

# Menu Dei Vini

## Bianci

	175ml	250ml	Bottle
<b>Trebbiano</b>			
Terre Allegra, Puglia	£4	£7	£17.5
<b>Pinot Grigio</b>			
Bella Modella, Veneto	£5	£8	£20
<b>Sauvignon Blanc</b>			
Casa Defra, Venezie	£6	£9.5	£25
<b>Grillo Organico</b>			
Sogno Del Sud, Sicilia			£30
<b>Gavi</b>			
Olim Bauda, Piedmont			£40

## Rossi

<b>Sangiovese</b>			
Terre Allegre, Puglia	£4	£7	£17.5
<b>Nero D'avola</b>			
Palazzo Del Mare, Sicilia	£5	£8	£20
<b>Merlot</b>			
Casa Defra, Venezie	£6	£9.5	£25
<b>U. Passimientto</b>			
Baglio Gibellina, Sicilia			£30
<b>Primitivo Di Manduria</b>			
Tenute Rubino, Puglia			£40

## Rose

<b>Pinot Grigio Rose</b>			
Bella Modella, Veneto	£5	£8	£19

## Bollicini

<b>Prosecco Spumante</b>			
Bella Modella, Veneto	£5		£25
<b>Champagne Brut 1er Cru</b>			
Pierre Mignon, Champagne			£50

Here at RUSTICA we take great pride in our cooking and guest hospitality. Our chefs prepare all of our dishes from scratch using only the finest, fresh ingredients.

We try to keep an eye on our carbon footprints, so we buy local fresh quality produce whenever possible and in season.

We are proud to work with **Checketts Fine Foods of Ombersley.** A fourth generation family business (1902) offering only the highest quality British produce.



They are our chosen supplier for all carefully selected and daily delivered fresh meat, fish and shellfish.

*Many ingredients, unique to Italian cuisine, are sourced directly from Italy to ensure you experience the real taste of Italy. Many of the dishes on this menu are real family recipes passed down through generations and now we hope you enjoy them in Worcester!!!*

*Buon Appetito  
The Rustica Team*

Visit [www.twocraftybrewers.co.uk](http://www.twocraftybrewers.co.uk)



*Traditionally Inspired  
Rustic Creations...*

*A La Carte \* Early Dining Choices Offered*

Monday - Friday 12 - 6.30pm

2 Courses - £13.5

3 Courses - £17

*Pizza Pazzesca*

Tuesday & Wednesday 6.30pm - 9.30pm

2 for 1 on all Pizzas

# Aperitivi

Enjoy a classic Italian Aperitivo with your starter....

**Sparkling Strawberry or Peach Bellini** £6.5  
Rustica's Prosecco spumante flavoured with your choice of fruit

**Aperol Spritz** £6.5  
Aperol mixed with Prosecco, topped up with soda and garnished with fresh orange

# Antipasti

made for sharing

**\* Cestino di Pane** £5  
Selection of Italian breads served with mixed marinated olives (VG)

**\* "Rustica" Bruschetta (VG)** £6.5 / £12  
Toasted homemade bread topped with sundried tomato pate & fresh tomatoes with basil

**\* Crostino ai funghi (V)** £7.5 / £14  
Toasted homemade bread topped with mushrooms in a rich, creamy Porcini sauce

**\* Calamari Fritti** £7.5 / £14  
Deep fried fresh squid served with garlic mayo and fresh lemon

**Gamberoni Piccanti** £8.5 / £16  
Spicy tiger prawns and asparagus pan fried in butter and white wine sauce

**Saute di Cozze** £8.5 / £16  
Scoppiate - fresh mussels sauteed in white wine, lemon and garlic  
Pepata - fresh mussels sauteed in white wine, tomatoes, black pepper and chilli

**Involtini alla Palermitana** £9.5 / £18  
Lightly breadcrumbed, pan fried thin slices of tender veal, rolled and filled with pecorino, mozzarella, parma ham, toasted pine nuts and red onion

**\* Grigliata Mista di verdure (VG)** £7.5 / £14  
Grilled and traditionally preserved aubergine, courgette, artichoke and roasted peppers. Served with homemade sweet preserve and grissini sticks

**\* Salumi e Formaggi Misti** £9.5 / £18  
Carefully chosen selection of Italian cured meats and regional cheeses.  
Served with homemade chutney and grissini sticks

**"Rustica" Fritto Misto** £20  
King prawns, breaded tiger prawns, scallops, calamari and fresh onion rings.  
Deep fried and served with garlic mayo and fresh lemon

# Pesce

Our fresh fish dishes are served with steamed seasonal vegetables and olive oil crushed baby potatoes

**Filetto di Tonno** £22  
Sesame seed coated and pan seared fillet of tuna, finished with homemade balsamic glaze

**\* Merluzzo Gratinato** £19  
Fresh cod fillet, oven baked with a delicate pistachio crust.  
Served with pear puree and balsamic droplets

**\* Spigola All'Acqua Pazza** £19  
Pan fried fillets of sea bass with white wine, black olives, cherry tomatoes, capers and garlic

# Carne in Padella

**Saltimbocca alla Romana** £18  
Pan fried veal escalopes with parma ham, fresh sage, butter and white wine  
Served with herb roasted baby potatoes and seasonal greens

**\* Scaloppine di Pollo** £17  
Tender chicken breast pan fried and served with herb roasted baby potatoes, seasonal greens and your choice of sauce -  
Fresh lemon and rosemary butter, Rich mushroom and porcini cream or  
Classic pizzaiola with tomatoes & herbs

# Carne Grigliato

Beef grill choices are served with steamed seasonal greens, homemade chunky chips  
And your choice of sauce -

**Pepe Verde** - creamy brandy and green peppercorn

**Funghi** - rich mushroom and porcini cream

**Con Gamberoni (Supp. £6)** - spicy tiger prawns with asparagus and white wine

**Filetto di Manzo** Grilled fillet of Black Angus fillet steak £29

**Costata di Manzo** Grilled Herefordshire ribeye steak £24

# Insalate & Riso

**\* Rustica Risotto di Venere (VG)** £13 / Add Chicken £17  
Black wholegrain rice gently cooked with aubergine, courgette, carrot, red onion and bell pepper

**\* Rustica Insalata Mista (VG)** £13 / Add Chicken £17  
Carefully selected mixed leaves, celery, fennel, tomatoes, red onion, orange segments and black olives drizzled with homemade Rustica dressing

**For dietary intolerances and allergies please ask the manager**

# Pasta

**\* Lasagna Bolognese** £13  
Traditional lasagna made with layers of fresh egg pasta, original bolognese sauce, topped with bechamel

**\* Lasagna alla Crema di Pesto (V)** £13  
Made with layers of fresh egg pasta, ricotta cheese, fresh spinach, Genovese pesto, pine nuts, tomato sauce, topped with bechamel

**\* Spaghetti alla Carbonara** £13  
Original recipe carbonara with guanciale, fresh eggs and Pecorino cheese

**Puttanesca con Tonno Fresco** £14.5  
Linguine with fresh tuna, tomatoes, olives, anchovies, capers and garlic

**Trofie con Zucca e Salsiccia** (VG Option available) £14.5  
Short turned pasta with seasoned Italian sausage meat, courgette, Pecorino cheese and sage

**Linguine ai Frutti di Mare** £15  
Linguine with king prawns, scallops, baby squid, cod and mussels.  
Fresh diced tomatoes and lemon zest

# Rustica Pizza

All handmade and fired with fresh tomato sauce & mozzarella  
Vegan options available

**\* Margherita (V)** simple and original with fresh basil £9

**\* Quattro Stagioni** - black olives, artichokes, mushrooms, cooked ham £10

**\* Campagnola** - spinach, spicy salami, mushrooms, sausage £10

**\* Siciliana** - olives and anchovies £10

**\* Diavola** - spicy salami, jalapenos and chilli flakes £10

**\* Vegetariana (V)** - grilled aubergine, courgette, mushrooms, artichokes £10

**Italia** - parma ham, rocket, parmesan shavings, fresh cherry tomatoes £12

**Calzone** - folded pizza with chicken, peppers, mushrooms £12

# Contorni

**Insalata mista** - Mixed leaves, celery, fennel, tomatoes, black olives £3.50

**Verdure stagionali** - steamed seasonal greens £3.50

**Patate fritte o al forno** - homemade chips or herb roasted potatoes £3.50

**Spinaci piccanti** - freshly wilted spinach with garlic and chilli £3.50

**Pane all'aglio** - Rustica pizza dough garlic bread £3.50