

**ZUPPA**

**Di zucca gialla** - Butternut squash soup with pistachios and parsley oil 6.50

**INSALATE****Caesar**

Romaine hearts, Gusto dressing, parmesan shavings, pancetta crisp and crostini 8.50

**Verde**

Spinach, frisee, pea tendrils, radicchio, cucumber, cherry tomatoes, lemon vinaigrette 7.50

*Add chicken or seared shrimps to your Verde or Caesar salad +6*

**Insalata di fagiolo**

Garbanzo beans, tomatoes, shallot, cucumber, basil, balsamic vinaigrette 8

**Insalata di barbabietola**

Braised beets, buffalo mozzarella, pine nuts, orange vinaigrette, arugula pesto 10

**ANTIPASTO****Piatto di Verdura**

Marinated olives, artichokes, pickled onions, oven dried tomatoes, olive oil crostini 6 / 10

**Polenta frites**

Deep fried polenta fingers with garlic aioli 6

**Fromaggi**

Gorgonzola, honey & grapes, buffalo mozzarella, oven dried tomatoes, asiago, apple 10 / 16

**Salumi**

Calabrese, prosciutto, genoa, olives, pickled onion, olive oil crostini 12.50 / 18

**Salumi e fromaggi misto**

Chef's choice of two cheese and two meats with garnishes and olive oil crostini 12.50 / 18

**Bruschetta**

Classic tomato and balsamic, parmesan shavings, pea tendrils 7.50

**Calamari**

Pan seared chili and orange marinated calamari, burst cherry tomatoes, frisée and radicchio 11

**Beef carpaccio**

Thinly shaved spicy beef tenderloin, asiago cheese, frisée and spinach garnish, crostini 12

**CONTORNI****Frittura di cavoletto di Bruxelles**

Browned brussel sprouts tossed with lemon juice and shaved parmesan 5

**Rapini piccante**

Sauteed rapini with garlic and chili flakes 5

*Please let your server know of any allergies or special dietary accommodations you may require.*

*Prices do not include applicable taxes. A 15% gratuity will be added to tables of 6 or more.*

## PASTA

### ***Pomodoro***

Spaghettini with fresh tomato sauce and basil, garnished with parmesan shavings 14

### ***Alfredo***

Linguini noodles with our creamy garlic Alfredo sauce 15

### ***Salsiccia di fagiano***

Hand made pappardelle, seared pheasant sausage, green peas, diced carrots, crimini mushrooms, in an oregano, beef and cream sauce 19

### ***Polpetta di vitello***

Spaghettini, braised veal meatballs, with fresh tomato sauce and basil 18.50

### ***Arrabiata***

Penne, Italian sausage, rapini, roast peppers, cherry tomatoes, spicy tomato sauce 16

### ***Carbonara***

Linguini, seared pancetta, green peas, parmesan shaving, in an egg and cream sauce 16

### ***Puttanesca***

Linguini, seared prawns, scallops, capers, sun dried tomatoes, olives, agli-olio 22

### ***Risotto di zucca gialla***

Butternut squash risotto with lemon and parmesan fried brussel sprout garnish 18

### ***Ravioli al funghi***

Artisanal mushroom ravioli, mushroom broth, green beans, mushrooms, goat cheese 17

## LUNCH

### ***Salumi focaccia***

Calabrese, genoa, prosciutto, tomato, pea tendrils, mozzarella, Dijon mustard 13.50

### ***Roast vegetable focaccia***

Eggplant, red peppers, zucchini, buffalo mozzarella, garlic aioli 13

### ***Veal burger***

Goat cheese, pancetta crisp, pea tendrils, sliced tomato, arugula pesto 14.50

### ***Chicken parmesan focaccia***

Breaded chicken breast, fresh tomato sauce, mozzarella, basil pesto, arugula 14

### ***Insalata di salmone***

Seared salmon, arugula, radicchio, frisée, cherry tomatoes, pine nuts, roast squash, orange vinaigrette 19

## PIZZA

### ***Margarita***

Cherry tomatoes, basil, tomato sauce, mozzarella 14

### ***Calabrese***

Gusto's interpretation of the classic pepperoni pizza 14.50

### ***Di Parma***

Prosciutto, artichokes, oven dried tomatoes, arugula, mozzarella, tomato sauce 17.50

### ***Giardiniera***

Roast eggplant, peppers, zucchini, mozzarella and buffalo mozzarella, arugula pesto 15

### ***Salsiccia***

Italian sausage, basil, cherry tomatoes, rapini, tomato sauce, mozzarella, goat cheese 16

### ***Pollo***

Chicken, roast garlic besciamella, mushrooms, rosemary 17