



primi

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| gusto's caesar | classic caesar salad, garlic croutons shaved parmesan | 7/12 |
| arugula salad | shaved reggiano, pine nuts lemon & olive oil dressing | 7 |
| caprese | red vine tomatoes, fresh mozzarella extra virgin olive oil & aged balsamic | 10 |
| risotto | cacio e pepe | 9 |
| zuppa | cream of tomato and leek with hand picked crab and dill salad | 9 |
| *add free range chicken breast or prawns | | 7 |

carne e pesce

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| tremezzino | focaccia, smoked pancetta, soft egg, tomato arugula, spiced mayo <i>served with seasonal vegetables or arugula salad</i> | 15 |
| insalata di carne | top sirloin, warm salad of squash wild mushrooms, leafy greens brown butter vinaigrette | 24 |
| frutti di mare | fresh seasonal seafood, guanciale stewed tomatoes, gremolata toasted foccacia | 19 |
| veal marsala | tender veal scaloppine in a rich marsala mushroom sauce with seasonal vegetables and potatoes | 19 |

pasta

\$15

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| spaghetti quattro | for italians only! |
| linguine di mare | mussels, baby clams, tiger prawns white wine and tomato sauce |
| penne arrabiata | wild mushrooms and pancetta with a spicy pomodoro sauce |
| spaghetti bolognese | classic meat sauce with pork & beef topped with grana padano |
| penne corsi | prosciutto, peas, cream and cracked pepper |
| spaghetti con polpette | house made pork & lamb meatballs simmered in red wine tomato sauce with basil and parmigiano reggiano |
| tagliatelle con funghi | wild mushrooms, truffle porcini cream sauce, parmigiano reggiano |

*gluten free options are available...
just ask your server.*

please advise your server of any allergies.

18% gratuity added to tables of 7 or more.