

## primi

<b>gusto's burrata feature</b> fresh daily. chef's choice of preparation. perfect for sharing	18
<b>gusto's caesar salad</b> house made dressing, fresh herb croutons, parmesan	13
<b>arugula salad</b> pine nuts, shaved parmesan, lemon vinaigrette	10
<b>insalata caprese rivisitata</b> fresh red vine tomatoes, fior di latte mozzarella, basil, vintage extra virgin olive oil & balsamic	14
<b>carpaccio</b> shaved tender beef, tomato confit, crispy garlic, house made tonnato, caper berries	15
<b>radicchio bocconcini</b> spice marinated bocconcini wrapped in grilled radicchio, with frisee proscuitto salad finished with cherry syrup	15
<b>risotto</b> cacio e pepe	13
<b>frutti di mare</b> fresh seasonal seafood, stewed with tomato, onion, fennel with grilled focaccia and fresh gremolata	16
<b>antipasto platter</b> <i>*(priced per person, minimum of 2 orders)</i> our famous selection, made to share. . . insalata caprese, radicchio bocconcini, fried polenta, house meatballs, italian sausage, garlic butter tiger prawns, confit mushrooms and pickled seasonal vegetables	*18/pp

## pasta

<b>spaghetti quattro</b> for italians only!	23
<b>spaghetti bolognese</b> slow-cooked tomato ragu of pancetta, beef & pork, finished with parmesan	23
<b>bucatini amatriciana</b> house made guanciale, garlic, peperoncino, pecorino, tomato	24
<b>tagliatelle carrettiera</b> porcini mushrooms, pancetta, tuna, pecorino, tomato	24
<b>torchietti con salsiccia</b> Italian sausage, charred radicchio, pickled raisins, cream	24
<b>linguine di mare</b> saltspring island mussels, scallops, tiger prawns, white wine, tomato, peperoncino	25
<b>ravioli piemontesi</b> mascarpone, ricotta and mushroom filling, truffle porcini cream, white wine sweet pickled pears	26
<b>gnocchi</b> house made light gnocchi, tomato sauce, pecorino, fresh basil	23
<b>customized combinazione</b> your choice of 3 pastas from our menu, presented family style. great for sharing! <i>*(priced per person, minimum of 2</i>	*27pp

## secondi

<b>pesce alla crosta</b> pistachio crusted sablefish, sweet pepper sauce, herb lemon risotto	35
<b>galletto al mattone</b> roasted boneless cornish game hen marinated with fresh herbs, olive oil, garlic, peperoncino	35
<b>veal scaloppine marsala</b> pounded veal, wild mushrooms and marsala sauce, pommes anna, seasonal vegetables	30
<b>veal osso buco</b> braised in red wine and tomato, soft polenta, glazed seasonal vegetables, sweet garlic	40
<b>daily steak feature</b> prime grade cuts from kettle ridge ranch in the nicola valley	MP