



-LUNCH MENU-

primi

- gusto's caesar**
classic caesar salad, garlic croutons
shaved parmesan 10
- arugula salad**
shaved reggiano, pine nuts, pickled
shallots, preserved lemons, balsamic
glaze 10
- caprese**
red vine tomatoes, fresh mozzarella
extra virgin olive oil 10
- caprino**
mixed greens, pistachio crusted goats
cheese, pickled beets, sundried
cranberry aioli 10
- *add free range chicken breast or prawns** 7

carne e pesce

- pesce**
fresh sockeye salmon with
green pea and lemon herb risotto 18
- insalata di carne**
top sirloin, warm salad of squash
wild mushrooms, leafy greens and
brown butter vinaigrette 24
- panzanella con prosciutto**
toasted foccacia, vine ripe tomatoes,
prosciutto crudo, burrata and
fresh herbs 18
- veal marsala**
tender veal scaloppine in a rich
marsala mushroom sauce with
seasonal vegetables and potatoes 19

pasta

\$15

- spaghetti quattro**
for italians only!
- linguine di mare**
rock shrimp and baby clams with
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.