



TAKE AWAY & DELIVERY

Please advise staff of any allergies or dietary requirements.
(Not all ingredients are listed)

PASTA

GLUTEN-FREE PENNE/PASTA AVAILABLE ON REQUEST (EXTRA \$3)

| | | SML | LRG |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|
| Spaghetti Bolognese | Traditional meat sauce w` herbs, garlic & tomato. | \$16 | \$22 |
| Spaghetti Carbonara | Bacon, egg & garlic in a creamy cheese sauce. | \$18 | \$24 |
| Spaghetti Putanesca | Olives, anchovies, capers, garlic & basil in Napoli sauce. | \$18 | \$24 |
| Spaghetti Marinara | Prawns, scallops, calamari, mussels & fish w` a choice of sauce. (Classic tomato, cream & tomato sauce or garlic & olive oil). | \$24 | \$30 |
| Spaghetti San Remo | Prawns, chicken, snow peas, red onion, capsicum & spinach in a creamy Cajun sauce. | \$21 | \$27 |
| Spaghetti Amatriciana | Bacon, onion, basil & garlic in a Napoli sauce or creamy tomato sauce. | \$18 | \$24 |
| Spaghetti Luigi | Prawns, scallops & bacon w` tomato, red onion, fresh garlic & olive oil. | \$24 | \$30 |
| Spaghetti Sorrento | Pancetta, mushrooms, spinach, Roma tomatoes & caramelised onion w` a choice of sauce (basil & chilli sauce or cream cheese sauce). | \$20 | \$26 |
| Spaghetti Caterina | Pumpkin, mushrooms, ricotta, spinach, semi-dried tomatoes & red onion w` pesto. | \$19 | \$25 |
| Lasagna | Baked the traditional way with bolognese, mozzarella & béchamel sauce. | \$18 | \$24 |
| Cannelloni | (Chicken & veal or spinach & ricotta) w` cream, tomato & mozzarella. | \$18 | \$24 |
| Tortellini Trevi | Champagne ham, snow peas, spinach & sundried tomatoes in a creamy garlic saffron sauce. | \$18 | \$24 |
| Tortellini Thumbellina | Bacon, mushroom & onion in a creamy cheese sauce. | \$18 | \$24 |
| Tortellini Lorenzo | Chicken, chorizo, bacon, capsicum & caramelised onion in a creamy tomato sauce. | \$18 | \$24 |
| Fettuccine Alfredo | Chicken, ham, mushroom, onions & garlic in a creamy cheese sauce. | \$18 | \$24 |
| Fettuccine Pollo Bello | Chicken, mushroom & basil in a creamy tomato sauce. | \$18 | \$24 |
| Fettuccine Salmon | Salmon sealed in garlic butter & red onion finished w` diced tomatoes in a creamy tomato sauce. | \$20 | \$26 |
| Fettuccine Amore | Chicken breast strips & spinach in a creamy sundried tomato sauce. | \$18 | \$24 |
| Fettuccine Royal | Fresh green prawns sautéed w` bacon, fresh mushrooms & onion in a light tomato cream sauce. | \$21 | \$27 |
| Fettuccine Riviera | Pan-seared garlic prawns, chorizo sausage, snow peas & sundried tomatoes in a creamy pink sauce. | \$21 | \$27 |
| Fettuccine Monaco | Scallops, prawns & salmon in a dill cream sauce. | \$24 | \$30 |
| Fettuccine Ravello | Chicken, prawns, chorizo, capsicum, red onion & spinach flamed w` brandy & finished in a creamy cheese sauce. | \$21 | \$27 |
| Fettuccine Florence | Prawns, chicken, avocado, sundried tomato, onion, & spinach in a creamy paprika sauce. | \$21 | \$27 |
| Fettuccine Santa Maria | Pumpkin, bacon, semi-dried tomatoes, fetta, onions & spinach in a creamy cheese sauce. | \$19 | \$25 |
| Penne Positano | Grilled zucchini, capsicum, mushroom, spinach & red onion in a pesto or creamy tomato sauce. | \$18 | \$24 |
| Penne Pesto | Basil, pinenuts & garlic in a creamy cheese sauce. (Extras w` chicken \$3, prawns \$4, scallops \$5) | \$17 | \$22 |
| Penne Alla Vodka | Bacon, pepperoni & onion in a creamy tomato vodka sauce | \$18 | \$24 |
| Penne Palermo | Eggplant, pepperoni, capsicum, olives, onion & chilli in a tomato sauce | \$18 | \$24 |
| Penne Polpette Gnocchi | Pork & veal meatballs in a Napolitana sauce. w` a choice of sauce. (1.Sage butter, 2. Salmon & avocado cream sauce, 3. Napolitana, 4. Bolognese, 5. Pesto 6. Creamy blue cheese & white wine sauce). | \$19 | \$25 |

MAINS

(ALL SCALOPPINE SERVED WITH ROASTED ROSEMARY POTATO OR SALAD)

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| Scaloppine Campagnola | Veal, chicken, bacon, spinach, Roma tomatoes & caramelised onion in a creamy paprika sauce. | \$28 |
| Scaloppine Saltimbocca | Pan-fried veal topped w` prosciutto, olives, sage, tomato & red wine sauce. | \$28 |
| Scaloppine Milano | Crumbed veal w` bacon & mushroom cream sauce. | \$28 |
| Scaloppine Funghi | Pan-fried veal w` mushrooms in a creamy garlic & wine sauce. | \$28 |
| Scaloppine Rustico | Veal pieces simmered in red wine & Mediterranean vegetables. | \$28 |
| Tuscan Chicken | Tender chicken breast flamed in brandy & finished w` avocado, cashews & cream. | \$27 |
| Chicken Assisi | Chicken breast w` prawns, avocado, sundried tomatoes in a creamy brandy sauce. | \$28 |
| Chicken Valentino | Chicken breast poached in white wine, finished w` mushroom, cream & parsley. | \$27 |
| BBQ Pork Belly | Tender pork belly marinated in BBQ sauce served w` green beans, sweet corn on mash potato | \$30 |
| Veal Schnitzel | Crumbed w` cheese & deep fried (w` spaghetti bolognese \$5). | \$24 |
| Veal Parmigiana | Schnitzel served w` grilled eggplant & mozzarella finished w` Napoli sauce. | \$28 |
| Barramundi Bouillabaisse | Barramundi w` prawns, scallops & fennel, cooked w` fresh herbs & provincial sauce. Served w` Kipfler potatoes. | \$34 |
| Rustic Rockpool | Half bug, prawns, calamari, fish, scallops & mussels cooked in fresh garlic, red onion, white wine & tomato sauce, served w` bread. | \$38 |

DESSERTS

A SELECTION OF DESSERTS ALSO AVAILABLE IN DISPLAY CABINET

| | | |
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| Tiramisu | Italian sponge finger biscuits flavoured w` coffee & encased in Marsala mascarpone cream cheese. | \$11 |
| Panna Cotta | Vanilla baked cream topped w` caramel sauce. | \$8 |
| Profiteroles | Three fresh pastry puffs filled w` cream & drizzled w` Grand Marnier chocolate sauce. | \$11 |
| Chocolate Mousse | Vanilla baked cream. | \$7 |
| Strawberry Panna Cotta | Lemon, Mango & Strawberry | \$8 |
| Gelati Trio | | \$11 |

DRINKS

| | | |
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| Bottled Water | (600ml) | \$3 |
| Cans (375ml) | Coke, Diet Coke, Coke Zero, Fanta, Solo | \$4 |
| Glass Bottles (330ml) | Lemon Lime & Bitters, Lemonade, Ginger Beer, Soda Water | \$5 |
| Softdrinks | Coke, Lemonade, Fanta - 1.25lt | \$6.5 |

FOR DELIVERY & PRE-ORDERS CALL 3889 3199
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OPENING HOURS

LUNCH FRI/SAT/SUN 11:30 - 2:30 DINNER WED - SUN FROM 4.30PM TO LATE

*All prices subject to change without notice
15% Surcharge applies on public holidays



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TRADITIONAL RUSTIC PIZZA

GLUTEN-FREE PIZZA (25CM) AVAILABLE ON REQUEST (EXTRA \$4)
EXTRAS: VEGETABLES \$2, MEAT \$3, PRAWNS \$6, 1/2 & 1/2 \$3 (LARGE PIZZAS ONLY)

| | | SML | LRG |
|---------------------------------|-------------------------------------------------------------------------------------------------------------------------|------|------|
| Hawaiian | Ham, mozzarella cheese & pineapple. | \$16 | \$26 |
| Napolitana | Olives, anchovies, Italian herbs, garlic oil & mozzarella. | \$15 | \$25 |
| Margherita | Mozzarella, basil, oregano, garlic oil & bocconcini. | \$16 | \$26 |
| Rustic Deluxe | Ham, bacon, pepperoni, mushrooms, onion, capsicum, Kalamata olives, pineapple, herbs & mozzarella cheese. | \$17 | \$27 |
| Vesuvius (Pepperoni) | Pepperoni, mozzarella cheese & tomato sauce. | \$16 | \$26 |
| Da Vinci | Pepperoni, mushrooms, olives, chilli, garlic oil & basil. | \$17 | \$27 |
| Capricosa | Leg ham, mushrooms, olives, anchovies, onion & mozzarella on a tomato base. | \$17 | \$27 |
| Vegetarian | Eggplant, roast capsicum, spinach, mushroom, fetta cheese & drizzled w` pesto. | \$17 | \$27 |
| Italian Job | Chicken breast, bacon, capsicum, onion, olives, pineapple, herbs & mozzarella on a tomato base, drizzled w` garlic oil. | \$18 | \$28 |
| Tropicana | Chicken, ham, pineapple & cheese w` BBQ sauce. | \$17 | \$27 |
| De Niro | Chorizo sausage, pumpkin, spinach, fetta, Moroccan spice & garlic. | \$19 | \$29 |
| Gandhi | Tandoori chicken w` spinach, pineapple, capsicum & red onion. | \$19 | \$29 |
| Picasso | Camembert, chicken, prawns, spinach, sundried tomato & avocado. | \$20 | \$30 |
| Michelangelo | Prawns, chicken, chorizo, olives, capsicum, semi-dried tomatoes & mozzarella on a tomato base. | \$20 | \$30 |
| Bocelli | Pepperoni, prawns, avocado & tobasco sauce w` lemon & basil. | \$19 | \$29 |
| The Godfather | Bolognese sauce, meatballs, pepperoni, bacon, onion, Roma tomato & mozzarella cheese. | \$18 | \$28 |
| Underbelly | Meatballs, chicken, chorizo, bacon, pepperoni & ham w` BBQ sauce. | \$20 | \$30 |
| Mafia Mania | Parma ham, avocado, prawns, mozzarella & fresh chilli. | \$19 | \$29 |
| Trimbole | Bacon, egg, pepperoni, pineapple with red onion & BBQ sauce | \$17 | \$27 |
| Pollo Pesto | Tender chicken, crispy bacon, Roma tomatoes, red onion & mozzarella drizzled w` pesto. | \$17 | \$27 |
| Phuket Plunder | Satay sauce, mushrooms, tender chicken breast & sesame seeds. | \$17 | \$27 |
| Pavarotti | Pepperoni, fetta, olives, chilli, sundried tomatoes & basil. | \$17 | \$27 |
| Marco Polo | Moroccan roast lamb, fetta, roast capsicum, fresh spinach, red onion & aioli. | \$18 | \$28 |
| Donatella | Roast pumpkin, spinach, sundried tomatoes, fetta, pinenuts, red onion & Moroccan spice. | \$17 | \$27 |
| Al Capone | Eggplant, roast capsicum, prosciutto, bocconcini, fresh oregano & pepperoni. | \$18 | \$28 |
| Soprano | Chorizo sausage, tender chicken, capsicum, red onion & mozzarella cheese. | \$18 | \$28 |
| Sophia's Surf & Turf | Prawns, bacon, smoked oysters, mushroom, basil & garlic oil. | \$20 | \$30 |
| Porto | Peri Peri chicken, pepperoni, prawns, spinach, capsicum, red onion & mozzarella on a pesto base. | \$20 | \$30 |
| Joe's | Slow cooked pork belly, caramelised onion, kipfler potatoes drizzled with smoky BBQ base & mozzarella | \$20 | \$30 |
| Thai Prawn | Marinated prawns, shallots, semi dried tomatoes, coriander, capsicum & mozzarella on fresh tomato sauce | \$22 | \$32 |

BREAD

| | | |
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| Garlic Focaccia | Italian-style garlic bread w` mozzarella, basil & garlic olive oil. | \$10 |
| Pizza Bread | Freshly baked w` parsley, garlic & chilli oil. | \$10 |
| Olive Bread | Freshly baked bread w` olive & sundried tomatoes tapenade topped w` bocconcini. | \$12 |
| Anchovie Bread | w` garlic pesto oil, roast capsicum, roma tomato & oregano. | \$12 |
| Cheesy Calzone | Mozzarella, tasty & cheddar cheese w` fresh herbs & garlic oil. | \$19 |
| Spinach & Cheese Calzone | Spinach, tomato, onion, ricotta, mozzarella & parmesan. | \$22 |
| Classic Calzone | Chorizo sausage, potato, caramelised onion, tomato, herbs & mozzarella. | \$22 |
| Eggplant Calzone | Eggplant, caramelised onions, fresh ricotta, basil & cheese. | \$22 |
| Tandoori Calzone | Tandoori chicken, onion chutney & mozzarella served w` cucumber yoghurt. | \$24 |

SOMETHING LIGHT

| | SML | LRG |
|----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Arancini Rice Balls | Pumpkin rice balls deep fried & served w` fresh Napoli sauce | \$14 (4) \$19 (6) |
| Meat Balls (5) | Veal & pork meat balls in Napoli sauce. | |
| Tuscan 3 Bean Soup | Carrots, celery, spinach, chickpeas, cannellini beans & broad beans in a light tomato broth served w` bread. | \$11 |
| Mushroom Soup | Served w` crusty bread. | \$10 |
| Garlic Prawns | (1) Cooked in olive oil, garlic, cracked pepper & Italian parsley w` Italian bread or (2) in a creamy garlic sauce on a bed of rice | \$20 \$30 |
| Antipasto Platter | Cured Italian meats, a selection of cheeses, grilled eggplant, mixed olives, stuffed sweet peppers, artichokes & freshly baked flatbread. | \$30 |
| Provincial Prawns | Cooked w` cherry tomato, fresh herbs, red onion w` saffron & a hint of cream. Served w` rice. | \$20 \$30 |

SALADS

EXTRAS (ANCHOVIES \$2, CHICKEN \$4, SALMON/PRAWNS/CALAMARI \$6)

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| Super Salad | Quinoa, avocado, soft fetta, beetroot, carrot, pumpkin seeds & mixed leaves w` citrus avocado dressing & cucumber yoghurt. | \$17 |
| Side Salad | Mixed lettuce, capsicum, tomatoes, cucumber, salad onion & lemon vinaigrette. | \$10 |
| Italian Salad | Mixed lettuce, sundried tomato, olives, cucumber, salad onion, artichokes, capers w` balsamic olive oil dressing. | \$16 |
| Greek Salad | Roma tomato, Kalamata olives, fetta cheese, salad onion, cucumber, mixed lettuce, capsicum, oregano & lemon vinaigrette. | \$16 |
| Caesar Salad | Lettuce, bacon, croutons, egg, parmesan & Caesar dressing (anchovies \$2). | \$17 |
| Rocket Salad | Wild rocket & shaved parmesan w` cracked pepper & balsamic dressing. | \$10 |
| Amalfi Warm Salad | Marinated eye fillet tenderloins w` pumpkin, beetroot, capsicum, potato, snow peas & chickpeas drizzled w` Italian dressing. | \$20 |
| Rustic Chicken Salad | Marinated tender chicken breast, grilled halloumi, almond slivers, snow peas & avocado on cress & quinoa salad, drizzled w` orange citrus dressing | \$24 |

RISOTTO

| | SML | LRG |
|-------------------------------|------------------------------------------------------------------------------------|-----------|
| Seafood Risotto | Prawns, scallops, mussels, tomato, calamari & fish in a white wine & tomato sauce. | \$25 \$30 |
| Chicken & Pumpkin | w` fresh spinach. | \$20 \$26 |
| Peppered Tomato | w` prawns, garnished w` crispy pancetta. | \$22 \$28 |
| Ratatouille Risotto | w` eggplant, zucchini, capsicum, red onion & fresh Roma tomatoes. | \$20 \$26 |
| Chicken & Mushroom | In a creamy white wine sauce. | \$20 \$26 |
| Sweet Potato Risotto | w` spinach & Cajun chicken. | \$20 \$26 |
| Kings Risotto | King scallops, large prawns in a pink peppercorn & paprika sauce. | \$26 \$32 |
| Paella – Risotto | Pan seared prawns & chicken, chorizo, capsicum w` saffron risotto. | \$25 \$30 |