

## primi

<b>burrata feature</b> fresh daily. chef's choice of preparation	18
<b>gusto's caesar salad</b> house made dressing, fresh herb croutons, grana padano	14
<b>caprino salad</b> arcadian harvest greens, shaved beets, pistachio goat's cheese, honey balsamic vinaigrette	16
<b>insalata caprese</b> fresh red vine tomatoes, fior di latte mozzarella, basil, white balsamic, taggiasca olive oil	14
<b>calamari oliveto</b> grilled calamari steak, tomato, olives, capers, basil, peperoncino	16
<b>carpaccio</b> seared raw beef tenderloin, crostini, dijon aioli, crispy capers, arugula	16
<b>radicchio bocconcini</b> grilled spice marinated bocconcini wrapped in prosciutto and radicchio, with sour cherry reduction	15
<b>antipasto platter</b> <i>*(priced per person, minimum of 2 orders)</i> our famous selection of appetizers made to share!	<b>*18/pp</b>

## pasta

<b>spaghetti quattro</b> for italians only!	24
<b>linguine pesto</b> the classic fragrant blend of basil, pine nuts, garlic and parmesan	25
<b>spaghetti bolognese</b> slow-cooked tomato ragu of veal, beef & pork, finished with parmesan	25
<b>linguine pescatore</b> fresh seasonal seafood, white wine, tomato, peperoncino	28
<b>spaghetti alla carbonara</b> a hearty roman classic with pancetta, egg yolk, pecorino	24
<b>casarecce con rucola</b> tender hanger beef, spicy tomato sauce, arugula, parmigiano reggiano	28
<b>tagliatelle con funghi</b> simply, wild mushrooms in a white truffle cream add marinated hanger beef \$7	24
<b>risotto con gamberi e piselli</b> wild argentinian prawns with fresh green peas and lemon zest	26
<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>	<b>*28pp</b>

GLUTEN FREE GNOCCHI AVAILABLE FOR AN EXTRA \$3

## secondi

<b>pesce alla crosta</b> pistachio crusted fresh halibut, herb lemon risotto, roasted red pepper sauce	35
<b>galletto al mattone</b> roasted boneless cornish game hen marinated with fresh herbs, olive oil, garlic, peperoncino	36
<b>veal scaloppine marsala</b> pounded veal, wild mushrooms and marsala sauce, roasted potatoes, seasonal vegetables	33
<b>agnello alla mostarda</b> oven roasted rack of lamb, dijon and herb crust, demi glace, roasted potatoes, seasonal vegetables	42
<b>daily steak feature</b> non-medicated, minimum "AAA" grade and 28 days aged beef served with chef's choice of sides	<b>MP</b>