$25

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

## DIAVOLA | \$24

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

## ANANAS | \$24

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

## GIRO | \$25

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

## SAUSAGE & FENNEL | \$25

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

## SWEET CHILI 'NDUJA | \$25

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

## ☞ RICOTTA SPINACH CALZONE | \$22

Served with Napoli sauce

## MUSHROOM AND PEP CALZONE | \$23

Served with Napoli sauce

# PIZZA BIANCA

## ☞ FUNGHI | \$24

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

## ☞ ROMANO BALSAMIC | \$23

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

## ☞ QUATTRO FORMAGGI | \$24

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

## SUNSHINE CITY | \$25

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

## DIPS + \$2

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

## BUFFALO MOZZARELLA + \$5

## BURRATA + \$7

## GLUTEN FREE CRUST + \$4

made with gluten-free Caputo flour

## 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: Dragon Acres Farm, Quakers Oaks Farm, Roost Farm maple syrup, Orillia Honey, Cap & Stalk 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.