



# TAKE AWAY & DELIVERY

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

## MAINS

(ALL SCALOPPINE SERVED WITH ROASTED ROSEMARY POTATO OR SALAD)

<b>Scaloppine Campagnola</b> .....	Veal, chicken, bacon, spinach, Roma tomatoes & caramelised onion in a creamy paprika sauce.....	\$30
<b>Scaloppine Milano</b> .....	Crumbed veal w' bacon & mushroom cream sauce.....	\$30
<b>Scaloppine Funghi</b> .....	Pan-fried veal w' mushrooms in a creamy garlic & wine sauce.....	\$30
<b>Scaloppine Rustico</b> .....	Veal pieces simmered in red wine & Mediterranean vegetables.....	\$30
<b>Tuscan Chicken</b> .....	Tender chicken breast flamed in brandy & finished w' avocado, cashews & cream.....	\$29
<b>Chicken Assisi</b> .....	Chicken breast w' prawns, avocado, sundried tomatoes in a creamy brandy sauce.....	\$32
<b>Chicken Valentino</b> .....	Chicken breast poached in white wine, finished w' mushroom, cream & parsley.....	\$29
<b>BBQ Pork Belly</b> .....	Tender pork belly marinated in BBQ sauce served w' green beans, sweet corn on mash potato.....	\$32
<b>Veal Schnitzel</b> .....	Crumbed w' cheese & deep fried (w' spaghetti bolognese \$5).....	\$25
<b>Veal Parmigiana</b> .....	Schnitzel served w' grilled eggplant & mozzarella finished w' Napoli sauce.....	\$30
<b>Barramundi Bouillabaisse</b> .....	Barramundi w' prawns, scallops & fennel, cooked w' fresh herbs & provincial sauce. Served w' Kipfler potatoes.....	\$36
<b>Rustic Rockpool</b> .....	Half bug, prawns, calamari, fish, scallops & mussels cooked in fresh garlic, red onion, white wine & tomato sauce, served w' bread.....	\$40

## DESSERTS

A SELECTION OF DESSERTS ALSO AVAILABLE IN DISPLAY CABINET

<b>Tiramisu</b> .....	Italian sponge finger biscuits flavoured w' coffee & encased in Marsala mascarpone cream cheese.....	\$12
<b>GF Profiteroles (2)</b> .....	GF pastry puffs filled with cream & drizzled with Grand Marnier flavoured chocolate sauce.....	\$12
<b>Chocolate Mousse</b> .....	Chocolate Mousse.....	\$8
<b>Caramel Panna Cotta</b> .....	Vanilla baked cream with butterscotch sauce.....	\$8
<b>Strawberry Panna Cotta</b> .....	Baked cream with strawberry.....	\$8
<b>Gelati Trio</b> .....	Lemon, Mango & Strawberry.....	\$12
<b>Lemon Meringue</b> .....	Lemon filling topped with meringue.....	\$11
<b>GF Mud Cake</b> .....	Drizzled with Grand Marnier flavoured chocolate sauce.....	\$11

## DRINKS

<b>Cans (375ml)</b> .....	Coke, Diet Coke, Coke Zero, Fanta, Solo, Sprite.....	\$4
<b>Glass Bottles (330ml)</b> .....	Lemon Lime & Bitters, Ginger Beer, Coke, Coke Zero.....	\$5.5
<b>Softdrinks (1.25lt)</b> .....	Coke, Lemonade.....	\$6.5
<b>Bottled Water</b> .....	(600ml).....	\$3.5
<b>Sparkling Water</b> .....	San Pellegrino Sparkling Mineral Water 250ml.....	\$4
<b>Sparkling Water</b> .....	San Pellegrino Sparkling Mineral Water 750ml.....	\$8

**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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## BREAD

		LGE (23cm)	GF (28cm)
<b>Garlic Focaccia</b> .....	Italian-style garlic bread w' mozzarella, basil & garlic olive oil.....	\$11	\$16
<b>Pizza Bread</b> .....	Freshly baked w' parsley, garlic & chilli oil.....	\$11	\$16
<b>Olive Bread</b> .....	Freshly baked bread w' olive & sundried tomatoes tapenade topped w' bocconcini.....	\$13	\$18
<b>Anchovie Bread</b> .....	w' garlic pesto oil, roast capsicum, roma tomato & oregano.....	\$13	\$18
<b>Cheesy Calzone</b> .....	Mozzarella, tasty & cheddar cheese w' fresh herbs & garlic oil.....	\$20	NA
<b>Spinach &amp; Cheese Calzone</b> .....	Spinach, tomato, onion, ricotta, mozzarella & parmesan.....	\$23	NA
<b>Classic Calzone</b> .....	Chorizo sausage, potato, caramelised onion, tomato, herbs & mozzarella.....	\$23	NA
<b>Eggplant Calzone</b> .....	Eggplant, caramelised onions, fresh ricotta, basil & cheese.....	\$23	NA
<b>Tandoori Calzone</b> .....	Tandoori chicken, onion chutney & mozzarella served w' cucumber yoghurt.....	\$25	NA

## SOMETHING LIGHT

		SML	LRG
<b>Arancini Rice Balls</b> .....	Pumpkin rice balls deep fried & served w' fresh Napoli sauce.....	\$14 (4)	\$19 (6)
<b>Meat Balls (5)</b> .....	Veal & pork meat balls in Napoli sauce.....		\$12
<b>Tuscan 3 Bean Soup</b> .....	Carrots, celery, spinach, chickpeas, cannellini beans & broad beans in a light tomato broth served w' bread.....		\$10
<b>Mushroom Soup</b> .....	Served w' crusty bread.....		\$10
<b>Garlic Prawns</b> .....	(1) Cooked in olive oil, garlic, cracked pepper & Italian parsley w' bread or (2) garlic & chilli infused napolitana sauce w' fresh basil & bread or (3) in a creamy garlic sauce on a bed of rice.....	\$22	\$32
<b>Provincial Prawns</b> .....	Cooked w' cherry tomato, fresh herbs, red onion w' saffron & a hint of cream. Served w' rice.....	\$22	\$32

## SALADS

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

<b>Super Salad</b> .....	Quinoa, avocado, soft fetta, beetroot, carrot, pumpkin seeds & mixed leaves w' citrus avocado dressing & cucumber yoghurt.....	\$19
<b>Side Salad</b> .....	Mixed lettuce, capsicum, tomatoes, cucumber, salad onion & lemon vinaigrette.....	\$11
<b>Italian Salad</b> .....	Mixed lettuce, sundried tomato, olives, cucumber, salad onion, artichokes, capers w' balsamic olive oil dressing.....	\$17
<b>Greek Salad</b> .....	Roma tomato, Kalamata olives, fetta cheese, salad onion, cucumber, mixed lettuce, capsicum, oregano & lemon vinaigrette.....	\$17
<b>Caesar Salad</b> .....	Lettuce, bacon, croutons, egg, parmesan & Caesar dressing (anchovies \$2).....	\$19
<b>Rocket Salad</b> .....	Wild rocket & shaved parmesan w' cracked pepper & balsamic dressing.....	\$11
<b>Amalfi Warm Salad</b> .....	Marinated eye fillet tenderloins w' pumpkin, beetroot, capsicum, potato, snow peas & chickpeas drizzled w' Italian dressing.....	\$22
<b>Rustic Chicken Salad</b> .....	Marinated tender chicken breast, grilled halloumi, almond slivers, snow peas & avocado on cress & quinoa salad, drizzled w' orange citrus dressing.....	\$25

## RISOTTO

		SML	LRG
<b>Seafood Risotto</b> .....	Prawns, scallops, mussels, tomato, calamari & fish in a white wine & tomato sauce.....	\$28	\$34
<b>Chicken &amp; Pumpkin</b> .....	w' fresh spinach.....	\$22	\$28
<b>Ratatouille Risotto</b> .....	w' eggplant, zucchini, capsicum, red onion & fresh Roma tomatoes.....	\$22	\$28
<b>Chicken &amp; Mushroom</b> .....	In a creamy white wine sauce.....	\$22	\$28
<b>Sweet Potato Risotto</b> .....	w' spinach & Cajun chicken.....	\$22	\$28
<b>Kings Risotto</b> .....	King scallops, large prawns in a pink peppercorn & paprika sauce.....	\$29	\$35
<b>Paella - Risotto</b> .....	Pan seared prawns & chicken, chorizo, capsicum w' saffron risotto.....	\$27	\$33
<b>Pork &amp; Prawn Risotto</b> .....	Tender pulled pork, prawns, slow roasted fennel & star anise infused creamy risotto.....	\$27	\$33



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## PASTA

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

EXTRAS: VEGETABLES \$2, MEAT \$4, PRAWNS \$6

		SML	LRG
<b>Spaghetti Bolognese</b>	Traditional meat sauce w' herbs, garlic & tomato.	\$17	\$24
<b>Spaghetti Carbonara</b>	Bacon, egg & garlic in a creamy cheese sauce.	\$20	\$26
<b>Spaghetti Putanesca</b>	Olives, anchovies, capers, garlic & basil in Napoli sauce.	\$20	\$26
<b>Spaghetti Marinara</b>	Prawns, scallops, calamari, mussels & fish w' a choice of sauce. (Classic tomato, cream & tomato sauce or garlic & olive oil).	\$26	\$33
<b>Spaghetti Prawns</b>	Prawns in a creamy garlic sauce or (garlic & chilli napolitana sauce w' fresh basil)	\$24	\$32
<b>Spaghetti San Remo</b>	Prawns, chicken, snow peas, red onion, capsicum & spinach in a creamy Cajun sauce.	\$23	\$29
<b>Spaghetti Amatriciana</b>	Bacon, onion, basil & garlic in a Napoli sauce or creamy tomato sauce.	\$20	\$26
<b>Spaghetti Luigi</b>	Prawns, scallops & bacon w' tomato, red onion, fresh garlic & olive oil.	\$26	\$33
<b>Spaghetti Sorrento</b>	Pancetta, mushrooms, spinach, Roma tomatoes & caramelised onion w' a choice of sauce (basil & chilli sauce or cream cheese sauce).	\$22	\$28
<b>Spaghetti Caterina</b>	Pumpkin, mushrooms, ricotta, spinach, semi-dried tomatoes & red onion w' pesto.	\$20	\$26
<b>Lasagna</b>	Baked the traditional way with bolognese, mozzarella & béchamel sauce.	\$20	\$26
<b>Cannelloni</b>	(Chicken & veal or spinach & ricotta) w' cream, tomato & mozzarella.	\$20	\$26
<b>Tortellini Thumbellina</b>	Bacon, mushroom & onion in a creamy cheese sauce.	\$20	\$26
<b>Tortellini Lorenzo</b>	Chicken, chorizo, bacon, capsicum & caramelised onion in a creamy tomato sauce.	\$20	\$26
<b>Fettuccine Alfredo</b>	Chicken, ham, mushroom, onions & garlic in a creamy cheese sauce.	\$20	\$26
<b>Fettuccine Pollo Bello</b>	Chicken, mushroom & basil in a creamy tomato sauce.	\$20	\$26
<b>Fettuccine Salmon</b>	Salmon sealed in garlic butter & red onion finished w' diced tomatoes in a creamy tomato sauce.	\$22	\$28
<b>Fettuccine Amore</b>	Chicken breast strips & spinach in a creamy sundried tomato sauce.	\$20	\$26
<b>Fettuccine Royal</b>	Fresh green prawns sautéed w' bacon, fresh mushrooms & onion in a light tomato cream sauce.	\$23	\$29
<b>Fettuccine Riviera</b>	Pan-seared garlic prawns, chorizo sausage, snow peas & sundried tomatoes in a creamy pink sauce.	\$23	\$29
<b>Fettuccine Monaco</b>	Scallops, prawns & salmon in a dill cream sauce.	\$26	\$33
<b>Fettuccine Ravello</b>	Chicken, prawns, chorizo, capsicum, red onion & spinach flamed w' brandy & finished in a creamy cheese sauce.	\$23	\$29
<b>Fettuccine Florence</b>	Prawns, chicken, avocado, sundried tomato, onion, & spinach in a creamy paprika sauce.	\$23	\$29
<b>Fettuccine Santa Maria</b>	Pumpkin, bacon, semi-dried tomatoes, fetta, onions & spinach in a creamy cheese sauce.	\$20	\$26
<b>Penne Positano</b>	Grilled zucchini, capsicum, mushroom, spinach & red onion in a pesto or creamy tomato sauce.	\$20	\$26
<b>Penne Pesto</b>	Basil, pinenuts & garlic in a creamy cheese sauce. (Extras w' chicken \$4, prawns \$6, scallops \$7)	\$18	\$23
<b>Penne Alla Vodka</b>	Bacon, pepperoni & onion in a creamy tomato vodka sauce	\$20	\$26
<b>Penne Palermo</b>	Eggplant, pepperoni, capsicum, olives, onion & chilli in a tomato sauce	\$20	\$26
<b>Penne Polpette</b>	Pork & veal meatballs in a Napolitana sauce.	\$20	\$26
<b>Gnocchi</b>	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).	\$21	\$27



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## TRADITIONAL RUSTIC PIZZA

GLUTEN-FREE PIZZA (28CM) AVAILABLE ON REQUEST

EXTRAS: VEGETABLES \$2, MEAT \$4, PRAWNS \$6, 1/2 & 1/2 \$3 (LARGE PIZZAS ONLY)

		SML (23cm)	LGE (33cm)	GF (28cm)
<b>Hawaiian</b>	Ham, mozzarella cheese & pineapple.	\$16	\$26	\$28
<b>Napolitana</b>	Olives, anchovies, Italian herbs, garlic oil & mozzarella.	\$15	\$25	\$27
<b>Margherita</b>	Mozzarella, basil, oregano, garlic oil & bocconcini.	\$16	\$26	\$28
<b>Rustic Deluxe</b>	Ham, bacon, pepperoni, mushrooms, onion, capsicum, Kalamata olives, pineapple, herbs & mozzarella cheese.	\$18	\$28	\$30
<b>Vesuvius (Pepperoni)</b>	Pepperoni, mozzarella cheese & tomato sauce.	\$16	\$26	\$28
<b>Da Vinci</b>	Pepperoni, mushrooms, olives, chilli, garlic oil & basil.	\$18	\$28	\$30
<b>Capricosa</b>	Leg ham, mushrooms, olives, anchovies, onion & mozzarella on a tomato base.	\$18	\$28	\$30
<b>Vegetarian</b>	Eggplant, roast capsicum, spinach, mushroom, fetta cheese & drizzled w' pesto.	\$18	\$28	\$30
<b>Italian Job</b>	Chicken breast, bacon, capsicum, onion, olives, pineapple, herbs & mozzarella on a tomato base, drizzled w' garlic oil.	\$19	\$29	\$31

## GOURMET PIZZA

		SML (23cm)	LGE (33cm)	GF (28cm)
<b>Pablo</b>	Garlic prawns, chorizo, caramelised onion, capsicum & jalapeño.	\$21	\$31	\$33
<b>The Orient</b>	Smokey BBQ pulled pork, bacon, pineapple, jalapeño, red onion, basil on tomato base & mozzarella.	\$18	\$28	\$30
<b>Tropicana</b>	Chicken, ham, pineapple & cheese w' BBQ sauce.	\$18	\$28	\$30
<b>De Niro</b>	Chorizo sausage, pumpkin, spinach, fetta, Moroccan spice & garlic.	\$20	\$30	\$32
<b>Gandhi</b>	Tandoori chicken w' spinach, pineapple, capsicum & red onion.	\$20	\$30	\$32
<b>Picasso</b>	Camembert, chicken, prawns, spinach, sundried tomato & avocado.	\$22	\$33	\$35
<b>Michelangelo</b>	Prawns, chicken, chorizo, olives, capsicum, semi-dried tomatoes & mozzarella on a tomato base.	\$22	\$33	\$35
<b>Bocelli</b>	Pepperoni, prawns, avocado & tobasco sauce w' lemon & basil.	\$21	\$31	\$33
<b>The Godfather</b>	Bolognese sauce, meatballs, pepperoni, bacon, onion, Roma tomato & mozzarella cheese.	\$19	\$29	\$31
<b>Underbelly</b>	Meatballs, chicken, chorizo, bacon, pepperoni & ham w' BBQ sauce.	\$21	\$31	\$33
<b>Mafia Mania</b>	Parma ham, avocado, prawns, mozzarella & fresh chilli.	\$21	\$31	\$33
<b>Trimbole</b>	Bacon, egg, pepperoni, pineapple with red onion & BBQ sauce.	\$18	\$28	\$30
<b>Pollo Pesto</b>	Tender chicken, crispy bacon, Roma tomatoes, red onion & mozzarella drizzled w' pesto.	\$18	\$28	\$30
<b>Phuket Plunder</b>	Satay sauce, mushrooms, tender chicken breast & sesame seeds.	\$18	\$28	\$30
<b>Pavarotti</b>	Pepperoni, fetta, olives, chilli, sundried tomatoes & basil.	\$18	\$28	\$30
<b>Marco Polo</b>	Moroccan roast lamb, fetta, roast capsicum, fresh spinach, red onion & aioli.	\$19	\$29	\$31
<b>Donatella</b>	Roast pumpkin, spinach, sundried tomatoes, fetta, pinenuts, red onion & Moroccan spice.	\$18	\$28	\$30
<b>Al Capone</b>	Eggplant, roast capsicum, prosciutto, bocconcini, fresh oregano & pepperoni.	\$19	\$29	\$31
<b>Soprano</b>	Chorizo sausage, tender chicken, capsicum, red onion & mozzarella cheese.	\$19	\$29	\$31
<b>Sophia's Surf &amp; Turf</b>	Prawns, bacon, smoked oysters, mushroom, basil & garlic oil.	\$21	\$31	\$33
<b>Porto</b>	Peri Peri chicken, pepperoni, prawns, spinach, capsicum, red onion & mozzarella on a pesto base.	\$21	\$31	\$33
<b>Thai Prawn</b>	Marinated prawns, shallots, semi dried tomatoes, coriander, capsicum & mozzarella on fresh tomato sauce.	\$22	\$32	\$34