

LUNCH

APPETIZERS

RUSTIC CLAM CHOWDER
Wellfleet clams, pancetta & garlic crostini...8

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

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

PARMA PROSCIUTTO & FRESH
MOZZARELLA PINWHEELS
*thinly sliced mozzarella stuffed with prosciutto, spicy olive &
pepper relish & basil then rolled to form a pinwheel...10*

ARANCINI
*fried risotto balls stuffed with homemade 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

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

*TUNA TARTARE
*spicy chile sauce, avocado, shaved red onion &
pistachio cracker....13*

SALADS AND PASTA

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*

BLT" SALAD *layers of bibb
lettuce & vine ripened tomatoes
topped with 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*

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

*RUSTIC CAESAR
SALAD *with focaccia croutons
served in a Parmesan basket ...9*

RUSTIC COBB SALAD
*with grilled chicken, gorgonzola
cheese, avocado, chopped
tomatoes, Applewood smoked
bacon & a sunny side egg...13*

CRAB & ARTICHOKE
SALAD *with tomato, pancetta,
black olives, avocado & basil
aioli...14*

GRILLED SALMON *with
asparagus, baby greens & pickled
onions...14*

MAC & CHEESE *with
porcini mushrooms, Fontina Val
d'Aosta & truffle oil...15*

BAKED RIGATONI
*baked in a cast iron skillet
with tomato sauce, basil,
ricotta & fresh mozzarella
...12*
*Add Italian sausage or
meatballs...2*

PIZZA ON A PADDLE

MARGHERITA
tomato sauce, fresh mozzarella & basil...9

CLASSIC PEPPERONI
with mozzarella cheese & tomato sauce...9

PORTOBELLO MUSHROOM
goat cheese, caramelized onions & thyme...10

SWEET ITALIAN SAUSAGE PIZZA
*with tomato sauce, mozzarella cheese &
roasted red peppers...10*

CHICKEN CAESAR PIZZA
*with caramelized onions, grilled chicken, Parmesan
cheese and topped with Caesar salad...11*

SANDWICHES & PANINI

*served with baby greens & your choice of french fries,
house made chips or pasta salad*

MEATBALL SANDWICH
*with marinara sauce & mozzarella cheese on
ciabatta bread...9*

CHICKEN PARMESAN SANDWICH
*with marinara sauce & mozzarella cheese
on ciabatta bread...9*

GRILLED CHICKEN PANINI
*with roasted red peppers, mozzarella cheese,
lemon aioli & crispy pancetta...9*

PROSCIUTTO, MOZZARELLA &
TOMATO PANINI
*on Italian bread with basil & extra virgin
olive oil...10*

GRILLED RUSTIC BURGER
*on a toasted bun & with your choice of
swiss, mozzarella or cheddar cheese...11*
add Applewood smoked bacon...2

GRILLED VEGETABLE PANINI
*with Portobello mushrooms, zucchini, summer squash,
roasted red peppers, mozzarella cheese & basil pesto
aioli on ciabatta...9*

CALABRESE STEAK SANDWICH
*grilled steak with sautéed peppers, onions, red potatoes
& melted mozzarella cheese on ciabatta bread...12*

ITALIAN PANINI
*pressed hot on ciabatta bread with sopressata, spicy
capicola & prosciutto, fresh mozzarella & spicy pepper
olive relish...10*

SPICY TUNA BURGER
*served on a toasted bun with basil avocado puree,
bibb lettuce, red onion & sliced tomato...12*

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.

DINNER

APPETIZERS

PARMA PROSCIUTTO & FRESH MOZZARELLA PINWHEELS

thinly sliced mozzarella stuffed with prosciutto, spicy olive & pepper relish & basil then rolled to form a pinwheel...10

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

ARANCINI *fried risotto balls stuffed with homemade 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 *eggplant fraiche 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...9*

SWEET ITALIAN SAUSAGE PIZZA *with tomato sauce, mozzarella cheese & roasted red peppers...10*

PORTOBELLO MUSHROOM PIZZA *with goat cheese, parmesan, caramelized onions & thyme...10*

CLASSIC PEPPERONI PIZZA *with mozzarella & tomato sauce...9*



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 aioli, pepperonata & arugala salad...12

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*

BLT" SALAD *layers of bibb lettuce & vine ripened tomatoes topped with applewood smoked bacon, crumbled gorgonzola cheese, shaved red onions & a creamy gorgonzola vinaigrette...11*

ANTIPASTO CHOPPED SALAD *chopped romaine lettuce, grape tomatoes, black olives, cucumber, red onion, sopressata, spicy capicola & feta cheese tossed in a red wine vinaigrette...9*

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*

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

Tom Holloway, Executive Chef

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RUSTIC KITCHEN CLASSICS

CHICKEN MARSALA *pan sautéed chicken breast in a marsala wine sauce with shallots, wild mushrooms & mashed potatoes...18*

CHICKEN & SAUSAGE CALABRESE *pan sautéed chicken breast with hot Italian sausage, roasted red peppers, caramelized onions, jalapenos, garlic, rosemary & finished with sherry wine...19*

CHAMPAGNE CHICKEN & LOBSTER *pan sautéed chicken breast with lobster meat in a champagne cream sauce served with mashed potatoes & seasonal vegetables...24*

PARMESAN CRUSTED VEAL CUTLET *with Parma Prosciutto, fontina cheese, roasted tomato sauce, roasted red potatoes & broccolini...23*

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

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

Add Applewood smoked bacon...2
Add sautéed mushrooms or onions...1.25

FRESH FROM THE DOCKS

*BALSAMIC GLAZED PAN ROASTED SALMON *with chive & corn arancini, marinated cucumber salad & arugala...23*

*GRILLED "RARE" TUNA *with "Tuscan" white bean salad, preserved tomatoes, black olives & salsa verde...24*

PAN SEARED DIVER SCALLOPS *dusted with Porcini mushroom powder and served with a sweet corn, smoked bacon & chive risotto topped with a vine ripened tomato salad...23*

PAN ROASTED SEABASS *cornmeal crusted sea bass with warm artichoke, pancetta, black olive & tomato salad, rosemary roasted potatoes & lemon chive butter sauce...28*

*TILAPIA FRANCAISE *lightly egg battered & pan sautéed with capers & lemon chive butter sauce served with roasted red potatoes & seasonal vegetables...16*

RUSTIC ITALIAN STEAKHOUSE

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

*NEW YORK STRIP 12oz...33

*BONE IN RIB EYE STEAK 16oz...35

*FILET MIGNON 9oz...35

*VEAL T-BONE 14oz...34

CONTORNI (side dishes)

Double Battered Onion Rings
Mashed Potatoes
Baked Potato
Parmesan Truffle Steak Fries
Grilled Asparagus
Roasted Tomato Gratin
Fresh Creamed Corn
Broccolini, Garlic & Olive Oil

SAUCES

Red Wine Jus
Gorgonzola Cream
Horseradish Crema
Cabernet Shallot Butter
Garlic Butter

ADD ONS

Crumbled Gorgonzola...1.25
Wild Mushroom Ragù...2
Grilled Scallops...8
Caramelized Onions...2
Grilled Shrimp...7
Grilled Maine Lobster Tail...9



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, cherry tomatoes, chili flakes & a lemon garlic butter sauce...19*

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

SPINACH & FOUR CHEESE RAVIOLI *with Vodka Sauce, sundried tomatoes & basil...17*
Add grilled chicken...4

BAKED RIGATONI *baked in a cast iron skillet with tomato sauce, basil, ricotta & fresh mozzarella...16.50*
add Italian sausage or meatballs...2

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

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

BAKED MAC & CHEESE *with porcini mushrooms & peas in a creamy fontina & Parmesan cheese sauce...15*

VEGETABLE PRIMAVERA *roasted vegetables tossed in a creamy Alfredo sauce and served with tagliatelle pasta...16*
Add grilled chicken...4 Add shrimp...7

ORECCHIETTE WITH SAUSAGE & BROCCOLINI *sweet fennel sausage sautéed with sundried tomatoes, broccolini, chili flakes, Parmesan cheese tossed with orecchiette pasta...17*