

SPECIALITÀ ITALIANE



“Our Chef prepares Italian cuisine by choosing the best Mediterranean and seasonal products”

PIZZAS	€
Margherita 9 <i>tomato, mozzarella, basil</i>	
Bufala DOP 13 <i>san marzano tomatoes fillets, buffalo mozzarella DOP, basil</i>	
Marinara 8 <i>tomato, garlic, oregano</i>	
Napoletana 10 <i>tomato, mozzarella, cherry tomatoes, anchovies</i>	
Capricciosa 13 <i>tomato, mozzarella, eggs, mushrooms, raw ham, olives, baby artichokes</i>	
Funghi 10 <i>tomato, mozzarella, mushrooms</i>	
Boscaiola 12 <i>tomato, mozzarella, mushrooms, sausage</i>	
Norma 12 <i>tomato, mozzarella, eggplant, ricotta cheese salty taste</i>	
Vegetariana 13 <i>mozzarella, cherry tomatoes, mushrooms, potatoes, eggplant, courgettes, bell peppers</i>	
Diavola 12 <i>tomato, mozzarella, spicy salami, chilli pepper</i>	
Quattro formaggi 12 <i>mozzarella, fontina cheese, parmesan and gorgonzola cheese</i>	
Fiori di Zucca 13 <i>mozzarella, anchovies, zucchini flowers</i>	
Carbonara 14 <i>mozzarella, pecorino cheese, eggs, bacon, black pepper</i>	
Focaccia with rosemary 6	

DRINKS €

Soft drinks 4½	
Dressed tomato juice 5	
Freshly-squeezed juices 5	
Iced tea 4½	
Shakes, milk shakes, fruit and vegetables extracts 7	
Purified water, still or sparkling (1 lt) 2	
Bottle of water Panna or San Pellegrino (75 cl) .. 4	
Crodino, Bitter 5½	
Aperol Soda, Campari Soda 5½	
Cocktails 10	

THE EGGS	€
Potato and provola omelet 9 <i>Organic eggs, potatoes, provola cheese, parsley</i>	
Eggs en cocotte 15 <i>With truffle and aged Parmesan</i>	
Spicy maroccan egg 10 <i>Poached eggs with tomato, harissa, spices, coriander and chickpeas</i>	
Egg Benedict 10 <i>Poached eggs with English muffin, crispy bacon and home made Hollandaise sauce</i>	

DRAFT BEER €

Nastro Azzurro 5 <i>Pilsner premium 5.1% vol 20 CL Italia</i>	
Nastro Azzurro 7 <i>Pilsner premium 5.1% vol 40 CL Italia</i>	

BEER BOTTLES €

Menabrea 6 <i>Blonde premium lager beer 4.8% vol. 33 CL Italia</i>	
Menabrea Ambrata 6 <i>Double malted amber beer 7% vol. 33 CL Italia</i>	
Peroni Forte 6 <i>Lager strong 8.0% vol. 33 CL Italia</i>	
Birra Messina Cristalli di Sale 6 <i>Lager pure barley malt 5.0% vol. 33 CL Italia</i>	
Nastro Azzurro 6 <i>Pilsner premium 5.1% vol. 33 CL Italia</i>	

CENTRIFUGED & SMOOTHIES €

Depurative 7 <i>apple, lemon, pear</i>	
Detox 7 <i>apple, carrots, celery, ginger</i>	
Antioxidant 8 <i>yoghurt, honey, banana, almonds</i>	
Diuretic 7 <i>melon, pineapple, fennel, kiwi, basil</i>	
Vitamin 7 <i>orange, pink grapefruit, lime, strawberries, red fruits</i>	

CAFÈ €

Espresso Lavazza 2½ <i>Kafa forest blend 100% arabic</i>	
Espresso Lavazza 2½ <i>Tierra brazil blend</i>	
Barley coffee or decaffeinated coffee 2½	
Moroccan coffee or ginseng coffee 3½	
Cappuccino 4	
Decaffeinated Cappuccino 4½	
Moroccan Cappuccino 5	
Soya Cappuccino 4½	
Coffee with cream 4½	
Coffee with milk 4½	
Decaffeinated coffee with milk 5	
Milk 2½	
Cold coffee 3½	
Cold Cappuccino 4½	
Shaken coffee 5	
Milkshake 7	
Smoothie 7	

HERBAL TEAS & INFUSIONS €

Organic Peppermint 7 <i>Oregon herbal tea and peppermint leaves</i>	
Raspberry herbal 7 <i>Rosehip herbal tea, hibiscus and raspberry leaves</i>	
Chamomile 7	

TEA €

Ceylon 7	
Darjeeling 7	
Decaffeinated Ceylon 7	
Lemon verbena 7	
Earl Grey Supreme 7	
English Breakfast 7	

GREEN TEA €

Japanese sencha 7 <i>Natural tea, Japan</i>	
Jasmine 7	
Organic Citron Green 7 <i>Organic tea with lemon and orange</i>	

BLACK TEA €

Hot Cinnamon Spice 7 <i>Cinnamon, orange peel clover</i>	
Paris 7 <i>Vanilla, caramel and bergamot</i>	
Black currant 7	



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STARTERS €

- Salmon Tartare** 15
With guacamole, pane carasau, misticanza salad, Gaeta's olives, Tamari and lime dressing
- Fassona meat Tartare Alba Style** 18
Burrata cream, Sciacca's anchovies, capers from Salina, hazelnuts from Tusciana and black summer truffle flakes
- Raw ham and Battipaglia's buffalo mozzarella** 15
With hot focaccia bread from our oven
- Eggplant Parmigiana with melting heart** .. 13
With Datterini tomatoes sauce, buffalo mozzarella from Battipaglia, parmesan waffle and basil oil
- Zucchini flowers, mozzarella and anchovies** 12
With anchovy mayonnaise
- Pureed pumpkin soup** 12
With burrata cream and chopped pistachios

SALADS €

- Poke 'Gusto** 16
Misticanza salad, carrots, cucumbers, avocado, rice, sesame seeds, soya sauce and diced salmon
- Caesar Salad** 14
Lettuce, crispy pork cheek, croutons, parmesan cheese, grilled chicken and Caesar dressing
- Caprese salad with buffalo mozzarella from Battipaglia** 13
Costoluto fiorentino tomato from Campo de' Fiori market, basil and oregano

SIDE DISHES €

- Chicory with oil and lemon or sautéed Roman style** 6
- Sauteed vegetables with soy** 8
- Roasted potatoes with rosemary** 6
- French fries with bacon and cheddar** 7

MAIN COURSES €

- Gragnano's Spaghetti with clams** 14
With garlic, oil, chilli, clams and fresh parsley
- Homemade truffle fettucine** 18
With aged Parmesan cheese
- Tonnarelli cacio e "pepi"** 12
Egg pasta with Pecorino Romano cheese PDO and 5 blend of pepper selected by the Chef
- Spaghetti di Gragnano alla carbonara** ... 12
With organic eggs, pork cheeks from Amatrice, Pecorino Romano cheese PDO and 5 blends of pepper
- Mezzemaniche all'Amatriciana** 12
With tomato sauce, pork cheeks from Amatrice, pecorino Romano cheese PDO
- Homemade pumpkin tortelli alla gricia** . 14
- Spaghetti with garlic, oil, chili pepper and toasted crumb** 12

OUR WOK €

- Vegetables Wok with soy spaghetti** 12
Sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce
- Prawns Wok with soy spaghetti** 14
Prawns, sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce
- Meat Wok with soy spaghetti** 14
Beef, sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce

BURGERS €

Our burgers are prepared with fresh and selected ingredients, served with artisan bread, homemade sauces and potato chips

- 'Gusto Smoke** 16
Beef cheeseburger, smoked bacon and 'Gusto sauce
- 'Gusto Burger** 16
Beef cheeseburger, fried egg, iceberg salad and 'Gusto sauce
- Classic Burger** 15
Beef hamburger, tomatoes, lettuce and caramelized onions
- Fish Burger** 16
Salmon burger flavoured with herbs, rocket salad, grilled zucchini and guacamole sauce

FISH €

- Seabass fillet** 18
On marjoram pumpkin cream
- Fried squid and prawns with tartar sauce*** .. 14
- Teriyaki salmon steak** 18
Seared salmon, zucchini scapece, bean sprouts and Teriyaki sauce
- Grilled squid** 18
With fennel, orange and olive salad

MEAT €

- Grilled Beef sliced steak** 23
With Chimichurri sauce
- Danish Beef sliced steak green peppercorn or au naturel** 25
With milk cream, Dijon mustard, green peppercorn and Cognac
- Entrecote beef 300 grams** 25
With baked potatoes
- Roasted chicken** 14
Marinated chicken with honey, mustard and rosemary served with home made chutney

DESSERTS €

- Tiramisù** 8
with organic eggs
- Gianduja Mousse cake** 8
- Ginger Cheesecake** 8
with red fruits coulis
- Ice creams and sorbetti** 6
- Seasonal Fruits** 8

Bread 2,50 €
Service Charge 15%

* Frozen products in the absence of fresh food

The customer is asked to communicate to the staff allergies and intolerances before ordering

