

Antipasto

CLAMS OREGANATA – (6) Whole baked Littleneck clams.	\$15.75
CALAMARI FRITTI – Golden fried calamari served with a side of homemade marinara sauce.	\$18.50
NEW BUFFALO FRIED CALAMARI – with side of blue cheese.	\$19.50
CALAMARI ARRABBIATE – Calamari sauteed in a spicy marinara sauce.	\$18.50
FRIED ZUCCHINI STICKS – served with a side of Italian tomato sauce.	\$13.00
MOZZARELLA STICKS – (6 per order) with a side of Italian tomato sauce.	\$11.25
GOLDEN FRIED CHICKEN FINGERS	\$14.00
ZUPPA DI COZZE – (Red or White) Fresh cultivated mussels, steamed & seasoned in a white wine, garlic & herb broth OR in a garlic & herb plum tomato sauce.	\$17.00
HOT ANTIPASTO – A combination of our Eggplant Rollatini, Baked Clams, Shrimp Oreganata, & Stuffed Mushrooms.	\$19.50
BRUSCHETTA Toasted bread topped with three toppings: tomato salad, grilled zucchini, & marinated artichokes.	\$14.00
GARLIC BREAD	\$5.50
Italian bread basted with fresh garlic, virgin olive oil & imported spices, baked to perfection. Topped with mozzarella cheese \$1.00 extra.	
COLD ANTIPASTO VILLA RUSTICA Our cold specialty with roasted peppers, red onions, artichoke hearts, prosciutto, salami, provolone, olives, sun dried tomatoes, fresh mozzarella & tomato and topped with red wine vinaigrette.	\$18.50
BUFFALO CHICKEN WINGS – served with blue cheese.	\$16.00
NEW TEXAS BBQ CHICKEN WINGS – served with blue cheese.	\$16.00
STUFFED MUSHROOMS – in light brown cream brandy sauce.	\$16.50
FRIED CHEESE RAVIOLI – served with side tomato sauce.	\$14.00

Zuppe

TORTELLINI IN BRODO	\$10.50
Cheese or meat tortellini in a light chicken broth.	
PASTA E FAGIOLI	\$9.50
STRACCIATELLA SOUP	\$9.50
Spinach & egg drop soup, Mama's old time recipe.	
MINISTRONE	\$9.50
CHICKEN NOODLE SOUP	\$9.50
ESCAROLE SOUP	\$9.50

Insalate

Any salad with added grilled shrimp (3) \$12.00 or grilled chicken on sm. \$4.95 - on lg. \$5.95 extra

TOSSED SALAD	Sm. \$9.75	Lg. \$12.25
CAESAR SALAD	Sm. \$9.75	Lg. \$12.25
Romaine lettuce topped with homemade garlic croutons, aged parmesan cheese & Caesar dressing.		
MESCULIN SALAD	\$12.75	
Gourmet mesculin greens, topped with gorgonzola cheese or shaved parmesan topped with a homemade Italian vinaigrette dressing.		
INSALATA CAPRESE	\$14.00	
Fresh sliced tomato and fresh mozzarella topped with fresh basil and a drizzle of virgin olive oil and balsamic vinegar glaze on top.		
INSALATA TRICOLORE	\$12.75	
Arugula, endive, radicchio in a homemade Italian vinaigrette topped with shaved parmesan.		



Any extra ingredients will be charged based on order.
For example: extra dressing - extra sauce - extra cheese, etc.

Pasta

Any pasta dish with added grilled shrimp (3) \$12.00 extra or grilled chicken \$5.95 extra

FETTUCINE VILLA RUSTICA	\$19.25
An alfredo cream sauce made with green peas, onions & prosciutto, topped over fresh fettucine.	
CLAM SAUCE (RED OR WHITE)	\$20.25
Baby clams sauteed with fresh garlic & oil over linguine.	
RIGATONI FIORENTINA	\$22.00
Fresh chicken pieces & sauteed spinach in a creamy pink sauce topped with melted mozzarella.	
CALAMARI MARINARA OR ARRABBIATA	\$21.50
Fresh calamari sauteed in a spicy Fra Diavolo or Marinara style plum tomato sauce served over linguine pasta.	
PENNE MELENZANE	\$19.00
Penne pasta tossed with fresh roasted eggplant sauteed in a unique plum tomato sauce, crowned with a dash of fresh ricotta cheese.	
LINGUINE PESCATORE	\$26.50
Fresh shrimp, mussels, calamari and clams sauteed in your choice of Marinara, Fra Diavolo or garlic and virgin olive oil.	
FARFALLE PORTOBELLO	\$20.00
Bowtie shaped pasta tossed with Portobello mushrooms, diced Roma tomatoes & fresh mozzarella cheese sauteed in a roasted garlic & virgin olive oil brodino.	
PENNE AL PESTO Verde	\$18.50
Homemade pesto "di" basilica sauce tossed with roasted and ground pignoli nuts & imported aged parmesan cheese.	
PENNE ALLA VODKA	\$18.50
With fresh cream, tomato sauce & vodka.	
TORTELLINI ALFREDO (cheese or meat)	\$21.00
White cream sauce.	
SPAGHETTI WITH ESCAROLE & CANNELINI BEANS	\$19.00
In garlic & oil.	
LINGUINE PUTTANESCA	\$19.00
Fresh tomatoes, garlic, capers, olives & anchovies.	
CAVATELLI W/BROCCOLI RABE	\$23.00
Extra virgin olive oil, sun dried tomatoes & homemade sausage meat.	
LINGUINE W/MUSSELS (RED OR WHITE)	\$20.50
PENNE CAPRESE	\$19.00
Penne pasta tossed with cubed fresh mozzarella cheese in a garden tomato & basil sauce.	
LOBSTER RAVIOLI	\$22.00
Lobster meat ravioli sauteed in shallots, topped with Alfredo sauce & asparagus.	
CAPPELLINI PRIMAVERA	\$20.00
Fresh assorted vegetables in garlic & oil, or marinara or cream sauce.	
RIGATONI BROCCOLI, GARLIC & OIL	\$18.50
LINGUINE GARLIC & OIL	\$16.50
RIGATONI FILETTO DI POMODORO	\$17.50
Tomato, onion & fresh basil.	
PENNE BOLOGNESE	\$18.50
Fresh ground hearty meat sauce.	
RIGATONI MARE E MONTE	\$23.00
Fresh shrimp, asparagus & mushrooms in a pink cream sauce.	
PASTA WITH TOMATO SAUCE	\$14.00
FARFALLE GAMBERI	\$23.00
Shrimp, arugula & tomatoes, garlic, olive oil.	
PENNE MICHELANGELO	\$22.00
Sauteed grilled chicken, diced tomato & fresh garlic.	
LINGUINE MARINARA	\$14.50
"Old world" style garlic plum tomato sauce served over linguine.	
SPAGHETTI WITH MEATBALLS	\$18.50
GNOCCHI RAFAELLA	\$23.00
With shallots, sundried tomatoes, asparagus, and pieces of chicken in a white cream sauce.	
RAVIOLI WITH TOMATO SAUCE (cheese or meat)	\$16.00
RAVIOLI WITH MEAT SAUCE (cheese or meat)	\$19.50
TORTELLINI WITH TOMATO SAUCE (cheese or meat)	\$16.00
TORTELLINI WITH MEAT SAUCE (cheese or meat)	\$19.50

* Sharing plate charge \$5.50 *

* Any special orders will be charged extra based on order *

* ADDITIONAL CHARGE FOR **GLUTEN FREE PASTA** \$4.25 EXTRA OR **WHOLE WHEAT PASTA** \$3.25 EXTRA*



Pasta Al Forno



BAKED RAVIOLI (cheese or meat)	\$17.25
BAKED LASAGNA (meat)	\$19.75
BAKED MANICOTTI	\$17.25
BAKED STUFFED SHELLS	\$17.25
BAKED ZITI SICILIANA with fresh battered eggplant & ricotta.	\$18.75
BAKED TORTELLINI (cheese or meat tortellini) ..	\$17.75
BAKED ZITI	\$16.75

Secondi Piatti

Served with choice of Tossed House Salad OR Pasta with Tomato Sauce or Vegetable of the Day (Additional Charge for other Side Vegetables or Sauces)

Garlic & Oil \$4.25 Extra Meat Sauce \$6.25 Extra

Clam Sauce (Red OR White) \$7.25 Extra Alfredo Sauce \$5.25 Extra

CHICKEN OR VEAL MARSALA C. \$23.25 V. \$24.25
Tender breast of chicken or veal, sauteed with imported marsala wine & mushrooms.

CHICKEN OR VEAL FRANCESE C. \$23.25 V. \$24.25
Battered chicken or veal sauteed in lemon, butter & white wine.

CHICKEN OR VEAL PICCATA C. \$23.25 V. \$24.25
Tender veal or chicken sauteed with capers, prosciutto & artichoke hearts in a lemon butter sauce.

CHICKEN OR VEAL SCARPARELLO C. \$24.75 V. \$25.75
Sauteed with sausage in garlic, white wine & rosemary in light brown sauce.

BRUSCHETTA ALLA SICILIANA C. \$23.25 V. \$24.25
A breaded chicken or veal cutlet topped with fresh diced tomato, red onions, balsamic vinegar, virgin olive oil & fresh basil.

VEAL OR CHICKEN ALLA RUSTICA C. \$24.25 V. \$25.25
Topped with sauteed artichokes, fresh mushrooms, red roasted peppers & herbs.

GRILLED BALSAMIC CHICKEN
 \$23.25 || Fresh breast of chicken marinated topped with a homemade balsamic glaze, olive oil & spices then grilled to perfection. | |

CHICKEN ROLLATINI
 \$25.25 || Stuffed with prosciutto, romano cheese & mozzarella, sauteed in a marsala wine with mushrooms. | |

CHICKEN SORRENTO
 \$25.25 || Chicken tenderloins sauteed in a light brown sauce layered with ham, eggplant, & sliced fresh tomato, then baked with mozzarella. | |

EGGPLANT ROLLATINI
 \$23.00 || Fresh eggplant rolled with wholesome ricotta & topped with melted mozzarella cheese & fresh tomato sauce. | |

BISTECCA ALLA GRIGLIA .. ask your server for price
Steak of the day grilled to perfection.

VEAL OR CHICKEN PIZZAIOLA .. C. \$23.75 V. \$24.75
Veal scallopini or chicken breast with peppers, onions & mushrooms in light tomato sauce.

SHRIMP FRANCESE
 \$25.95 || Battered shrimp sauteed in lemon, butter & wine sauce. | |

SHRIMP FRA DIAVOLO
 \$25.95 || Shrimp in a hot spicy red tomato sauce. | |

SHRIMP OREGANATA
 \$25.95 || Shrimp broiled in a white wine, lemon garlic butter sauce & bread crumbs. | |

SHRIMP SCAMPI
 \$25.95 || Broiled shrimp in a white wine, lemon garlic butter sauce. | |

FILET OF SOLE (Francese, Broiled or Parmigiana)
 \$25.95 || **SALMON (Broiled or Picatta)** | \$26.50 |

Pesce

Served with choice of Tossed House Salad OR Pasta with Tomato Sauce or Vegetable of the Day (Additional Charge for other Side Vegetables or Sauces)

SHRIMP FRANCESE
 \$25.95 || Battered shrimp sauteed in lemon, butter & wine sauce. | |

SHRIMP FRA DIAVOLO
 \$25.95 || Shrimp in a hot spicy red tomato sauce. | |

SHRIMP OREGANATA
 \$25.95 || Shrimp broiled in a white wine, lemon garlic butter sauce & bread crumbs. | |

SHRIMP SCAMPI
 \$25.95 || Broiled shrimp in a white wine, lemon garlic butter sauce. | |

FILET OF SOLE (Francese, Broiled or Parmigiana)
 \$25.95 || **SALMON (Broiled or Picatta)** | \$26.50 |



Let Us Cater Your Next Event!
Private Party Room Available

Entrees

Served with choice of Tossed House Salad OR Pasta with Tomato Sauce or Vegetable of the Day (Additional Charge for other Side Vegetables or Sauces)

VEAL & PEPPERS	\$24.50
VEAL PARMIGIANA	\$24.50
SAUSAGE & PEPPERS	\$19.95
CHICKEN CUTLET PARMIGIANA	\$21.95
MEATBALL PARMIGIANA	\$19.95
SAUSAGE PARMIGIANA	\$19.95
SHRIMP PARMIGIANA	\$24.95
EGGPLANT PARMIGIANA	\$19.95
SAUSAGE WITH BROCCOLI RABE	\$23.50



Side Orders

ROASTED POTATO	\$11.00
FRENCH FRIES	\$8.00
SAUTEED ESCAROLE in garlic & olive oil	\$13.00
SAUTEED SPINACH in a roasted garlic & virgin olive oil broth	\$12.50
SAUTEED BROCCOLI in a roasted garlic & virgin olive oil broth	\$12.50
SAUTEED BROCCOLI RABE	M/P
HOMEMADE MEATBALLS (2 Per Order)	\$12.95
OR FRESH SAUTEED SAUSAGE with tomato sauce	

Any special orders and any extra ingredients will be charged based on order.

Heros

PEPPER & EGG	\$13.50	VEAL & PEPPER	\$15.00
MEATBALL	\$13.50	VEAL PARMIGIANA	\$15.00
MEATBALL PARMIGIANA	\$14.00	VEAL CUTLET	\$14.50
EGGPLANT	\$13.50	SALAMI & PROVOLONE	\$13.50
EGGPLANT PARMIGIANA	\$14.00	CHICKEN CUTLET	\$13.50
POTATO & EGG	\$13.50	CHICKEN PARMIGIANA	\$14.00
SAUSAGE & PEPPER	\$14.00	SHRIMP PARMIGIANA	\$16.00
SAUSAGE & EGG	\$14.00	GRILLED CHICKEN	\$14.00
SAUSAGE PARMIGIANA	\$14.00	HAM & CHEESE	\$13.50
SAUSAGE	\$13.50	* EXTRA TOPPING \$2.00 EA.	

Calzones & Rolls

GARLIC KNOTS	6 for \$3.00	GRILLED CHICKEN CAESAR WRAP	\$10.75
SAUSAGE ROLLS	\$9.25	SPINACH ROLLS	\$9.25
CHEESE CALZONE	\$9.25	RICE BALLS	\$8.00
CHICKEN ROLLS	\$9.25	PINWHEEL PEPPERONI OR BROCCOLI	\$3.25 EA.
BEEF PATTY	\$5.75		

Panini & Burgers

GRILLED CHICKEN PANINI, homemade mozzarella cheese, roasted pepper, sliced tomatoes, drizzled with virgin olive oil & seasonings	\$10.95
BROCCOLI RABE & SAUSAGE PANINI, homemade mozzarella cheese, roasted pepper, virgin olive oil & seasonings	\$10.95
GRILLED EGGPLANT PANINI, flame roasted peppers and homemade mozzarella cheese drizzled with virgin olive oil & seasonings	\$10.95
NEW CHEESEBURGER & FRIES - beef burger topped with mozzarella cheese on our homemade panini bread	\$14.95
PIZZABURGER & FRIES - beef burger topped with pizza sauce & melted mozzarella cheese on our homemade panini bread	\$15.95
RUSTICA BURGER & FRIES - beef burger topped with mozzarella cheese & red roasted pepper on our homemade panini bread	\$15.95

Beverages

PELLEGRINO WATER Sm.	\$4.95	Lg.	\$5.95	HOT CAPPUCCINO	\$5.95
COFFEE OR TEA	\$3.50			ICED CAPPUCCINO	\$5.95
HOT CHOCOLATE	\$3.50			BOTTLED BEER OR WINE	
EXPRESSO	\$4.50				

Desserts

CANNOLI • TARTUFO • TIRAMISU • SORBET	
ITALIAN ICES (Seasonal) • CHEESE CAKE	
CHOCOLATE CAKE • GELATO	

Brick Oven Pizza

Enjoy our "Old World" Style 12" personal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic brick oven

MARGHERITA	\$14.00
The traditional Neopolitan pizza which includes homemade mozzarella, fresh tomato basil sauce & a touch of imported virgin olive oil.	
FRA DIAVOLO	\$17.25
Fresh tomato basil sauce, homemade mozzarella, "Italian style" sausage & sliced hot cherry peppers.	
QUATTRO STAGIONI	\$17.25
"The four seasons pizza" which includes fresh tomato basil sauce and homemade mozzarella, topped with artichoke hearts, black olives, imported prosciutto, & sliced mushrooms.	
ALLA TOSCANA	\$17.25
Tomato basil sauce, grilled chicken strips, imported Fontina cheese, fresh spinach, cubed Roma tomato & homemade mozzarella cheese.	
AL FORMAGGIO	\$17.25
Homemade fresh mozzarella, imported Fontina cheese and aged Romano spotted with a touch of seasoned ricotta.	
AL PORTOBELLO	\$17.25
Tomato basil sauce topped with fresh grilled chicken strips, Portobello mushrooms & homemade mozzarella cheese drizzled with a touch of pesto & virgin olive oil.	
ALLA INSALATA	\$17.25
Crispy thin crust pizza layered with melted, LOW FAT mozzarella cheese on top of our house garden salad drizzled with "Italian Style" dressing.	
ALLA MELENZANA	\$17.25
Fresh tomato basil sauce topped with fresh battered eggplant then spotted with seasoned ricotta, aged Romano and homemade mozzarella.	
VEGETARIAN	\$17.25
Tomato basil sauce topped with a combination of fresh sauteed spinach, broccoli, onions, mushrooms, flame roasted peppers and homemade mozzarella.	
RUSTICA	\$17.25
Fresh tomato basil sauce, flame roasted peppers, pepperoni, sliced Roma tomatoes, black olives and homemade mozzarella.	
CHICKEN "FRESCO"	\$17.25
Tomato basil sauce, grilled chicken strips, flame roasted peppers, cubed Roma tomato & fresh mozzarella drizzled with a touch of pesto sauce.	
ARUGULA & PROSCIUTTO with homemade melted mozzarella, topped with arugula salad, prosciutto & shaved parmesan	\$17.75
GLUTEN FREE PERSONAL PIZZA	\$16.25
NEW 10-INCH CAULIFLOWER CRUST PERSONAL PIZZA	\$15.00



Pizza

NEOPOLITAN LARGE PIE	\$21.50	SMALL PIE	\$17.65	SICILIAN	\$22.95
TOPPING					
SAUSAGE - MEATBALL - PEPPERONI - MUSHROOM - PEPPERS					
ONION - OLIVE - EXTRA CHEESE - GARLIC - ANCHOVIES					
LG. 1/2 TOPPING	\$5.50	- 1 TOPPING	\$6.00	- 2 TOPPING	\$9.75
3 TOPPING OR MORE - LG. SPECIAL PIE	\$31.95				
SESAME OR GARLIC CRUST	\$2.25 extra				
SM. 1/2 TOPPING	\$5.25	- 1 TOPPING	\$5.75	- 2 TOPPING	\$9.00
SM. SPECIAL PIE	\$27.95				



Gourmet Toppings

EGGPLANT - FRESH TOMATO - HAM - BROCCOLI RABE	
PROSCIUTTO - SPINACH - ROASTED PEPPERS - BROCCOLI	
FRESH MOZZARELLA - PORTOBELLO MUSHROOM	
SUN-DRIED TOMATOES - CHICKEN - PINEAPPLE	
HOT CHERRY PEPPERS - (ADDL. CHARGE - ASK FOR PRICE)	

Specialty Pizza

GRANDMA PIZZA W. CRUSHED TOMATOES & FRESH MOZZARELLA OR FRESH BASIL, GARLIC, MOZZARELLA	\$28.95
BAKED ZITI PIZZA	sm. \$25.00 1/2 sm. \$23.00 lg. \$27.00 1/2 lg. \$25.00
EGGPLANT	sm. \$26.00 1/2 sm. \$24.00 lg. \$28.00 1/2 lg. \$26.00
SALAD PIZZA	sm. \$26.00 1/2 sm. \$24.00 lg. \$28.00 1/2 lg. \$26.00
VEGETABLE	sm. \$26.00 1/2 sm. \$24.00 lg. \$28.00 1/2 lg. \$26.00
CHICKEN & TOMATO	sm. \$28.50 1/2 sm. \$26.50 lg. \$31.50 1/2 lg. \$29.50
WHITE	sm. \$25.00 1/2 sm. \$23.00 lg. \$27.00 1/2 lg. \$25.00
BBQ CHICKEN OR BUFFALO CHICKEN	sm. \$28.50 1/2 sm. \$26.50 lg. \$31.50 1/2 lg. \$29.50
CHICKEN MARSALA	sm. \$28.50 1/2 sm. \$26.50 lg. \$31.50 1/2 lg. \$29.50
OLD FASHION SICILIAN	\$29.00
OREGANATA SICILIAN W. BREAD CRUMBS, ONIONS & GRATED CHEESE	\$29.00
NEW HAWAIIAN PIZZA (HAM & PINEAPPLE)	sm. \$28.50 1/2 sm. \$26.50 lg. \$31.50 1/2 lg. \$29.50



Villa Rustica Ristorante & Pizzeria

Est. 1978
Pizza • Pasta • Brick Oven

Private Party Room Available
We Specialize In Catering

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Bayside, NY 11364

(718) 479-5410-3

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WE DELIVER

New York Sales Tax Not Included In Prices • Credit Cards Accepted
All Credit Card Transactions Will Have A Small Convenience Fee Added
All Prices Posted And Displayed In The Business Represent The Cash Discount