

# INSALATA

| REG | SIDE

## 🌿 CAESAR SALAD

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

| \$16 | \$8

## 🌿 CAPRESE PANZANELLA

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

| \$19

## **GF** 🌿 ITALIAN CHOPPED SALAD

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

| \$15 | \$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 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

*Rustica*  
pizza vino

# DESSERTS

LIMONCELLO TIRAMISU | \$9

Lady fingers, whipped limoncello mascarpone, zest, cream

NUTELLA PIZZA DONUTS | \$10

Fried pizza dough, sugared, served with Nutella

WARM BROWNIE AFFOGATO | \$11

Smothered in our house salted caramel sauce, served with 'Andiamo' Mark IV Roast  
add a shot of liqueur + \$4.00

## **GF** VANILLA & SUMMER

BERRY BUDINO | \$9

Vanilla custard, tart berry jelly, cream

wood-fired pizzeria  
& social eatery

est. 2016

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

# ANTIPASTO

PIATTO D'ESTATE FOR 2 | \$23  
FOR 4 | \$39

Golden hummus, roasted garlic, pickled onions, nuts, olives, grapes, Ontario or Québec cheese, prosciutto, honey comb, and pane palloncino

## ☞ PANE PALLONCINO | \$7

Balloon bread with olive oil, salt, and fresh herbs

## ☞ CACIO E PEPE FRIED BURRATA | \$19

Roasted garlic oil, Romano

## GF CALAMARI | \$17

Lightly battered gluten free flour, citrus salt, radicchio & radish slaw, pepperoncini & basil aioli

## ☞ WOODFIRED GARLIC PIZZA BREAD | \$14

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

## ☞ WILD MUSHROOM CROSTINI | \$15

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

## ☞ ZUCCHINI FRITTI | \$13

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

## ☞ GNUDI | \$15

House-made ricotta gnocchi, herbed butter, parm broth

## ☞ ARANCINI | \$16

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 | \$16

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

## GAMBERI ALLA CREMA | \$17

Seared shrimp, white wine, cream, smoked chili oil, garlic chips, pine nuts

## FRESH MUSSELS | \$22

House pickled sweet peppers, pancetta, white wine, garlic cream

# MAINS

## ☞ EGGPLANT PARMIGIANA | \$17

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 | \$24

House-made gnocchi, Napoli sauce, burrata & basil  
house-made gluten free gnocchi available \$2

## SMOCCHI GNOCCHI | \$25

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

## BRANZINO | \$28

Seared branzino, warm orzo salad, olive & vanilla whipped feta

## NOT YOUR NONNA'S LASAGNA | \$21

Pan seared lasagna served with Napoli sauce

## ☞ LOCAL MUSHROOM AND GORGONZOLA RISOTTO | \$24

Locally grown mushroom risotto, mild gorgonzola, onion, pickled mushrooms, romano

## SEAFOOD PASTA | \$27

Mussels, shrimp, small shell pasta, fennel, San Marzano tomatoes, peas, wine, herb pesto

## 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

## PESTO E POMODORO | \$23

Spaghetti pesto pasta served on Napoli sauce, topped with parmigiano

# PIZZA ROSSA

## ☞ 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 | \$21

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

## ☞ EGGPLANT RICOTTA | \$21

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 | \$21

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

## ☞ GRECO | \$21

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

## DIPS + \$1.50

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

## BUFFALO MOZZARELLA + \$4

## 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 & 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.

VEGETARIAN ☞ GLUTEN FREE GF  
PRICES EXCLUSIVE OF HST

VEGETARIAN ☞ GLUTEN FREE GF  
PRICES EXCLUSIVE OF HST