



## BENVENUTI

Since 2008, it has been our pleasure to serve the finest Neapolitan style pizza with the freshest ingredients available in an authentic trattoria setting. Our pizzas are made with a special dough using Italian Tipo 00 flour, Colorado whole wheat flour, yeast imported from Italy, and no added sugar or oil. We use house-chopped San Marzano tomatoes grown at the base of Mt Vesuvius and Fior di Latte mozzarella made fresh daily in house. Your pizza is fired in an 875-degree hickory wood oven imported from Tuscany - just the way they have been cooked in Italy for 2,000 years. Pizzas bake up light and crisp with a hint of char in less than two minutes. From using produce from local farmers when available to using the leanest, high quality house-made and artisanal meat and cheese toppings available, we craft your pizza with care. Simplicity has its rewards.

## RESPECTING THE CRAFT

We hand-make our dough fresh daily, creating up to 200 dough balls. Every item on the menu is hand-made to order, often with a dozen different ingredients. Every pizza is hand-stretched and topped to order. Hand-made does take time and our wood oven can cook seven pizzas at a time in under two minutes, but there can be a wait if the restaurant is extremely busy. Please tell your server if you have a tight time constraint. Thank you for taking the time to enjoy our food. Buon appetito!

## SUSTAINABLE DINING

In 2012 we were named the 11th 4-Star Certified Green Restaurant® in the world. Pizzeria Rustica was named to both Top-20 and Top-5 lists of America's most sustainable restaurants in 2014. We do not use plastic or styrofoam service items. Our straws and cups are made from corn and enter our compost. We use local table linens, recycled butcher paper, and recycled Green Restaurant-approved to-go boxes and pizza boxes. There are no fossil fuel appliances in our kitchen and 100% of our electricity comes from renewable sources (wind, solar, geo-thermal). We recycle or compost over 90% of our waste and produce less trash than most local homes. We use low water consumption appliances and environmentally-friendly cleaning supplies. Filtered water is available on request, but we generally do not bring it automatically out of respect for our limited water resources in Colorado. For more information see...

*[PizzeriaRustica.com](http://PizzeriaRustica.com) or [DineGreen.com](http://DineGreen.com)*



Open Tuesday-Sunday 12-9pm May-September  
CLOSED MONDAYS


















Check our website for off-season hours and holiday closures

## VINI Organically/sustainably grown

### BIANCHI *(Sweetest to most dry)* bottle/glass

Stella Moscato IGT (Sicily)	26/7
Bigi Orvieto Classico DOC (Umbria)	29/8
 Carpinetto Super Tuscan (chard/SB/grech) (Tuscany)	34/9
Deloach Chardonnay (Sonoma Valley)	26/7
 Matchstick Unoaked Lo-Cal Chardonnay (Slovenia)	26/7
Kenwood Sauvignon Blanc (Sonoma Valley)	29/8
Borgo M Friuliano Tocai IGT (Friuli)	29/8
Masi Delle Venezie Bianco Pinot Grigio IGT (Venezia)	29/8
 Feudi Falanghina DOC (Campania)	29/8
 Terre dei Grifi Frascati Superiore DOC (Lazio)	29
 Cesari Due Torri Pinot Grigio IGT (Venezie)	29/8
 La Quercia Montonico DOC (Abruzzo)	39




### ROSSI *(Lightest to fullest body)*

Underwood Pinot Noir (Oregon)	29/8
Collegiata Montepulciano DOC (Abruzzo)	29/8
 Capestrano Montepulciano DOC (Abruzzo)	29/8
 Primaterra Primitivo/Zinfandel IGT (Puglia)	29/8
Villa Campobello Chianti DOCG (Tuscany)	26/7
 Li Veli Orion Salento Primitivo IGT (Puglia)	34
 Masi Delle Venezie Rosso Blend IGT (Venezia)	29/8
 Bertani Valpolicella DOC (Verona)	34/9
 Santadi Carignano Grotta Rossa DOC (Sardinia)	36
 La Turna Barbera d'Asti DOCG (Piemonte)	36/9
 Casa Contini Biferno DOC Aglianico (Molise)	29/8
 Fattoria di Pulignano Treggiaia IGT (Tuscany)	34
 Argentiera Super Tuscan Blend IGT (Tuscany)	34
 Monte Antico Toscano Super Tuscan IGT (Tuscany)	29/8
Bibbiani Chianti DOCG (Tuscany)	29/8
 Rubrato Aglianico DOC (Campania)	34
Citra Cabernet Sauvignon IGT (Abruzzo)	26/7
Arcangelo Negroamaro IGP (Puglia)	29/8
 SaSyr Sangiovese/Syrah Blend IGT (Tuscany)	29/8
 Ravenswood Petite Syrah (Sonoma Valley)	26/7
 Anarkos Rosso Blend (Puglia)	29/8
 Ciona Montegrossoli Super Tuscan IGT (Tuscany)	30
 Di Maio Cabernet Sauvignon IGT (Molise)	34



### VINI DELLA CASA

Casa Vinicola Zonin is based upon strong traditions going back almost two hundred years and seven generations. Their constant quest for the highest quality in their vineyards and in sustainable viticulture has led the winery to derive over 50% of its power from solar.

 Prosecco {187ml split 7} {750ml bottle 25} {1.5 ltr magnum 43}	
 Chardonnay, Pinot Grigio Delle Venezie	25/6.5
 Chianti DOCG, Montepulciano, d'Abruzzo DOC	25/6.5

*Please see chalkboard & table tents for  
current wine specials & our Reserve List*

## ANTIPASTI

(Ask about vegan & gluten-free options)

**ANTIPASTO MISTO DEL GIORNO** - daily selection of wood-roasted, marinated & cured vegetables, imported olives, columbus salumi, artisanal cheeses, local multigrain bread (available gf)

Sm...7.5 Lg...14.5 [Vegetarian Sm...7 Lg...13.5]

**PAGLIASOTTI** - named for an old colorado city italian family, our best appetizer for sharing combines an insalata caprese & a small antipasto misto on one long plate...15 (available gf)

✓ **FONDUTA** - wood-fired smoked mozzarella in a cast iron skillet with fresh oregano & rosemary garlic flatbread to dip...7.5  
🍷 *Falanghina or Frascati*

⊗ **POLPETTE AL FORNO** - wood-roasted ranch foods direct house-made meatballs, san marzano tomato sauce, fresh oregano, imported pecorino romano...7.5  
[add rosemary garlic flatbread...4] 🍷 *Barbera or Aglianico*

✓ **BRUSCHETTA TRIO** - our house version of bruschetta is wood-fired flatbread with chef's daily selection of three toppings...7

⊗ **SPIEDINI** - ciliegine mozzarella ball skewers wrapped in prosciutto di parma in a warm skillet with truffle oil & salad...7.5  
🍷 *Pinot Grigio or Friuliano*

✓⊗ **CREMINI AL FORNO** - fresh cremini mushrooms stuffed with garlic ricotta, salumi & imported pecorino romano fired in the wood oven in a skillet with san marzano tomato sauce...6.5  
[add rosemary garlic flatbread...4] 🍷 *Pinot Noir or Super Tuscan*

✓⊗ **OLIVES & NOCCIOLE AL FORNO** - wood-fired house-marinated imported olives with toasted & spiced hazelnuts...5.5  
[add rosemary garlic flatbread...4] 🍷 *Pinot Grigio or Sauvignon Blanc*



Pagliasotti

## INSALATE

✓⊗ **INSALATA CAPRESE** - our fresh, house-made fior di latte mozzarella cheese layered with vine-ripened tomatoes & fresh basil, roasted tomato-infused olive oil, house pesto, basil-infused sea salt...9

✓⊗ **INSALATA MISTA** - arcadia organic spring mix & market vegetables with house-made white balsamic vinaigrette or light, egg-free caesar dressing Sm...4.5 Lg...9

✓ **INSALATA CESARE** - baby romaine, crispy prosciutto, house-made egg-free caesar dressing, rosemary garlic flatbread croutons, fresh-grated pecorino romano, lemon wedge...8.5 (available gf) [add italian white anchovies...2]

✓⊗ **INSALATA CUNEO** - baby romaine wedge, chopped tomato, crispy salumi bits, crumbled gorgonzola, house-made white balsamic vinaigrette...8.5

✓ vegetarian or available vegetarian 🍄 contains nuts ⊗ gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have food allergies. While we offer gluten-free options please know our small kitchen is not gluten-free.

# PIZZE

(Pizza as calzone 1.00 upcharge)

**PIZZA DEL GIORNO** - see the chalkboard or ask your server about the pizzaiolo's special of the day made from the freshest market ingredients [Market Price]

**RUSTICA** - our signature pizza - crushed san marzano tomatoes, house-made fior di latte mozzarella & a garlic ricotta-stuffed crust pocket. topped with prosciutto di parma & fresh baby arugula (optional) ..14

✓ **CINQUE FORMAGGI** - white pizza - house-made fior di latte mozzarella, sharp provolone, imported pecorino romano, parmesan & fontina cheeses, wood-roasted garlic & fresh italian parsley ..14 🍷 *Pinot Grigio or Super Tuscan*

🥜 **FORMAGGI E POLLO** - 5 cheeses, crushed san marzano tomatoes, local chicken/ tomato/ basil sausage, red onion, pistachio, rosemary ..14.5 🍷 *Falanghina or Frascati*

**QUATTRO STAGIONI** - a classic italian pizza representing ingredients of the four seasons. Crushed san marzano tomatoes, house-made fior di latte mozzarella, diced artichoke hearts, baby nicoise olives, roasted crimini mushrooms, capicola ham ..14 🍷 *Montepulciano or Primitivo*

✓ **MARGHERITA** - the original neapolitan pizza - crushed san marzano tomatoes, house-made fior di latte mozzarella, fresh basil leaves, pecorino dusting, extra virgin olive oil ..12.5

✓ **REGINA SUPER MARGHERITA** - the ultimate neapolitan pizza - crushed san marzano tomatoes, imported mozzarella di bufala, oven-roasted tomato, fresh basil leaves, pecorino dusting, extra virgin olive oil ..15

**SALSICCIA** - crushed san marzano tomatoes, house-made fior di latte mozzarella, local wood-roasted sweet italian sausage ..14 🍷 *Barbera or Cabernet Sauvignon*

**SALUMI** - crushed san marzano tomatoes, house fior di latte mozzarella, artisinal spicy fennel & sweet sopressata salamis ..14 🍷 *Super Tuscan or Petite Syrah*

✓ **QUATTRO VERDURE** - crushed san marzano tomatoes, house-made fior di latte mozzarella, wood-roasted red peppers, shaved zucchini, red onions, baby nicoise olives ..13 🍷 *Falanghina or Friuliano*

✓ **MARINARA** - another neapolitan classic - crushed san marzano tomatoes, wood-roasted garlic, extra virgin olive oil, fresh oregano. {no cheese} ..11 🍷 *Sangiovese or Montepulciano*

## PIZZA & SALAD EXTRAS

1.5 each

wood-roasted garlic  
shaved zucchini  
baby black nicoise olives  
roasted cremini mushrooms  
red onions  
wood-roasted red peppers  
fresh basil  
house-made basil pesto  
vegan italian parsley pesto

3 each

[prosciutto di parma  
mozzarella di bufala]

2.5 each

diced artichoke hearts  
capicola ham  
white italian anchovies  
local sweet italian sausage (mild)  
pepperoni salami  
spicy fennel salami  
sopressata salami  
pecorino romano cheese  
gorgonzola blue cheese  
aged asiago cheese  
chicken/ tomato/ basil sausage

ASK IF YOU WOULD LIKE YOUR PIZZA UNCUT AS IN ITALY

✓ vegetarian

🥜 contains nuts

🚫 gluten free

# SIGNATURE COCKTAILS

<b>DIRTY ITALIAN MARTINI</b>	9
<i>garnished w/gorgonzola-stuffed olives</i>	
<b>CHOCOLATE / ESPRESSO MARTINI</b>	9
<i>van gogh espresso &amp; chocolate vodkas, espresso shot</i>	
<b>LIMONCELLO OR PEACH-CELLO MARTINI</b>	9
<b>RASPBERRY OR CLASSIC COSMOPOLITAN</b>	9
<i>ketel citroen, raspi-cello, lime, cranberry</i>	
<b>RUSTICA MANHATTAN</b>	9
<i>bourbon, sweet vermouth, luxardo maraschino liqueur</i>	
<b>ITALIAN MARGARITA</b>	9
<i>tequila, limoncello, amaretto di saronno, lime, lemon</i>	
<b>SPARKLING NEGRONI (OR CLASSIC)</b>	8
<i>Colorado gin or prosecco, campari, sweet vermouth</i>	
<b>TUACA LEMONDROP</b>	9
<i>tuaca, triple sec, lemon juice</i>	
<b>BELLINIS</b>	7
<i>prosecco with choice of peach-cello or raspi-cello</i>	
<b>WELL SPIRITS</b>	7
Beefeater Gin, Svedka Vodka, Bacardi Rum, Hornitas Tequila	
<b>PREMIUM SPIRITS</b>	9
Colorado Small Batch Gin, Single Malt Scotch, Colorado Single Barrel Bourbon, Ketel Citroen Vodka	



*Dirty Italian  
Martini*

## BIRRE

<b>PREMIUMS &amp; IMPORTS</b>	4.5
Peroni Lager	
Bristol Compass IPA	
Moretti La Rossa Double Malt Bock	
Bristol Beehive Wheat	
Odell 90 Shilling	
Colorado Native Lager	
<i>available only in CO</i>	
<b>DOMESTICS</b>	3.5
Miller Lite	
Budweiser	
Coors Light	
O'Douls Non-Alcoholic Amber	

### CAFFE & TEA

Stash Iced Tea (homemade, cold brewed daily)	2
Arnold Palmer	2
Local Barista Milano or Decaf Espresso	2.5
Local Barista Milano or Decaf Cappuccino	3.5
Coffee (local Barista Milano or decaf)	2
Stash Hot Tea (artisanal tea selection)	2

## BEVANDE

<b>SAN PELLEGRINO ACQUE</b>	3
Italian sparkling (500ml)	
Panna still water (500ml)	
Aranciata (blood orange)	
Limonata (lemon)	
<b>SODAS</b>	2
Coke, Diet Coke, Sprite, Root Beer, Dr Pepper	

## DOLCI contains nuts

COOKIE & GELATO - wood-fired homemade chocolate chip cookie in a skillet with a scoop of vanilla bean gelato...5.5


 SPUMONI GELATO IN WAFFLE TULIP CUP - balsamic fig glaze...5.5


DOLCI AFFOGATI (drowned desserts)

Coffee Combo - local espresso chocolate chip gelato & a shot of local espresso...5.5

Limoncello Combo - local limoncello sorbetto & a shot of house-made limoncello...6

 LOCAL GELATI/SORBETTI WITH BISCOTTINI - raspberry, limoncello, dark chocolate, vanilla bean, spumoni, espresso chocolate chip & house daily flavor Sm...3 Lg...5

 BUDINO - butterscotch pudding, mini chocolate chips, chocolate sauce, rosemary caramel crumble...5.5

 SFOGLIATINE PANINI - delicate pastry sandwiches with ricotta nutella filling & dried cranberries...5.5  
[add gelato...3]

CHEF'S DAILY BISCOTTI - 2 flavors of the day with Chef's dipping sauces...2 for 3.5



*Sfogliatine Panini*

## DIGESTIVI & CAFFE

### DIGESTIVI

House-made limoncello	4
House-made peach-cello	5
Raspi-cello	6
Sambuca	6
Frangelico	6
Amaretto	6
Amaro Meletti	7
Grappa	7
Coffee Grappa	7
Tuaca	6



### CAFFE

Local Barista Milano or Decaf Espresso	2.5
Local Barista Milano or Decaf Cappuccino	3.5
Coffee (local Barista Milano or decaf)	2
Stash Hot Tea (artisanal tea selection)	2

*Gift cards available*

*We can cater your event with our Rusticater mobile wood oven*



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