

EST. 2014

Crust

• PASTA & PIZZERIA •

ANTIPASTI

CALAMARI FRITTI _____ 9

Squid lightly battered, fried and served with lemon wedges and our marinara sauce

◆ MUSSELS DONAROMA _____ 11

Rope grown mussels from Prince Edward Island steamed in a flavorful white wine, lemon and fresh herb sauce

ARANCINI DI RISO _____ 8

Seasoned, fried risotto stuffed with goat cheese and served with our pomodoro sauce

◆ BRUSCHETTA OF THE DAY _____ 7.5

FRIED MOZZARELLA _____ 8.5

Mozzarella cheese hand breaded and fried, served with our marinara sauce

◆ PICCOLO CAPRESE _____ 7

Cherry tomatoes, fresh milk mozzarella balls and basil, topped with extra virgin olive oil and balsamic glaze

GARLIC KNOTS _____ 6.5

Handmade knots cooked to order and served with our garlic butter and marinara sauce

◆ ANTIPASTA PLATTER _____ 13 | 24

(Serves 2 | 4) A selection of the finest meats and cheeses with stuffed Peppadew peppers and mixed olives



SALADS

HOUSE SALAD _____ Entrée 9.5 | Side 5

(Rucola e parmigiana) Arugula, fennel and radishes tossed in our house vinaigrette and topped with Parmigiano - Reggiano and toasted pine nuts

CAESAR _____ Entrée 8.5 | Side 4.5

Romaine hearts and croutons in our house made Caesar and topped with parmigiano-reggiano

GREEK _____ Entrée 8.5 | Side 4.5

Romaine hearts, tomatoes, red onions, cucumbers, kalamata olives and feta cheese crumbles tossed in our house vinaigrette

WEDGE _____ 6.5

Crispy iceberg lettuce wedge topped with blue cheese dressing, tomatoes, red onions, crispy pancetta and gorgonzola cheese crumbles

BUFFALO CHICKEN _____ 12

Romaine hearts, tomatoes, red onions and carrots tossed in blue cheese dressing, topped with grilled or fried buffalo chicken and gorgonzola cheese crumbles

COBB _____ 12

Romaine hearts tossed in ranch dressing and topped with pepperoni, bacon, salami, gorgonzola cheese crumbles, red onions, tomatoes, and avocado

CAPRESE _____ 9

Vine ripe tomatoes, fresh milk mozzarella and basil topped with a balsamic glaze and extra virgin olive oil

ADD GRILLED CHICKEN, BUFFALO CHICKEN, SHRIMP OR PORTOBELLO CAPS TO ANY SALAD | ADD 5

◆ GLUTEN FREE OPTION AVAILABLE



SOUPS

◆ ITALIAN CHICKEN NOODLE SOUP Bowl 7 | Cup 4
Homemade classic Italian chicken noodle soup

SOUP OF THE DAY _____ Bowl 7 | Cup 4

SPECIALTY PIZZA

10" SMALL 12 | 16" MEDIUM 21 | 18" LARGE 25

◆ GLUTEN FREE PIZZA OPTION

Offered on special 12" Dough
Gluten Free Crust costs an additional 4.

CRUST SPECIAL _____

Pomodoro, Crust blend cheese, pepperoni, sausage, portobello mushrooms, red onions and bell peppers

BIANCO _____

White sauce, Crust blend cheese, spinach, red onions, sun dried tomatoes, and roasted garlic purée

VEGGIE _____

Pomodoro, Crust blend cheese, artichokes, red onions, bell peppers, portobello mushrooms and tomatoes

FOUR MEAT PIZZA _____

Pomodoro, Crust blend cheese, salami, pepperoni, sausage and ground beef

MARGHERITA _____

Fresh milk mozzarella cheese, roma tomatoes and basil

PORTOBELLO CHEESEBURGER _____

Pomodoro, Crust blend cheese, ground beef, portobello mushrooms, red onions, tomatoes and cheddar cheese

BBQ CHICKEN _____

BBQ sauce, Crust blend cheese, marinated BBQ chicken, gouda cheese, red onions and cilantro

THAI CHICKEN _____

Peanut sauce, Crust blend cheese, thai chicken, carrots, cucumbers, scallions and cilantro

CALZONE _____

Crust blend cheese and ricotta served with a side of pomodoro sauce

9 | Topping 1 | Specialty Topping 1.75

STROMBOLI _____

Pomodoro and Crust blend cheese served with a side of pomodoro sauce

9 | Topping 1 | Specialty Topping 1.75

PIZZA YOUR WAY

10" SMALL 9	16" MEDIUM 13	18" LARGE 15
Topping 1	Topping 1.5	Topping 2
Specialty Topping 1.75	Specialty Topping 3	Specialty Topping 3.5

SLICE 2.5 | Topping .5 | Specialty Topping .75

TOPPINGS

Anchovies, Banana Peppers, Basil, Bell Peppers, Black Olives, Caramelized Onions, Cilantro, Green Olives, Green Onions, Jalapeño, Pineapple, Portobello Mushrooms, Red Onions, Roma Tomatoes, Spinach

SPECIALTY TOPPINGS

Artichoke hearts, Avocado, Bacon, Cheddar cheese, Chicken, Crust blend cheese, Feta cheese crumbles, Goat cheese, Gorgonzola cheese crumbles, Ground Beef, Ham, Italian Sausage, Kalamata olives, Meatballs, Pepperoni, Ricotta cheese, Salami, Sun dried tomatoes



CRUST SPECIALS



EACH CRUST SPECIALTY IS SERVED WITH A CUP OF SOUP OR SIDE SALAD AND A VEGETABLE OR SIDE PASTA

◆ CHICKEN MARSALA _____ 18
8oz Chicken, grilled and topped with Prosciutto Parma, and our Florio Portobello Mushroom Marsala Sauce

◆ GRILLED CHICKEN _____ 15
8oz Chicken, seasoned and grilled to perfection

CHICKEN PARMESAN _____ 16
8oz Chicken, breaded and sautéed, topped with pomodoro sauce and Crust blend cheese

◆ FILET (WE PROUDLY SERVE MEATS BY LINZ) _____ 25
8oz Filet, seasoned and grilled to perfection
Add Florio Portobello Mushroom Wine Sauce _____ 3

◆ SALMON _____ 18
8oz Salmon, grilled and topped with a lemon white wine basil

PORKCHOP MARSALA _____ 20
10 - 12oz Handcut Bone in Porkchop, grilled and topped with Prosciutto Parma, and our Florio Portobello Mushroom Marsala Sauce



SIDES



SIDE PASTA

POMODORO

MARINARA

ALLA VODKA

BOLOGNESE

ALFREDO

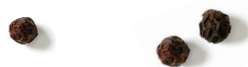
VEGETABLE

SAUTÉED BROCCOLI

SPINACH

ASPARAGUS

MASHED POTATOES



CRUSTWICHES

ALL CRUSTWICHES ARE SERVED ON OUR FLAT BREAD SERVED WITH CHOICE OF:

Fries or Pasta Salad	No Charge
Vegetables, Soup or Salad	Add 1
Pomodoro and Marinara	Add 1
Alla Vodka, Bolognese or Alfredo	Add 2

CHICKEN PARMESAN _____ 9
Breaded chicken sautéed and topped with pomodoro and melted Crust blend cheese

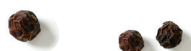
GRILLED CHICKEN _____ 9
Grilled chicken with melted Crust blend cheese, lettuce tomato, onion and our house made Caesar

MEATBALL _____ 9
In house, hand rolled meatballs with Crust blend cheese and Pomodoro

ITALIAN _____ 9
Salami, pepperoni and capicola with melted Crust blend cheese, lettuce, tomato, onion and our house vinaigrette dressing

BUFFALO CHICKEN _____ 9
Fried or grilled buffalo chicken with melted Crust blend cheese, lettuce, tomato, onion and blue cheese dressing

PORTOBELLO _____ 9
Grilled portobello caps with roasted bell peppers, melted Crust blend cheese, lettuce, tomato, onion and our house vinaigrette dressing



PASTA

OUR PASTA IS SERVED WITH A CUP OF SOUP OR SIDE SALAD

ADD GRILLED CHICKEN, SHRIMP OR PORTOBELLO CAPS TO ANY PASTA | ADD 5

◆ PENNE CIELI _____ 12
Penne pasta, portobello mushrooms, sun dried tomatoes, artichokes, kalamata olives sautéed in extra virgin olive oil with garlic, topped with Parmigiano-Reggiano

◆ SPAGHETTI AMATRICIANA _____ 13
A spicy blend of seared pancetta, crushed tomatoes and fresh herbs

◆ LINGUINE AND CLAMS _____ 14
Steamed Clams with white wine, fresh herbs, garlic and extra virgin olive oil
Also available in Alfredo or Marinara sauce

◆ RIGATONI ALLA VODKA _____ 16
Rigatoni tossed in our vodka tomato cream sauce with pancetta

◆ FETTUCCINE ALFREDO _____ 16
Our homemade creamy alfredo sauce tossed with our fresh fettuccine

BAKED ZITI _____ 14
A blend of our bolognese, Crust blend cheese and ricotta

SPAGHETTI

◆ Pomodoro 11 ◆ Bolognese 13 Meatballs 13.50

MEAT RAVIOLI _____ 16
Fresh tender pasta, stuffed with seasoned meat, vegetables and cheeses

CHICKEN, SPINACH & GOAT CHEESE RAVIOLI 16
Fresh tender pasta, stuffed with seasoned chicken, spinach and cheeses

DOLCE

CANNOLI _____ 7
Our house made Cannoli shells stuffed with sweet and rich ricotta cream

◆ ROSE'S RICOTTA CHEESECAKE _____ 8
A Catalano family recipe passed down for generations

TIRAMISU _____ 7
Mascarpone layered with espresso soaked ladyfingers with a hint of rum

DESSERT CIELI _____ 7
Yellow cake layered with strawberries, peaches, bananas and topped with whip cream

◆ HONEYSUCKLE GELATO _____ 5
Two scoops of Honeysuckle gelato (offered flavors vary seasonally)

SOME CRUMBS ABOUT CRUST

At Crust we are committed to using the highest quality ingredients in all of our recipes. Our commitment to quality extends through our menu like in-house made sauces, dressings and desserts (we even make our cannoli shells). Fresh egg pasta and ravioli are made with semolina flour daily in our pasta room. All of our pizza dough, Crustwich dough and Garlic knots are made in house and daily as well.

We source beef and pork that are hormone and antibiotic free. In addition, no animal by-products are used in cattle feed - they are "grain-finished" with a 100% vegetarian diet consisting mainly of barley, corn and alfalfa hay. We also butcher and grind all of our beef and pork in house to ensure the best quality meatballs, ground beef and Bolognese sauce.

We believe as a restaurant we have a responsibility to provide your family and ours with the highest quality food sourced from the most responsible vendors. We hope you will enjoy our passion for what we do.

