

Starters

Zucchini Fritte ~ <i>zucchini frites w/ roasted garlic aioli</i>	9
Cheese Board ~ <i>a selection of specialty cheeses, fruit & nuts w/ house made croustades</i>	16
Antipasto ~ <i>prosciutto, hot calabrese, genoa, sundried olives, artichokes, roasted red peppers, bocconcini, gorgonzola, goat cheese w/ balsamic, orange oil reduction</i>	16
Frittura di Calamari ~ <i>deep fried calamari w/ garlic aioli</i>	11

Salads

Verde ~ <i>organic mixed greens tossed w/ lemon garlic vinaigrette</i>	7
Caesar Salad ~ <i>romaine hearts, our caesar dressing, garlic croutons, pancetta, parmesan</i>	10
Prosciutto ~ <i>w/ lemon olive oil, parmesan, arugula</i>	10
Nizzarda ~ <i>egg, potato, green beans, tomato, anchovies, Italian tuna, olives, lime vinaigrette</i>	14

Pizza

Grilled Vegetable ~ <i>eggplant, zucchini, roasted peppers, mozzarella, tomato sauce</i>	14
Pepperoni ~ <i>pepperoni, mozzarella, tomato sauce</i>	13
Quattro Fromaggi ~ <i>bocconcini, gorgonzola, parmesan, goat cheese, tomato sauce</i>	16
Capricciosa ~ <i>procsuitto, sundried olives, artichoke, mozzarella, tomato sauce</i>	16
Tre Carne ~ <i>genoa, hot calabrese, prosciutto, mozzarella, tomato sauce</i>	15

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.

TRATTORIA *gusto*

Red Wine

	5 oz gl.	1/2 litre	bottle
House Red, Masi Modello, Italy	6	16	28
Valpolicella, Luigi Righetti, Italy 2009	8	22	38
Chianti, Fontella, Italy 2007	7.50	20	35
Merlot, Vina Echeverria, Chile 2009	8	22	38
Cabernet Sauvignon, Red Lion, California 2007	10	27	48
Shiraz, Kingston Estate, Australia 2008	9.50	26	46
Amarone, Masi Costasera, Italy 2006		1/2 Bottle	45

White Wine

	5 oz gl.	1/2 litre	bottle
House White, Masi Modello, Italy	6	16	28
Pinot Grigio, Venetio, Italy 2009	7	19	33
Riesling, Trius, VQA Niagara 2008	7.50	20	35
Chardonnay, Francis Copolla, California 2008	9.50	26	46
Sauvignon Blanc, Appleby Lane, New Zealand 2009	10	27	48
Prosecco, Fattoria Conca d' Oro, Italy 2008	8.50		40

Cocktails

Negroni ~ <i>sweet vermouth, gin, campari</i>			8
Gusto Negroni ~ <i>sweet vermouth, campari, prosecco</i>			9
Limon Cello Sparkler ~ <i>lemon cello & prosecco</i>			10
Bellini ~ <i>peach puree & prosecco</i>			8
Sangria ~ <i>our own classic recipe</i>			8.50
Gusto Cocktail ~ <i>vodka, fresh grapefruit, cranberry & prosecco</i>			9
Caesar Nicco ~ <i>dill pickle and garlic infused</i>			9

Draft Beer

Sapparo			7
Okanagan Pale Ale			7
Sleeman Light			7
Beau's Lug & Tread Organic			7
Genuine Draft			6

Please ask your server about any additional seasonal or speciality beers we may have.