

# CIBO RUSTICO PIZZERIA

## APPETIZERS

**Prosciutto Wrapped Asparagus** — Roasted in the Oven Served with Bread Sticks 9

**Bruschetta** — Tomatoes, Basil, Olive oil, Lemon, Sea Salt & Parmesan on House-Made Ciabatta 9

**Caprese** — Bufala Mozzarella, Tomato, Fresh Basil, Balsamic Reduction & Olive Oil 9

**Roasted Fava Beans** — Garlic, Fresh Cherry Tomatoes, Lemon, Olive Oil, Parmesan & Sea Salt 9

**Mama Rosa's Meatballs** — Handmade Beef and Pork Meatballs Seasoned in Marinara Sauce and Topped with Parmesan 9

**Roasted Zucchini Flowers** — Stuffed with Mozzarella, Battered, Baked 9

**Arancini**— Breadcrumb Coated Tomato Mozzarella Rice Balls, Olive Oil and a Side of Either Marinara or Ranch 9

## SALADS

**Organic Arugula Salad** — Organic Arugula, Roasted Prosciutto, Shaved Parmesan, Balsamic Vinaigrette & Olive Oil 8

**Wood Roasted Organic Seasonal Vegetables** — Carrots, Cauliflower, Asparagus, Spring Onions, Broccoli. Parmesan Cheese & Olive Oil 8

**Classico Caesar Salad** — Romaine Lettuce, Croutons, Homemade Caesar Dressing & Shaved Parmesan 8  
Add Anchovies 3

ALL PIZZAS COME ONLY WITH LIGHT DUSTING OF  
PARMESAN CHEESE UNLESS OTHERWISE NOTED

— Gluten Free Dough Available —

Extra Toppings \$3 each — \$3 Charge for "Half 'N Half" Pizzas

## PASTAS

**Fontina and Asiago Cheese Raviolis** — House-Made Pesto Sauce, Fresh Tomatoes, Parmesan 12

**Mushroom Raviolis** — Porcini Mushroom Panzerotti Raviolis, Shaved Parmesan, Black Pepper, Sea Salt & Olive Oil 12

**Penne Pasta** — Regular or Gluten Free, choice of Tomato Sauce or Pesto Sauce topped with Parmesan 12

**Bolognese Rigatoni** — Slow Cooked Beef & Pork Meat Sauce with Onions, Carrots, Celery, Garlic & Italian Spices Served over Rigatoni Pasta with Parmesan 15

**Polenta** — Polenta topped with shaved parmesan, truffle oil and green onions 12  
Add bolognese red meat sauce 15

**Gnocchi** — Porcini Mushrooms, Shaved Parmesan, Olive Oil, Sea Salt & Pepper 12

**Gluten Free Rotini Pasta** — Choice of Tomato or Pesto, Parmesan Cheese 12

## DESSERTS 7.5

**Coppa Tre Cioccolati Mousse** — 3-Layer Silky Mousse

**Coppa Catalana** - Caramelized Vanilla Custard Coppa

**Crema Pistacchio** - Pistacchio Cream with chocolate drizzle and fresh chopped pistacchio

**Nonna Zeppole**

## ITALIAN GELATO BAR

\$3.50 PER SCOOP

Vanilla, Chocolate or Spumoni

Corkage-\$10 per bottle (2 max) \$20 corkage after 2 bottles - No outside beer  
bottles or growlers - 1 tab for groups 8 or more at least %18 gratuity

Available for Private Parties and Events 8 to 50 guests pre fix menus for large

groups info@ciborustico.com

## **PIZZAS**

***Margherita** – Bufala Mozzarella, Tomato Sauce, Fresh Basil and Olive Oil 16*

***Pepperoni** – Spicy Pepperoni, Tomato Sauce, Dust of Parmesan 16*

***Limone** – Olive Oil, Arugula, Lemon Juice & Zest, Shaved Parmesan 18*

***Truffle Veggie** – Olive Oil, Truffle Oil, Red Bell Peppers, Mushrooms & Oregano 18*

***Sausage Mushroom** – Italian Fennel Sausage, Mushrooms, Tomato Sauce & Oregano 18*

***Pesto Sausage** – Garlic Pesto, Sausage, Sautéed Mushrooms 18*

***Pesto Prosciutto** – Garlic Pesto, Prosciutto, Sautéed Mushrooms 18*

***Roasted Onion Mushroom** – Olive Oil, Truffle Oil, Mushrooms, Shaved Parmesan, Oregano 18*

***Zucchini Squash** – Fresh Tomatoes, Zucchini, Bufala Mozzarella, Pesto & Olive Oil 18*