

gusto.it

Everything on the menu can contain allergenic ingredients as notified in the single regulation UE 1169/2011. You can see in center speaker, the list of allergen and nutrition tables in our menu

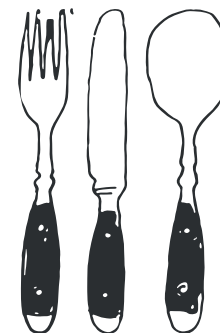
OPEN EVERY DAY

'Gusto - Piazza Augusto Imperatore, 9

RISTORANTE
PIZZERIA
WINE BAR
EMPORIO LIBRERIA



ENGLISH MENU



STARTERS

Artichokes with pecorino cheese and pepper € 13

Fried artichokes, pecorino cheese & pepper and chips of pork cheek

Aubergine millefoglie 🌱 € 13

Aubergine millefoglie, smoked provola cheese and burrata cheese

Codfish on chick pea cream € 14

Codfish on chick pea cream and browse whole bread

Veal carpaccio € 12

Veal carpaccio in tuna cream

Zucchini flowers and truffle € 13

Zucchini flowers stuffed with seabass, black truffle and crème fraîche

Parma ham and buffalo mozzarella € 13

Parma ham "Galloni 18 months" and buffalo mozzarella dop

Cured meats and cheeses € 16

Selection of italian/french cheeses and meats, flat bread and ams

Vegetarian dishes 🌱



COCKTAIL

Mojito € 9

Americano € 9

Campari soda € 9

Spritz € 9

Gin Tonic € 9

Margarita € 9

Daiquiri € 9

Cosmopolitan € 9

W O K

Sauteèd vegetables and noodles 🌱	€ 16
Sauteèd vegetables with beef and noodles	€ 18
Sauteèd vegetables with chicken and noodles	€ 17,5
Sauteèd vegetables with salmon, and noodles	€ 17

"Savoy cabbage, carrots, zucchini, peppers, fresh onions, mushrooms champignon, sautéed in the wok and simmered with soya sauce and ginger wine"

S A L A D S

Caesar Salad <i>Grilled chicken, iceberg salad, parmesan chips, bread croutons and caesar sauce</i>	€ 12
Caprese salad 🌱 <i>Tomato, buffalo mozzarella, basil and oregano</i>	€ 12
Nicoise salad <i>Green beans, tuna, hard boiled eggs, anchovies and cherry tomatoes</i>	€ 12
Greek salad 🌱 <i>Greek feta, cherry tomatoes, onions, tomatoes and cucumbers</i>	€ 12

Vegetarian dishes 🌱

F I R S T C O U R S E S

Maccheroncini in Amatriciana style <i>Wheat pasta, with glazed bacon, Vesuvio dop tometoes and roman pecorino cheese</i>	€ 13
Spaghettoni Mancini in Carbonara style <i>Spaghetti pasta with bacon, eggs and roman pecorino cheese</i>	€ 13
Pasta with rabbit ragù <i>Pincinelle pasta with rabbit ragù, marjoram and olives of Taggia</i>	€ 13
Fregula sarda <i>Special wheat sardinian pasta with seafood, vegetables and bottarga</i>	€ 14
Spaghetti alla chitarra 🌱 <i>Homemade spaghetti with asparagus and black truffle</i>	€ 13
Soup of the day	€ 12

Our first dish also available in gluten free version

Bread 100 gr € 2 | Serving 15%

MAIN COURSES

Rack of lamb € 19
Rack of lamb, potatoes gateaux and roman pecorino cream

Beef tagliata € 22
Sirlon with homemade french fries and BBQ sauce

Pork tenderloin € 18
Pork tenderloin, parmigiano cheese cream and fried artichokes

Braised beef € 22
Breiased beef with mashed and chips potato

Salmon € 19
Grilled salmon, fennel gratin and citronette

Fresh fish of the day *hecto* € 7
Fresh fish of the day oven baked, grilled or cooked in salt. Served with baked potato and mix grilled vegetables

Vegetarian dishes 🌱

GRILLED

Rib eye bone steak 500 gr € 26

Rib eye bone veal 400 gr € 20

Prussian beef medallion 300 gr € 21

Ckicken Slices € 16

Mix grilled meats for two people € 36

Mixed grilled vegetables 🌱 € 16,5
A mix of aubergine, courgettes, peppers, tomatoes, red chicory, potatoes, mushrooms and red pepper.

SIDES 🌱

Roasted potatoes € 6

Sauteed or sour vegetables € 6

Mixed salad € 6

Sauteed broccoli € 6

Black cabbage € 6

Bread 100 gr € 2 | Serving 15%