

ANTIPASTI SNACKS

FOCACCIA BREAD

ROSEMARY + GARLIC, WARM OLIVES,
EXTRA VIRGIN OLIVE OIL 4

BRUSSELS SPROUTS

BALSAMIC REDUCTION 8

FRITTES

ROSEMARY SEASONED FRENCH FRIES, AIOLI 7

FORMAGGI

TALLEGIO (WASHED RIND), SOTTOCENERE (SEMI-SOFT),
PANTALEO (FIRM) 7 ONE | 12 TWO | 16 ALL THREE

SALUMI

PROSCIUTTO DI PARMA, COPPA PICCANTE,
SOPPRESSATA 7 ONE | 12 TWO | 16 ALL THREE

PIATTO GRANDE

ALL THREE FORMAGGI + ALL THREE SALUMI 30

PRIMI SMALL PLATES

BEETS

ROASTED RED BEETS, ORANGE, FENNEL, MINT, GOAT FETA,
LEMON VINAIGRETTE 10

MUSSELS

PRINCE EDWARD ISLE MUSSELS, WHITE WINE,
GARLIC, SHALLOTS 15

ARANCINI

CRISPY RISOTTO + MOZZARELLA FRITTERS, GRANA PADANO,
ROMESCO, BASIL INFUSED OLIVE OIL 12

FRITTO MISTO

CALAMARI, SHRIMP, OLIVES, SHALLOTS, AIOLI, MARINARA 14

MEATBALLS

BEEF + PORK + LAMB, MARINARA, GRANA PADANO 14

CHEF'S LASAGNA

SUNDAY NIGHTS ONLY

SPINACH + THREE CHEESE
LASAGNA 18

LASAGNA BOLOGNESE 20

UNTIL WE RUN OUT!

We proudly source from local and regional farms and artisans; visit gustoitaliankitchen.com for a complete listing.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% service fee added to parties of 6 or more and for split checks; we can split checks equally or by seat, however, we cannot split items.

INSALATA & ZUPPA SALADS + SOUP

PEACH

ARUGULA, TEXAS PEACHES, TOASTED HAZELNUTS, GOAT'S MILK FETA, HONEY VINAIGRETTE 10

PANZANELLA

BURRATA, TOMATOES, CUCUMBER, ONION, OLIVES, CIABATTA, BASIL, RED WINE VINEGAR + OLIVE OIL 12

HEART OF ROMAINE

CAESER DRESSING, CROUTONS, GRANA PADANO 9

SIMPLE GREENS

BALSAMIC VINAIGRETTE 7

MINISTRONE

TOMATO BROTH, VEGETABLES, PANCETTA 8

PASTA PASTA

BOLOGNESE

PAPPAREDELLE, BEEF + PORK RAGU, GRANA PADANO 16

PUTTANESCA

SPAGHETTI, TOMATOES, OLIVES, CAPERS, GARLIC 15

ALFREDO

ROTINI, CHICKEN, SPINACH, TOASTED PECANS, GRANA PADANO CREAM 18

SCAMPI

LINGUINI, SHRIMP, CHERRY TOMATOES, GARLIC, WHITE WINE, BUTTER 18

PIZZA PIZZA

MARGHERITA

MOZZARELLA, SAUCE, FRESH BASIL 13

SALSICCIA

MOZZARELLA, SAUCE, SAUSAGE, GOAT CHEESE, PEPPERS, ONION 16

FUNGHI

MOZZARELLA, SAUCE, RICOTTA, CREMINI, TRUFFLE OIL 16

BACON

MOZZARELLA, FARM EGG*, PANCETTA, CHERRY TOMATO 16

ADDITIONALE

ADD TO PIZZAS, PASTAS, SALADS

ANCHOVY 2
SUNNY SIDE UP EGG* 3
ARUGULA 3
PEPPERONI 3
PROSCIUTTO 5
CHICKEN 6
CALAMARI 6
SHRIMP 8
SALMON* 9

GLUTEN-FREE SUBSTITUTIONS

CORN + RICE FLOUR PENNE PASTA 3
SMART FLOUR FOODS PIZZA CRUST 4.5

PRINCIPALE MAINS

SEA SCALLOPS

SEARED U10 SEA SCALLOPS, LEMON + ASPARAGUS RISOTTO, WATERCRESS 24

BRANZINO

WHOLE ROASTED MEDITERRANEAN SEA BASS, FENNEL, GRAPEFRUIT, ARUGULA, CAPER SALSA VERDE 29

POUSSIN CHICKEN

ROASTED HALF YOUNG CHICKEN, TUSCAN KALE, SUMMER SQUASH, PAN JUS 22

STEAK TAGLIATA

GRILLED HANGER STEAK*, POTATO + CHEESE FRICO, ARUGULA, SALSA ROSSO 25

CONTORNI SIDES

SPINACH WHITE WINE, GARLIC 6

ASPARAGUS LEMON 8

KALE PINE NUTS, CALABRIAN CHILES 7

RISOTTO CACIO E PEPE

GRANA PADANO, BLACK PEPPER 9

SPAGHETTI AGLIO E OLIO

GARLIC, CHILI, OLIVE OIL 9