



RESTAURANT

***Chi mangia bene,
vive bene.***

Who eats well, lives well.

• Since 1981 •

1348 hwy 105 south | boone, nc 28607 | 828-262-5128

casarustica1981.com



PRIMI PIATTI (APPETIZERS)

STUFFED MUSHROOMS

Mushrooms stuffed with sun dried tomatoes, roasted red peppers, parmesan cheese and bread crumbs. Topped with mozzarella cheese and baked. 7

FRIED CALAMARI

Hand breaded, flash fried and served with house made marinara 11

CASA SHRIMP COCKTAIL

Six shrimp 9 | Twelve shrimp 16

SCALLOPS CAPRESE

Pan seared scallops served Caprese style 15

PROSCIUTTO AND MOZZARELLA ARANCINIS

Risotto fritters, local microgreens, sweet basil vinaigrette and balsamic reduction 9

ITALIAN ANTIPASTO

An assortment of olives, artichoke hearts, roasted red peppers, melon, pepperoncini, prosciutto, salami and cheese 13

MELON PROSCIUTTO

Fresh cantaloupe topped with prosciutto ham 9

ASIAGO PIMENTO DIP

Asiago Pimento cheese, crispy prosciutto and house made crostini 9

BRUSCHETTA

A mixture of fresh tomatoes, basil, mozzarella, olive oil and garlic served over house crostini's, baked and topped with balsamic reduction 8

FRIED MOZZARELLA

Served with house made marinara sauce 8

FRIED COMBO

A medley of fried calamari, fried mushrooms, fried mozzarella and fried zucchini. Served with house made marinara, ranch and honey mustard 12 | Add any combination of the fried combo items - Double, triple or one large portion 14

ZUPPE & INSALATA (SOUP & SALAD)

FRENCH ONION GRATINEE OR SOUP OF THE DAY

Cup 4 or Bowl 6

SOUP & SALAD

Choose a bowl of French onion soup or the soup of the day and a house or Caesar salad (Comes with refill of the soup) 11

HOUSE SALAD

Fresh mixed greens, tomatoes, onions, carrots, cabbage and croutons | Small 5 Large 9

CAESAR SALAD

Romaine, Romano cheese, and croutons tossed in the house made Caesar dressing | Small 6, Large 10 or add to any entrée 2

CAPRESE STACK

Heirloom tomatoes, basil, fresh mozzarella and sweet basil vinaigrette 9 | Add to any entrée for 5

THE BIG ITALIAN

Fresh mixed greens, artichokes, hardboiled eggs, grilled pancetta, roasted red peppers, pepperoncini's, onions, tomatoes, olives, asiago and salami 13

SPINACH SALAD

Baby spinach, bleu cheese crumbles, candied pecans, diced tomatoes, bacon, cranberries and red onion 11 | Add to any entrée for 4 | Add grilled chicken 6 | Add grilled shrimp or salmon 8

HOUSE DRESSINGS

Ranch, Bleu Cheese, Parmesan Peppercorn, Honey Mustard, Creamy Balsamic Vinaigrette, Creamy Raspberry Vinaigrette, Sweet Basil Vinaigrette or Red Wine Vinaigrette | Extra dressings 1



PASTA FAVORITA

(FAVORITE PASTA)

**SPAGHETTI, ANGEL HAIR,
FETTUCCINE, LINGUINI OR PENNE**
Topped with house made marinara 13

WHOLE WHEAT SPAGHETTI
Topped with house made marinara 14

GLUTEN FREE PENNE
Topped house made marinara 15

CHEESE RAVIOLI
Topped with house made marinara 14

PASTA CREATIONS

CREATE YOUR OWN PASTA DISH WITH ANY
OF PASTA FAVORITES OR OUR FRESH PASTA

ADD ANY OF OUR HOUSE MADE SAUCES
OR TOPPINGS TO YOUR CREATION

SAUCE OPTIONS 3

Cacciatore* | House made marinara
with sautéed onions and mushrooms

Alfredo | Fresh garlic and parmesan
cheese cream sauce

Carbonara | Fresh garlic and parmesan
cheese cream sauce served with
bacon crumbles

Cajun Cream Sauce | House made
alfredo blended with blackening spices

Pesto Verde* | A blend of olive oil,
garlic, walnuts, basil, lemon juice and
Romano cheese

Pesto Cream | A blend of alfredo and
pesto verde

Vodka Sauce* | Sautéed prosciutto,
garlic, tomatoes and basil, deglazed
in vodka and tossed in alfredo

Genevese* | A blend of house marinara
and pesto verde

Rose | A blend of house marinara and alfredo

Garlic and Olive Oil
(No charge) | A blend
of chopped garlic cloves
and olive oil

*Gluten Free upon request

PASTA FRESCA

(FRESH PASTA)

LASAGNA MARINARA
Seven layers of hand rolled pasta, mozzarella,
ricotta and parmesan cheese. Baked and
topped with house made marinara 15

SPINACH LASAGNA
Seven layers of hand rolled pasta,
spinach, mozzarella, ricotta and parmesan
cheese. Baked and topped with house
made marinara 15

MANICOTTI
A blend of mozzarella, ricotta and
parmesan cheese rolled into two
house made crepes. Baked and topped
with house made marinara 14

SIX CHEESE PASTA PURSES
Bite sized pasta purses stuffed with a
blend of six Italian cheese and topped
with house made marinara 14

TOPPINGS

MEAT SAUCE
Peter's original bolognese made
with fresh rosemary and garlic 3

ITALIAN SAUSAGE 3

HOUSE MADE MEATBALLS
A blend of ground beef,
tenderloin and veal 3

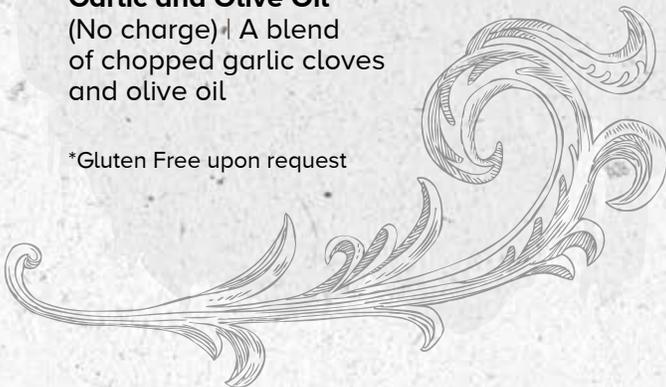
**ITALIAN SAUSAGE,
ONIONS AND PEPPERS 3**

PRIMAVERA VEGETABLES
A mixture of fresh onions, bell
peppers, mushrooms, broccoli
and sugar snap peas 3

GRILLED CHICKEN 6

SAUTÉED SHRIMP 8

SEARED SCALLOPS 9



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

POLLO & CARNE DI VITELLO

(CHICKEN & VEAL)

CHICKEN CACCIATORE

Grilled chicken breasts in our cacciatore sauce with onions and mushrooms. Tossed with fresh pasta. Sauce can be served mild, medium or spicy 18

GRILLED CHICKEN ALFREDO

Choice of fresh pasta tossed in alfredo sauce and topped with grilled chicken breasts 18

CHICKEN DIJON

Sautéed chicken medallions, sun dried tomatoes and fresh mushrooms in a creamy Dijon mustard sauce and tossed with fresh pasta 19

PICATTA*

Sautéed capers in a fresh lemon white wine sauce
Chicken 18 | Veal 20

MARSALA*

Hand tenderized, simmered in a sauce of sliced mushrooms, light cream and marsala wine
Chicken 18 | Veal 20

FRANCESE*

Sautéed garlic and fresh mushrooms in a lemon white wine sauce
Chicken 18 | Veal 20

PARMIGIANA

Hand tenderized, lightly dipped in egg, layered with house made marinara, mozzarella and parmesan cheese, then baked to perfection
Chicken 18 | Veal 20

SALTIMBOCCA PIEMOTESE*

Hand tenderized, sautéed with prosciutto. Topped with mozzarella and finished with a delicate white wine sauce
Chicken 18 | Veal 20

EGGPLANT PARMESAN

Layers of crispy eggplant and a blend of cheeses. Baked to perfection and topped with house made marinara 16 | Add fresh spinach, sautéed mushrooms or caramelized onions for 2

DUCK LEG CONFIT

Slow roasted duck legs with a red currant gastrique 20

**Gluten free upon request | All entrees served with your choice of soup or salad, garlic bread and rolls and a choice of baked potato, daily risotto, steak fries, vegetable of the day or fresh pasta*

PESCE (SEAFOOD)

SHRIMP MONTANARA

Shrimp dredged in our house made herb beer batter, deep fried and served with a zesty cocktail sauce 18

LINGUINI WITH CLAM SAUCE

Choice of bianco or rosso clam sauce with onion and mushrooms. Sautéed in whole little neck clams and tossed with linguini 19

SHRIMP SCAMPI

Plump shrimp sautéed with fresh mushrooms in a seasoned garlic butter and lemon sauce, tossed with pasta 20

PIATTO DI MARE

A medley of shrimp, scallops and crabmeat. Sautéed with fresh mushrooms, julienne bell peppers and onions in a lightly thickened white wine sauce, tossed with pasta 21

SEAFOOD FRA DIAVOLO

An extravaganza of shrimp, scallops, clams, calamari and mussels. Sautéed with sliced mushrooms and simmered in a rich tomato sauce, tossed with pasta 21

SEAFOOD ALFREDO

Sautéed shrimp and scallops in our garlic and parmesan cream sauce and tossed with pasta 20

SEAFOOD & PURSES

Six cheese pasta purses topped with fresh sautéed shrimp, scallops, onions and spinach. Tossed in a roasted red pepper alfredo 21

SEAFOOD ALLA VODKA

Shrimp and scallops sautéed with diced prosciutto in vodka tomato basil cream sauce tossed with pasta 21

CARNE

Steak

12 OZ. NEW YORK STRIP 32

8 OZ. FILET MIGNON
(Center Cut) 35

DELMONICO 33

House Made Sauce for your Steak 3

Pina | Fresh mushrooms simmered in a zesty cream sauce

Au Poivre | cracked black peppercorns flamed in brandy

Prosciutto Bleu Cheese & Cream Sauce | A crispy prosciutto and bleu cheese sauce

Bourbon Glaze |
House made bourbon teriyaki glaze

Split entrees 5.50; includes extra side and salad

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