Rustica

Authentic Sardinian Cuisine with Italian Soul

BUON CIBO · BUONA COMPAGNIA · DOLCE VITA

ANTIPASTI · PASTA & PRIMI

ANTIPASTI

Bruschetta Classica — **£8.95**
Toasted rustic bread topped with cherry tomatoes, olives, basil, garlic and extra virgin olive oil.

Parmigiana di Melanzane — **£10.95**
Layers of fried aubergine, tomato sauce, mozzarella and Parmesan, baked until golden.

Mazzamurru di Nonno — **£10.95**
Traditional Sardinian rustic bread layered with rich tomato sauce, Sardinian pecorino and fresh herbs.

Polpette di Maiale — **£10.95**
Homemade pork and Italian sausage meatballs slowly cooked in a rich tomato sauce.

Calamari Fritti — **£13.95**
Lightly floured squid, fried until golden and crispy, served with fresh lemon.

PASTA & PRIMI

Malloreddus alla Campidanese — **£14.99**
Traditional Sardinian pasta served with Italian sausage, tomato sauce and Sardinian pecorino cheese.

Malloreddus Rustica — **£16.95**
Traditional Sardinian pasta with guanciale, garlic, pistachio pesto and Sardinian pecorino cheese.

Tagliatelle Marcus — **£17.95**
Fresh tagliatelle with Italian sausage, porcini mushrooms, garlic, saffron and a touch of cream.

Tagliatelle Felix — **£17.95**
Fresh tagliatelle with salmon, capers, garlic, chilli, tomato sauce and a touch of cream.

Tagliatelle Mare e Monti — **£18.95**
Fresh tagliatelle with king prawns, porcini mushrooms, garlic and tomato sauce.

Tagliolini ai Frutti di Mare — **£21.95**
Black tagliolini with mussels, clams, king prawns, squid and octopus, cooked in a rich tomato sauce.

Zuppetta di Mare con Fregola — **£17.00**
Spicy Sardinian seafood soup with fregola.

Please inform our team of any allergies or dietary requirements.

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BUON CIBO · BUONA COMPAGNIA · DOLCE VITA

RISOTTO · CARNE · PESCE · CONTORNI

RISOTTO

Risotto ai Porcini, Guanciale e Zafferano **£17.95**
Creamy Arborio rice with porcini mushrooms, guanciale, saffron, garlic, white wine and Parmigiano Reggiano.

Our risotto is freshly cooked to order. Please allow up to 20 minutes during busy periods.

CARNE

Petto di Pollo alla Boscaiola **£18.95**
Chicken breast cooked with porcini mushrooms, guanciale, garlic and rosemary in a creamy sauce.

Tagliata di Manzo ai Porcini **£24.95**
9oz sliced rump steak served with porcini mushrooms.

Tagliata di Maiale al Gorgonzola **£19.95**
Grilled pork, sliced and briefly pan-fried with garlic and herbs, served with a creamy Gorgonzola sauce.

PESCE

Salmone Grigliato alla Rustica **£18.95**
Grilled salmon fillet topped with cherry tomatoes, olives, garlic, basil and extra virgin olive oil.

Branzino allo Scabecciu **£21.95**
Lightly floured sea bass fillets pan-fried with garlic and chilli, served with king prawns, mussels and clams in tomato sauce with a touch of vinegar.

All main courses are served with potatoes and a seasonal side salad.

CONTORNI

Insalata Mista **£4.95**
Mixed seasonal salad.

Insalata Verde **£4.50**
Fresh mixed leaves dressed with extra virgin olive oil.

Verdure e Patate **£5.95**
Seasonal vegetables served with roasted potatoes.

Patate Fritte **£4.95**
Fresh potatoes, hand-cut into wedges and fried until golden and crispy.

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BUON CIBO · BUONA COMPAGNIA · DOLCE VITA

DOLCI · DESSERTS

Tiramisù della Casa **£6.95**
Our signature cappuccino tiramisù, served in a cup: crumbled savoiardi biscuits, chocolate sauce, coffee and mascarpone cream, finished with whipped cream and cocoa.

Cannolo Classico al Cioccolato e Noci **£7.95**
Traditional Sicilian cannolo filled with sweet ricotta, chocolate and walnuts.

Cheesecake al Pistacchio e Cocco **£8.95**
Creamy pistachio and coconut cheesecake, served in a glass.

Affogato al Caffè **£5.95**
Vanilla ice cream served with a shot of hot espresso.

Gelato Artigianale **£3.50**
One scoop of artisan Italian ice cream. Please ask our team for today's flavours.

A LITTLE SOMETHING SWEET TO FINISH

RUSTICA · MONMOUTH

Authentic Sardinian Cuisine with Italian Soul

Please inform our team of any allergies or dietary requirements. Our staff will be happy to help.

R U S T I C A

AUTHENTIC ITALIAN FOOD • SARDINIAN SPECIALITIES

PIZZA MENU

MARGHERITA **£11.95**

Tomato sauce, mozzarella and fresh basil

CANADESE **£13.95**

Tomato sauce, mozzarella, ham, mushrooms and olives

PEPPERONI **£12.95**

Tomato sauce, mozzarella and pepperoni

MELANZANE & ZUCCHINE **£12.95**

Tomato sauce, mozzarella, aubergines and courgettes

RUSTICA **£15.95**

Tomato sauce, mozzarella, Italian sausage, radicchio and Gorgonzola

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Made with Italian passion

Rustica

AUTHENTIC SARDINIAN CUISINE · WITH ITALIAN SOUL

Christmas Menu 2026

Available from Friday 13 November · Welcome aperitif: Mirto

2 COURSES	3 COURSES	4 COURSES
£39.95	**£49.95**	**£59.95**
Starter + main or main + dessert	Starter + main + dessert	Starter + pasta + main + dessert

All prices per person. Four-course pasta portions are smaller.

STARTERS

Wild Mushroom Flan
Wild mushroom flan with guanciale and Sardinian pecorino, finished with crispy Parma ham.

Warm King Prawn Cocktail
King prawns with saffron, mustard, garlic, onion and orange, served with crisp lettuce and fennel.

PASTA COURSE

Salmon Ravioli
Salmon-filled ravioli with prawns, cherry tomatoes, grilled asparagus and crushed pistachios.

Malloreddus alla Campidanese
Traditional Sardinian pasta with Italian sausage, tomato sauce and Sardinian pecorino.

Vegan Ravioli
Ravioli with cherry tomatoes, onion and garlic.

MAIN COURSES

Duck Breast alla Cacciatora
Duck breast with capers, olives, red wine and a little vinegar, served with rich gravy and pecorino mashed potatoes.

Fried Red Mullet
Fried red mullet with fresh cherry tomatoes and pistachio pesto, served with garlic mashed potatoes.

Layered Aubergine Bake
Aubergines in a light sparkling-water batter, layered with tomato sauce, Parmesan and cheese, then baked.

DESSERTS

Torta della Nonna
Traditional Italian custard tart served with fior di latte gelato.

Pears Poached in Cannonau
Pears poached in Sardinian Cannonau red wine.

Mascarpone Cream
Smooth mascarpone cream.

Amarena Cannoli Crumble Cup
Sweet sheep’s milk ricotta, amarena cherries and crumbled cannolo pastry.

Pre-booking only. Lunch available for pre-booked groups of six or more.
Reservations: 07440 060549 · Please inform us of any allergies or intolerances.

Rustica

AUTHENTIC ITALIAN FOOD · SARDINIAN SPECIALITIES

DINNER DEAL

Available all evening · Monday to Saturday

£20

Pizza or Pasta

+ *Bruschetta OR Tiramisù*

+ Soft Drink

£22

Pizza or Pasta

+ *Bruschetta OR Tiramisù*

+ 330 ml Bottled Beer OR
175 ml Medium Glass of House Wine

Available throughout the evening dinner service.

Please ask our team which pizzas and pasta dishes are included in the offer.

Please tell our staff about any food allergies or intolerances before ordering.

Rustica · Monmouth