



primi

- gusto's caesar**
classic dressing, garlic croutons
shaved parmesan 12
- caprino salad**
arcadian harvest greens, shaved beets
pistachio goat's cheese
balsamic vinaigrette 13
- caprese**
red vine tomatoes, fresh mozzarella
extra virgin olive oil, white balsamic 12

carne e pesce

- risotto con gamberi e piselli**
wild argentinian prawns
fresh green peas, touch of lemon 18
- gamberi laziali**
garlic sautéed tiger prawns
organic mixed greens, grilled baguette 23
- veal marsala**
tender veal scaloppine in a rich
marsala mushroom sauce with
seasonal vegetables and potatoes 24
- steak of the day**
locally sourced, naturally raised
with chef's choice of sides mp
- pesce alla crosta**
pistachio crusted fresh halibut
sweet red pepper sauce, herb risotto 29
- prosciutto wrapped chicken breast**
spicy tomato, olive and caper sauce 26

pasta

\$15

- spaghetti quattro**
for italians only!
- linguine pescatore**
fresh seasonal seafood
white wine and tomato sauce
- spaghetti amatriciana**
house made guanciale, pancetta, garlic,
peperoncino, pecorino
- spaghetti bolognese**
classic tomato meat sauce
with pork, beef and veal
- penne corsi**
prosciutto, peas, cream and cracked pepper
- linguine pesto**
classic pesto, light cream, pine nuts, shaved
parmesan
- tagliatelle con funghi**
wild mushrooms, truffle porcini cream
parmigiano reggiano

***add free range chicken breast or prawns \$7**

*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.