

## primi

<b>burrata</b> panzanella style with toasted focaccia, vine ripe tomatoes, prosciutto crudo and fresh herbs	18
<b>gusto's caesar salad</b> house made dressing, fresh herb croutons, parmesan	14
<b>arugula salad</b> pine nuts, shaved parmesan, pickled shallots, preserved lemons, balsamic reduction	13
<b>insalata caprese</b> fresh red vine tomatoes, fior di latte mozzarella, basil, vintage extra virgin olive oil	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 prosciutto salad finished with cherry syrup	15
<b>caprino</b> wild mixed greens, pistachio, goats cheese, pickled beets, sundried cranberry aioli	14
<b>charcuterie</b> daily rotation of cured meats, cheeses, pickles and condiments	22
<b>antipasto platter</b> <i>*(priced per person, minimum of 2 orders)</i> our famous selection of appetizers made to share!	*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>lasagna</b> classic meat ragu, béchamel, ricotta, mozzarella	24
<b>linguine di mare</b> fresh seasonal seafood, white wine, tomato, peperoncino	25
<b>ravioli piemontesi</b> mascarpone, ricotta and mushroom filling, truffle porcini cream, white wine poached pears	26
<b>pesto of the day</b> fresh pasta made in house daily, chef's seasonal creation	24
<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, roasted potatoes, seasonal vegetables	32
<b>daily steak feature</b> non-medicated, minimum "AAA" grade and 28 days aged beef served with arugula salad	MP
<b>daily fish feature</b> fresh daily. chef's choice of preparation	MP

~ 18% gratuity will be added to parties of 7 or more ~