

primi

burrata feature fresh daily. chef's choice of preparation	18
gusto's caesar salad house made dressing, fresh herb croutons, grano padano	14
arugula salad grana padano, pickled shallots, fried onions, balsamic reduction	13
insalata caprese fresh red vine tomatoes, fior di latte mozzarella, basil, white balsamic, taggiasca olive oil	14
carpaccio crostini, oven roasted tomato, crispy garlic, house made tonnato, caper berries	15
radicchio bocconcini spice marinated bocconcini wrapped in grilled radicchio, with frisee proscuitto salad finished with cherry syrup	15
ribollita seasonal vegetable soup, parmesan, taggiasca olive oil	10
polpette house made veal and pork meatballs, tomato sauce, fresh basil, chili oil	15
antipasto platter <i>*(priced per person, minimum of 2 orders)</i> our famous selection of appetizers made to share!	*18/pp

pasta

spaghetti quattro our signature pasta	23
rigatoni bolognese slow-cooked tomato ragu of veal, beef & pork, finished with parmesan	24
linguine di mare fresh seasonal seafood, white wine, tomato, peperoncino	25
spaghetti cacio e pepe pecorino, parmesan, kampfot peppercorn, taggiasca olive oil	23
casarecce con salsiccia charred radicchio, thyme, sausage, pickled raisins, pecorino	24
rigatoni amatriciana house made guanciale, garlic, peperoncino, pecorino, tomato	24
casarecce con rucola tender hanger beef, spicy tomato sauce, arugula, parmigiano reggiano	25
tagliatelle con funghi wild mushrooms in a truffle & cream sauce add marinated hanger beef 3	24
customized combinazione your choice of 3 pastas from our menu, presented family style. great for sharing! <i>*(priced per person, minimum of 2)*</i>	*27pp

secondi

pesce alla crosta pistachio crusted sablefish, sweet pepper sauce, herb lemon risotto	35
galletto al mattone roasted boneless cornish game hen marinated with fresh herbs, olive oil, garlic, peperoncino	36
veal scaloppine marsala pounded veal, wild mushrooms and marsala sauce, roasted potatoes, seasonal vegetables	32
daily steak feature non-medicated, minimum "AAA" grade and 28 days aged beef served with arugula salad	MP