

APPETIZERS

SHAVED PARMA PROSCIUTTO & FRESH MOZZARELLA
with spicy cracked green olive vinaigrette... 12

MEATBALLS AL FORNO *baked in our woodstone oven with marinara sauce,
mozzarella cheese & Parmesan crisp... 9*

ARANCINI *fried risotto balls stuffed with fresh mozzarella & served with marinara sauce... 8*

ITALIAN SPRING ROLLS *sweet Italian sausage, caramelized onions, roasted red peppers
& mozzarella cheese stuffed in a crispy spring roll wrapper served with two sauces,
provolone fondue & marinara sauce... 9*

EGGPLANT ROLATINI *breaded eggplant stuffed with herbed ricotta cheese & rolled.
Served on a bed of marinara sauce with melted mozzarella... 9*

MARGHERITA PIZZA *with tomato sauce, fresh mozzarella & basil... 10*

SWEET ITALIAN SAUSAGE PIZZA *with tomato sauce, mozzarella cheese & roasted red peppers... 11*

PORTOBELLO MUSHROOM PIZZA *with goat cheese, parmesan, caramelized onions & thyme... 11*

CLASSIC PEPPERONI PIZZA *with mozzarella & tomato sauce... 10*

VEGGIE PIZZA *sliced tomato, fire roasted peppers, mushrooms, broccolini
with tomato sauce & mozzarella cheese... 12*

SOUP OF THE DAY *daily preparation of chef's choice... Market Price*



SEAFOOD STARTERS

*TUNA TARTARE *spicy chili sauce, avocado,
shaved red onion & black pepper crackers... 13*

RUSTIC CLAM CHOWDER *a cauldron of creamy
chowder with pancetta & garlic crostini... 8*

CRISPY FRIED CALAMARI
with toasted pine nuts, jalapenos & lemon pepper aioli... 11

"RUSTIC" LUMP CRABCAKE
with spicy pepper remoulade, pepperonata & arugala salad... 12

LEMONCELLO SHRIMP COCKTAIL
Demetri's original New Orleans style cocktail sauce... 11

SALADS

RUSTIC BISTRO SALAD *baby mixed greens, grape tomatoes, cucumber,
shaved red onion, garlic croutons tossed in a balsamic vinaigrette... 7 add crumbled gorgonzola... 1.25*

BABY SPINACH SALAD *with roasted beets, kalamata olives, white beans, red onions & feta cheese... 9*

*"RUSTIC" CAESAR SALAD *with focaccia croutons in a parmesan crisp basket... 9*

ICEBERG SALAD *grape tomatoes, crispy applewood smoked bacon, crumbled gorgonzola cheese, shaved red onions
& a creamy gorgonzola vinaigrette... 11*

CAPRESE SALAD *slices of vine ripened tomatoes, fresh mozzarella & basil drizzled
with extra virgin olive oil & a balsamic glaze served atop baby greens tossed with balsamic vinaigrette... 9*

STRAWBERRY & GOAT CHEESE SALAD
baby field greens, radish, candied pecans & honey balsamic vinaigrette... 11

Add to any above salad: Chicken...4 Shrimp...7 Steak...8 Salmon...7

Tom Holloway, Executive Chef

*Denotes raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients. 18% Gratuity will be added to all checks for parties of 6 or more.

RUSTIC COMFORT CLASSICS

HOME STYLE MEATLOAF *wrapped with bacon with wild mushroom gravy, mashed potatoes & sautéed green beans...*20

STUFFED CHICKEN *lightly breaded & stuffed with artichokes, spinach & fontina with rosemary jus, mashed potatoes & seasonal vegetables...*21

*GRILLED HANGER STEAK *with roasted garlic, Parmesan-truffle fries & spicy tomato relish...*23

*GRILLED SIRLOIN BURGER *with your choice of swiss, mozzarella or cheddar cheese & french fries...*12

*Add Applewood smoked bacon...*2

*Add sautéed mushrooms or onions...*1.25

CHICKEN OR VEAL CUTLET

*Parmesan with tagliatelle pasta & marinara sauce...*19 / 23

*Marsala with mashed potatoes & seasonal vegetables...*19 / 23

*Picatta with mashed potatoes & seasonal vegetables...*19 / 23

FRESH FROM THE DOCKS

PAN ROASTED SALMON

*with salsa verde, roasted new potatoes, seared wild mushrooms & smoked tomato salad...*26

*SEARED SESAME CRUSTED "RARE" AHI TUNA

*wasabi mashed potatoes, pickled ginger, cucumber & carrot salad with sweet soy sauce...*26

PAN ROASTED SEABASS

*cornmeal crusted sea bass with warm artichoke, pancetta, black olive & tomato salad, rosemary roasted potatoes & lemon chive butter sauce...*32

PAN SEARED SEA SCALLOPS

*served with a corn, smoked bacon & chive risotto topped with an arugala tomato salad...*27

*TILAPIA FRANCAISE

*lightly egg battered & pan sauteed with capers & lemon chive butter sauce served with roasted red potatoes & seasonal vegetables...*18

HAND CRAFTED PASTA

TAGLIATELLE BOLOGNESE

*with an authentic creamy meat sauce served over rich egg noodles with grated Grana Padano cheese...*18

SHRIMP SPAGHETTINI

*angel hair pasta with pan seared shrimp, fire roasted tomatoes, chili flakes & a lemon garlic butter sauce...*19

SPINACH & FOUR CHEESE RAVIOLI

*with Vodka Sauce, fire roasted tomatoes & basil...*17

*Add grilled chicken...*4

BAKED RIGATONI

*baked in a cast iron skillet with tomato sauce, basil, ricotta & fresh mozzarella...*17.50

*Add Italian sausage or meatballs...*2

LINGUINI & MEATBALLS

*tomato sauce, basil & grated Parmesan cheese...*15

SEAFOOD FRADIIVOLO

*shrimp, scallops, crab, lobster & mussels in spicy tomato sauce with linguini pasta...*26

BAKED MAC & CHEESE

*with mushrooms & peas in a creamy roasted garlic, fontina & Parmesan cheese sauce drizzled with truffle oil...*16

VEGETABLE PRIMAVERA

*Vegetable Primavera roasted vegetables tossed with penne pasta in a roasted garlic Alfredo sauce...*16

*Add crab...*8

*Add grilled chicken...*4

*Add shrimp...*7

ORECCHIETTE WITH SAUSAGE & BROCCOLINI

*sweet fennel sausage sautéed with fire roasted tomatoes, broccolini, chili flakes, Parmesan cheese tossed with orecchiette pasta...*17

PASTA & CLAMS

*fresh clams sautéed with garlic, white wine, red pepper flakes, clam broth, basil, parsley & butter served with fresh linguini...*19

RUSTIC ITALIAN STEAK HOUSE

All steaks served with seasonal vegetables and choice of contorni (side dish) and sauce

**New York Strip 12oz...*35

**Bone in Rib Eye Steak 16oz...*42

**Filet Mignon 9oz...*37

Rare: Cold red center

Medium Rare: Warm red center

Medium: Hot pink center

Medium Well: Hot center with a line of pink in the very center

Well: Hot & Grey throughout

ADD ONS

CONTORNI (side dishes)

Mashed Potatoes

Baked Potato

Parmesan Truffle Fries

Grilled Asparagus

Broccolini, Garlic & Olive Oil

*Crumbled Gorgonzola...*1.25

*Caramelized Onions...*2

*Wild Mushroom Ragu...*2

*Grilled Shrimp...*7

*Grilled Scallops...*8

*Grilled Maine Lobster Tail...*9

SAUCES

Red Wine Jus

Gorgonzola Cream

Horseradish Crema

Garlic Butter