# INSALATA | REG | SIDE

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

© CAPRESE PANZANELLA

Buffalo mozzarella, San Marzano vinaigrette, Roma tomatoes, fresh basil, mixed greens, red onion, croutons

GF ♥ ITALIAN CHOPPED SALAD

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

| \$15 | \$7

\$19

# 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.

# **DESSERTS**

# GF CHOCOLATE CAPRESE CAKE | \$10

Neopolitan dessert with chocolate and almonds originating from the island of Capri, served with vanilla ice cream make it an affogato \$3

# LIMONCELLO TIRAMISU | \$12

Lady fingers, whipped limoncello mascarpone, zest, cream

# NUTELLA PIZZA DONUTS | \$12

Fried pizza dough, sugared, served with Nutella \*gluten-free option available\*

MARIANNA'S CHOCOLATE CHEESECAKE | \$12

Rich chocolate mascarpone mousse

# **BAMBINO**

# BAMBINO PASTA | \$8

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

# BAMBINO PIZZA | \$8

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

VEGETARIAN **②** GLUTEN FREE **GF**PRICES EXCLUSIVE OF HST



wood-fired pizzeria & social eatery

est. 2016

# **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

## 

Balloon bread with olive oil, salt, and fresh herbs

# 

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

#### CALAMARI FRITTI DI CASA | \$23

Fried calamari, basil pepperoncini aioli, citrus salad

# 

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

#### BEEF CARPACCIO | \$22

Arugula, parmigiano reggiano, EVOO, lemon juice

#### 

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

#### 

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

#### SHRIMP BURRATA | \$24

Chili infused local honey, burrata, seared shrimp, microgreens

#### MUSSELS MARINARA | \$24

Cherry tomatoes, fresh chili, garlic, white wine, bread

# **PASTA**

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

## © CHITARRA CACIO E PEPE | \$25

Italian classic dish with pecorino romano and black pepper

#### SPAGHETTI & MEATBALLS | \$27

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

#### 

Fried eggplant, penne, Napoli sauce, ricotta salata

#### SMOCCHI GNOCCHI | \$27

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

## SORRENTINO SEAFOOD RAGU | \$29

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

#### LEMON CHICKEN CAPELLINI | \$28

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

# 

Fried zucchini, butter, garlic, parmigiano reggiano

# **MAINS**

# BRANZINO VERDURA | \$29

Seared Mediterranean seabass, broccoli purée, roasted heirloom carrots, chili oil, honey, pistachio

# 

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

#### CHICKEN PARMIGIANA | \$31

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

VEGETARIAN  $\mathscr{Q}$  GLUTEN FREE GF PRICES EXCLUSIVE OF HST

# PIZZA ROSSA

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

# **Ø** MARGHERITA │ \$21

San Marzano tomato sauce, fior di latte, fresh basil upgrade to buffalo mozzarella + \$26 upgrade to burrata + \$28

## 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 + \$30 upgrade to burrata + \$32

#### 

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

# **♥** CHEESE | \$22

San Marzano tomato sauce, shredded mozzarella, romano, scamorza

# 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

# SALSICCIA E FUMO | \$25

Spinach, mild sausage, pepperoncinis, smoked mozzarella

#### SWEET CHILI 'NDUJA | \$25

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

# PIZZA BIANCA

# FUNGHI | \$24

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

## PRIMAVERA | \$23

Zucchini, eggplant, artichoke, red pepper, shredded mozzarella, romano

## 

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

#### 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, 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

#### 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, 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.