

✓ vegetarian
🌱 vegetarian possible on request
★ wine suggestion, see the wine list

COLD CUTS

Affettati misti di Gusto (for 2 persons or more) p.p. 13,75 /
A selection of cold cuts with mozzarella di bufala, suppli,
olives, balsamic onions and several kinds of homemade bread
Salame tartufo di Bernardini 50 gram 5,95 /
Beautifully ripened salami with pieces of truffle
Salame strolghino di culatello 50 gram 5,95 /
Beautiful soft salami from the master Massimo Spigaroli
Prosciutto di San Daniele (from Friuli, aged 20 months)
75 gram 8,75 / One of the most famous hams from Italy
Coppa di Parma (aged for 16 months) 50 gram 6,75 /
Dried ham from the best part of the pig's shoulder

STARTERS

Bruschetta, eggplant tartare, stracciatella, hazelnut, ✓
balsamico vinegar 9,25 *₃
Celeriac confit, red- and white chicory salad, pear, ✓
blue cheese crumble 8,75 *₃
Puffed pumpkin, spinach, ricotta crumble, ✓
crispy fried onions, hazelnuts 10,95 *₁₃
Light smoked duckbreast, roasted beets, pistachio-ricotta,
clementine vinaigrette 12,50 *₉
Buffalo mozzarella, San Daniele, fried flowersprouts, balsamic
vinegar 12,75 *₁₁ ✓
Roasted squid salad, fennel, shellfish-orange
vinaigrette 10,80 *₈
Roasted celeriac, tuna tagliata, nameko mushrooms, 🌱
shiitake, enoki, potato crisps, porcini mayonnaise 14,00 *₉
Carpaccio di manzo, beef, lemon-olive oil, rocket
Parmesan 12,95 *₁₁
Vitello tonnato, veal, tuna-anchovy mayonnaise, egg,
rocket 12,95 *₇
Roasted mini cauliflower, cauliflower creame, anchovy oil, 🌱
Parmesan, parsnip chips 12,75 *₇
Antipasti misti, four small creative appetizers 12,95 *₂

Wines by the glass

In Gusto we serve 14 types of wine by the glass.
See the drinks menu or ask our wine list.

Water

At Gusto we have a sustainable water policy. That is why we have
a water filtering installation from which we can serve delicious
chilled water, still and sparkling. This way we can prevent
polluting transport and we produce less waste glass. 1,60 euro
per bottle.

MAIN DISHES

Fusilli, green herb pesto, potato, broccoli, pistachio,
ricotta 17,25 *₃ ✓
Spinazie risotto, goat cheese, garlic croutons,
pine nuts 18,50 *₆ ✓
Spaghetti, cream sauce, artichokes, fennel,
beef bavette 22,50 *₁₂
Strozzapreti, stewed Iberico cheeks in brown beer, celeriac,
chest-nuts, Parmesan 21,00 *₁₃
Crab tortelone, lemon, cockles, crab sauce 21,75 *₇
Tagliatelle, cod fillet, scampi, leeks, vadouvan sauce 21,00 *₆

SIDE DISHES

Mixed green salad 2,85 ✓
Tomato salad 3,65 ✓
Rocket-radicchio salad 3,65 ✓
Home made focaccia (2 pieces) 1,75
All pizzas can be ordered in a smaller size (-€ 2,50)

PIZZA

Pizza of the month crème fraîche, cherry tomatoes, bresaola, 🌱
ricotta, rocket, pine nuts, olive oil, balsamic vinegar 14,50
Margherita, tomato sauce, mozzarella, cherry ✓
tomatoes and basil 9,95
Marinara, tomato sauce, cherry tomatoes, garlic ✓
and oregano 9,95
Salame, tomato sauce, mozzarella, chili pepper,
Tuscan salami 12,75
Tonno e cipolle, tomato sauce, mozzarella, tuna,
red onion, garlic, chili pepper 13,75
Zucchine e mozzarella, buffalo mozzarella, roasted courgette, ✓
pesto of sun-dried tomatoes, pine-nuts, ricotta, basil 13,75
Gusto, tomato sauce, eggplant, cherry tomatoes, ✓
olives, buffalo mozzarella 14,25
Caprino, mozzarella, sun-dried tomatoes, thyme, 🌱
potato, pancetta and goat cheese 13,25
Aglio, olio e peperoncino, tomato sauce, mozzarella, garlic,
chili pepper, prosciutto crudo, Parmesan 14,50
Quattro formaggi, tomato sauce, Taleggio, ✓
Parmesan, Raschera, Gorgonzola 14,50
Calzone, folded pizza with tomato sauce, radicchio, salami, 🌱
mushrooms, Provolone cheese 14,00
Gamberetti e granchio, tomato sauce, mozzarella,
shrimps, crab, lemon, cherry tomatoes, crispy fennel 14,95
Montebianco, tomato sauce, mozzarella, cherry
tomatoes, prosciutto crudo, mascarpone 14,50