



REGIONAL ITALIAN CUISINE



Emilia-Romagna is the heart of Italy's fresh pasta tradition, where handmade egg and flour dough, rolled and shaped with precision, is at the centre of every meal.

As a regional Italian restaurant, Rustichella represents Bologna and the Emilia-Romagna region, honouring time-honoured techniques with pasta made entirely from scratch on-site.

From delicate tortelloni to ribbons of tagliatelle, each dish reflects the craftsmanship and rich culinary heritage of Emilia-Romagna.

Buon appetito!



rustichella.au

STARTERS

Tigelle, Crescentine and Crostini in Emilian Cuisine

TIGELLE (traditional iron-cooked bread)

- WITH MODENA PORK PESTO (2 pcs) \$16 (3 pcs) \$24

The best! A true Modenese classic, this rich pork pesto is a savoury spread made from whipped guanciale (cured pork cheek), lard, garlic, and rosemary. Traditionally served with a sprinkle of Parmesan cheese, the tigelle are sliced in half for easy spreading.

- WITH 18 MONTH AGED PARMA PROSCIUTTO (2 pcs) \$16 (3 pcs) \$24
- WITH MORTADELLA (2 pcs) \$15 (3 pcs) \$22

add \$9 for a side of spreadable Stracchino Fresh Cheese

add \$5 for Homemade Gluten Free Tigelle

TIGELLE are small, round, and slightly crispy flatbreads cooked on a special cast-iron press.

Traditionally, tigelle were cooked between terracotta discs, called tigelle, which gave them their name. Chestnut leaves were placed between the dough and the discs to prevent sticking and to infuse a subtle aroma. Today, the

floral motif is a nod to the bread's historical preparation and adds an authentic touch to this Emilia-Romagna classic.



CRESCENTINE (traditional fried bread)

- WITH MORTADELLA AND GRATED PARMESAN (3 pcs) \$16 (4 pcs) \$21
- WITH PARMA PROSCIUTTO AND SHAVED PARMESAN (3 pcs) \$18 (4 pcs) \$24
- WITH PROVOLONE CHEESE (V) (3 pcs) \$15 (4 pcs) \$20
- MIX OF THREE (3 pcs) \$19

add \$9 for a side of Stracciatella, the luscious centre of burrata

add \$5 Homemade Gluten Free Crescentine

CRESCENTINE, a classic from Bologna and Modena area. Each one is slightly different, puffed in its own way as it hits the hot oil. They are typically served with cured meats, cheeses, and spreads. No rules: fold it, cut it, enjoy it!



CROSTINI (toasted homemade bread)

Crisp, toasted homemade bread topped with the following:

- FRIGGIONE* ONION STEW & STRACCIATELLA (V) (2 pcs) \$16 (3 pcs) \$24
- RAGÙ BOLOGNESE AND SHAVED PARMESAN (2 pcs) \$16 (3 pcs) \$24
- TOMATO BRUSCHETTA (VG) (3 pcs) \$15 (4 pcs) \$20

add \$5 Homemade Gluten Free bread

*FRIGGIONE is a traditional onion dish from Bologna, Emilia-Romagna, dating back to at least the 19th century. Together with tomatoes, onions are stewed slowly for a long time, much like a ragù. The recipe was officially documented in 1886 by the Accademia Italiana della Cucina, though it had likely been prepared for generations before that.

next -----> PLATTERS - SALADS - SIDES & PLAIN BREADS

PLATTERS

• COLD CUTS PLATTER (SERVES 2-4)

\$39

A selection of four types of salumi, served with olives, fresh stracchino cheese, and four tigelle.

add Modena Pork Pesto & Parmesan \$10

add \$5 for Gluten Free Tigelle



• CHEESE PLATTER (SERVES 2-4)

\$39

A selection of four cheeses, served with whole olives, dried fruit, manuka honey, marmelade, and homemade house breads. (V)

add \$5 for Homemade Gluten Free Bread



SALADS

• BURRATA ON HEIRLOOM TOMATO SALAD

\$26

Served with thinly sliced red onion, fresh basil, extra virgin olive oil, and Modena balsamic vinegar made from Trebbiano grapes. (V) (GF)

• MEDITERRANEA SALAD

\$12

Mixed green leaves with cherry tomatoes, thinly sliced red onion, and shaved Parmesan, dressed with extra virgin olive oil and Modena balsamic vinegar made from Trebbiano grapes. (V) (GF)

24 month aged grated Parmesan	\$2
Balsamic Vinegar	\$2
Marinated Whole Olive Mix	\$6
Fresh Stracchino cheese	\$9
Stracciatella	\$9
Modena Pork Pesto & Parmesan	\$10
18 Month aged Parma Prosciutto	\$17
Mortadella	\$16

SIDES

BREADS

Plain Crescentine*

(3 pcs) \$10 (4pcs) \$13.5

Tigella*

(each) \$3.5

Focaccia

(3 pcs) \$8 (4 pcs) \$10.5

add Extra Virgin Olive oil (EVOO) \$2

Breads* & Extra Virgin Olive Oil

\$10

*add \$5 for homemade gluten free option

next -----> PASTAS

TAGLIATELLE AL RAGÙ BOLOGNESE,

A DISH OF CULTURAL SIGNIFICANCE

SPOILER ALERT: SPAGHETTI BOLOGNESE DOESN'T EXIST

Handmade and handcut Tagliatelle pasta, is a cornerstone of Emilia-Romagna's cuisine. Its texture holds sauces beautifully, making it the ideal match for the rich, hearty Ragù Bolognese.

A telltale sign of a less traditional take on Italian cuisine is the appearance of "Spaghetti Bolognese" on a menu—a dish that isn't found in Bologna.



At Rustichella, a regional Italian restaurant dedicated to the cuisine of Emilia-Romagna—the birthplace of this dish — the authenticity of Tagliatelle al Ragù Bolognese is not just a culinary preference but a matter of cultural pride and historical accuracy.

Since April 16, 1972, the precise gold measurements for authentic Bologna tagliatelle have been preserved at the historic Palazzo della Mercanzia, ensuring its integrity and protecting it from alteration.



PASTAS

Freshly handmade on-site each day using organic free-range eggs and premium flour from Mulino Dalla Giovanna, Emilia Romagna – the source of our regionally rooted flavours.

Each pasta is finished with a touch of Parmesan cheese.

TAGLIATELLE

Handcut flat ribbon pasta, a true reflection of Emilian culinary heritage. Served with:

- Classic BOLOGNESE Beef Ragù \$29
- AVOCADO, red onion and parmesan (V) \$28
- EMILIANA - Pork & Beef Ragù & a dash of cream \$29

* add \$5 Homemade Gluten Free Tagliatelle

SPAGHETTI

Thicker and rougher than regular spaghetti, this handmade version is crafted to hold rich, creamy toppings beautifully. Served in the following versions:

- Original CARBONARA - Guanciale (pork cheek) egg yolk & cheese \$31
- GORGONZOLA Blue Cheese, walnut & rocket (V) \$29
- TRUFFLE NARA - Guanciale, egg yolk, cheese and black truffle \$35

* add \$5 Homemade Gluten Free Spaghetti

--- GLUTEN FREE ---

RUSTICHELLA offers a selection of gluten-free options. While we do our best to accommodate gluten sensitivities, we are not a dedicated gluten-free kitchen. As a result, we cannot guarantee that cross-contact will not occur or that your meal will be entirely free from gluten.



TORTELLONI

(ONI-not-INI), traditionally filled with a delicate blend of creamy ricotta, fragrant parsley and nutmeg, following the classic recipe from Bologna. Served as follows:

- BURRO E SALVIA - with butter and sage (V) \$31
- BURRO E ORO - with butter and tomato (V) \$31
- AL RAGÙ - with Bolognese Beef Ragù \$35

* add \$5 Homemade Gluten Free Tortelloni



TORTELLONI, a beloved pasta from Bologna, are the larger cousin of tortellini. The ricotta and parsley filling pairs beautifully with simple sauces like melted butter and sage, a light tomato sauce or a richer Bolognese. This dish remains a timeless expression of Bologna's culinary heritage.

POTATO GNOCCHI

light and pillowy, made from a simple blend of potato and flour, with no egg in the dough. Served as follows:

- Free Range CHICKEN RAGÙ Bianco \$31
- GARDEN VEGGIE (V) \$31
- GORGONZOLA Blue Cheese, walnut & rocket (V) \$31
- AL RAGÙ - with Bolognese Beef Ragù \$31

* add \$5 Homemade Gluten Free Gnocchi

TODAY'S SPECIALS

Fresh, seasonal, and regional,
with a touch of the chef's creativity.
See the table talker or ask our team for details.



DESSERT

TIRAMISÚ

\$16

A classic Italian dessert with coffee-soaked savoiardi biscuit, rich mascarpone cream and eggs, finished with a dusting of cacao

BUDINO GIANDUIA (GF)

\$15

Silky hazelnut chocolate pudding, topped with fresh cream and toasted hazelnuts

BUDINO: This chocolate pudding holds a special place in many childhood memories—a simple, comforting taste of the past. There was always someone quick to shout, "I'll clean it!"—eager to claim the little pot where the pudding had been made.



TRADITIONAL EGG PANNACOTTA (GF)

\$16

A smooth and creamy Italian custard made with fresh cream, delicately set with egg white for a velvety texture. Served with your choice of:

- dark chocolate and toasted almond flakes
- fresh fruit coulis



PANNACOTTA Unlike the modern version that relies on gelatin, our Traditional Pannacotta is baked the old-school way, setting naturally with egg whites. The result? A beautifully smooth, custard-like texture with no jelly-like effect—just pure, creamy indulgence. This timeless dessert honours the simplicity and craftsmanship of Italian tradition.

COCCHINO

(GF - VG)

This coconut cream pudding is a light sweet finish to your meal. Served with your choice of

- dark chocolate and toasted almond flakes
- fresh fruit coulis

\$15

AFFOGATO

Vanilla Gelato with Dark Chocolate, Illy Espresso & Cantucci Biscuit. \$15

Add a 30ml pour of your choice of liquor:

- add Noisetto Alc. Vol. 21% - hazelnut liquor \$9
- add Amaretto Alc. Vol. 28%- almond liquor \$9
- add Caffè Alc. Vol. 25% - coffee liquor \$9
- add Modena Nocino Alc. Vol. 42% - green walnut liquor \$17

CANTUCCI

(biscuits only 3 pcs) \$6

Cantucci are classic Tuscan almond biscuits, baked twice for a golden, crisp texture. Their delicate crunch and nutty sweetness make them ideal for enjoying with coffee or a glass of sweet wine.

- Cantucci and Vin Santo (60ml) \$17

Vin Santo is a traditional Italian dessert wine. This wine is typically made from dried grapes and aged in small barrels for a rich, sweet, and nutty flavour. Alc. Vol. 16.5%

- Cantucci and Canto del Ció (60ml) \$27

Canto del Ció is a sweet wine made from air dried organic Termarina red grape (naturally seedless). Solera method, controlled oxidation. Alc. Vol. 15.5%



THE PORTICO OF SAN LUCA, THE LONGEST 'CORRIDOR' EVER BUILT IN THE WORLD

SOFT DRINKS

HOMEMADE DRINKS

- Old fashioned lemonade \$7
- Sparkling Lemonade Bitter \$7
- NO SUGAR Hibiscus Iced Tea - Tart, floral, and crisp. \$10

TOMARCHIO SPARKLING DRINKS

- Chinotto - Bitter italian citrus \$9
- Aranciata Rossa - Blood Orange \$9
- Ginger Beer - Spicy & aromatic \$9



Since 1920, Tomarchio drinks have been a favourite across Italy. Crafted using simple, genuine ingredients and produced through traditional artisanal methods, they remain true to their original recipe, preserving their unique and incomparable taste over time.

BOTTLED FRUIT JUICE

- Orange - 100% not from concentrate \$9
- Apple - Organic \$9
- Apple & Black Currant - Organic \$9

MINERAL WATER

- San Pellegrino 500ml \$6 - 750ml \$9

Sparkling mineral water naturally enriched with calcium, magnesium, and bicarbonate—minerals absorbed during its long journey through the Italian Alps.

- Acqua Panna 500ml \$6 - 750ml \$9

A smooth still mineral water sourced from the hills of Tuscany. Naturally filtered through layers of limestone, it emerges with a unique mineral balance and low sodium content.

COFFEE & TEA

- Espresso \$4,5
- Whip-spresso (espresso, whipped cream, dusted cacao) \$6
- Macchiato, Piccolo, Long Black \$5
- Flat White, Latte, Cappuccino \$5.5
- Hot Chocolate, Mocha \$5.5
- Iced Long Black \$6
- Iced Latte \$7
- Iced Mocha \$7
- Iced Chocolate \$7
- Hot Tea \$5

Extra Coffee Shot, Mug \$0.5
Soy, Almond, Oat, Lactose free milk \$0.5
Caramel, Vanilla, Hazelnut syrup \$0.5

English Breakfast, Peppermint,
Lemongrass & Ginger, Forest Berry

Illy's Intenso coffee features a bold roast with warm cocoa and dried fruit notes. Made from a unique blend of 100% sustainably grown Arabica beans, it offers a smooth, full-bodied taste that's consistently rich and never bitter. Packaged in an air-free, pressurized can, illy coffee preserves its fresh aroma and oils for a premium experience, cup after cup.



BOLOGNA

Towers and Porticoes

Bologna's skyline is shaped by its medieval towers and its streets are defined by the long, elegant stretch of porticoes. These two architectural elements give the city a unique character, blending history and function in a way few other places do.



During the Middle Ages, Bologna was known as the "city of towers."

At its peak, there may have been as many as a hundred, built by noble families as both defensive structures and symbols of power.

Today, only about twenty remain, with the most famous being the Asinelli and Garisenda towers.

Asinelli, standing at 97.2 meters, offers a panoramic view of the city for those willing to climb its nearly 500 steps.

Garisenda, much shorter at 48 meters, leans so dramatically that Dante referenced it in his Divine Comedy. Other towers still punctuate the cityscape, remnants of a time when Bologna's nobility built upward to assert their dominance.

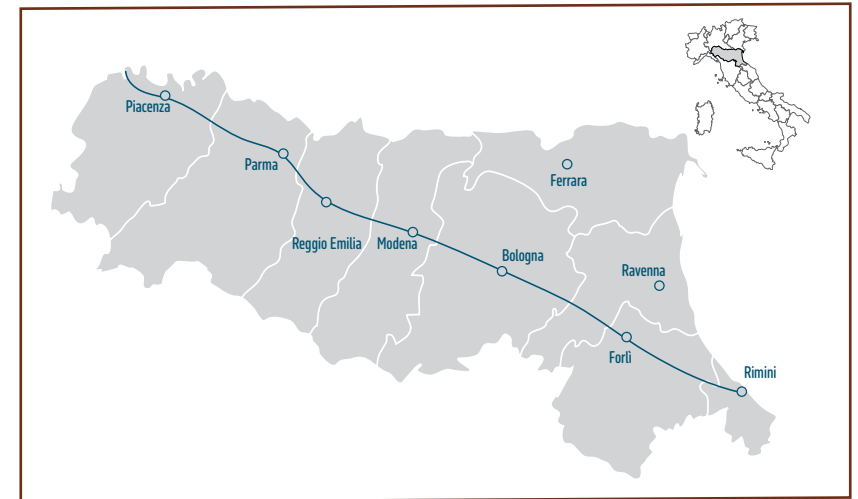
VIA EMILIA

The backbone of a region

The name Emilia-Romagna reflects the rich history of this Italian region. It's made up of two distinct parts, each with its own story.

Emilia comes from the Roman consul Marco Emilio Lepido, who in the 2nd century BC built the Via Emilia, a major road connecting Piacenza and Rimini. This road became so important that the surrounding area was named after it.

Romagna, on the other hand, originates from Romania, a term used by the Byzantines in the 6th century AD to describe the lands of the former Western Roman Empire they controlled. Over time, this name evolved into Romagna.



The two names were officially combined in the 19th century during Italy's unification, recognising the region's dual heritage: Emilia, with its Roman roads and cities, and Romagna, with its Byzantine influence seen in places like Ravenna. Together, Emilia-Romagna showcases centuries of history, from the Roman Republic to the Byzantine Empire and beyond.

EMILIA-ROMAGNA

The kitchen of Italy

Italy is world-renowned for its cuisine, but no region embodies its culinary heart like Emilia-Romagna. Often called "The Kitchen of Italy," it has shaped both national traditions and global perceptions of Italian food.

With its fertile land, deep-rooted food culture, and meticulous craftsmanship, it stands as a cornerstone of Italian gastronomy.



The region is home to iconic specialties: Parmigiano Reggiano, the "King of Cheeses"; Prosciutto di Parma and Mortadella di Bologna, symbols of Italy's curing traditions; and Aceto Balsamico Tradizionale di Modena, aged for decades to develop its depth and complexity.

It also boasts legendary dishes like Tagliatelle al Ragù, Tortellini, and Lasagne, all synonymous with Italian cuisine.

Its wine culture is equally distinctive.

Four thousand years ago, the cultivation of wild vines known as 'labrusca'

began in Emilia-Romagna. This vine has been vinified over the centuries, as evidenced by the discovery of a primitive Etruscan (9th century BC) artifact, known as Khyatos, found in the vineyards of the Reggio Emilia area.

Its deep origins over millennia have made the Lambrusco grape family unique and expansive, still connected today to the early steps of winemaking. Lambrusco, in its many styles, remains the most famous.

The Lambrusco family consists of several grape varieties, with estimates ranging from 10 to 15 distinct varieties, although some sources may classify additional sub-varieties.

The most notable include Lambrusco Sorbara, Lambrusco Maestri, Lambrusco Grasparossa, Lambrusco Salamino, Lambrusco Montericco, and Lambrusco Marani.

Each variety contributes unique characteristics to Lambrusco wines, creating a diverse range of styles, from dry to sweet, still to sparkling. The region's focus on these varieties has made Lambrusco wines globally recognised.



Malbo Gentile produces velvety, fruit-forward reds. Notable whites like Malvasia di Candia Aromatica and Albana di Romagna add further diversity, alongside Gutturino, a bold blend of Barbera and Croatina.

The region also embraces orange wines (skin-fermented white grape varieties), balancing tradition with innovation.

For something stronger, Nocino, a spiced walnut liqueur made with green unripe walnuts, water, sugar, time, and sun, is a true local specialty.

Beyond food, Emilia-Romagna is home to Italian engineering excellence. The world's most prestigious automotive brands—Ferrari, Lamborghini, Maserati, and Ducati—all hail from here, where precision and craftsmanship extend from the kitchen to the road.

Emilia-Romagna's influence shapes what the world knows as Italian cuisine. Without it, there would be no Parmigiano Reggiano, Prosciutto di Parma, or handmade pasta as we know it. More than just a region, it is Italy's kitchen.



EMILIA-ROMAGNA A TAVOLA

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