

Do you have allergies?
Please let us know



vegetarian possible



vegetarian

Roses G&T

€ 7,50

VL-92 with Fentimans Rose Lemonade

AFFETTATI (Italian cold cuts)

Affettati misti di Gusto (from 2 persons or more)

€ 13,50

A selection of cold cuts with mozzarella di bufala, suppli, olives, balsamic onions and several kinds of homemade bread

p.p.

Salame tartufo di Bernardini 50 gram

€ 5,75

Beautifully ripened salami with pieces of truffle

Salame strolghino di culatello (from Pallavicina) 50 gram

€ 5,50

Beautifully soft salami from the master Massimo Spigaroli

Prosciutto di San Daniele (from Friuli, aged for 20 months) 75 gram

€ 8,00

One of the most famous hams from Italy, from the Friuli region

Coppa di Parma (aged for 16 months) 75 gram

€ 6,50

Dried ham from the best part of the pig's shoulder

ANTIPASTI

Bruschetta con crema di melanzane e ricotta salata



€ 7,50

Bruschetta with cream of eggplant and ricotta salata

Tonno crudo con insalata di zucchine agrodolce

€ 11,50

Raw tuna with sweet and sour zucchini salad

Salmone affumicato con finocchio, arancia e panelle



€ 9,50

Smoked salmon with fennel, orange and fried chickpea cookies

Crema di carciofi con fegatini di pollo fritti e pancetta



€ 8,50

Artichoke cream with baked chicken livers and bacon

Tris di crostini con melanzane e ricotta, pesto di zucchine e mandorle, pomodoro e mozzarella di bufala



€ 6,75

Three crostini; with eggplant and ricotta salata, with zucchini-almond pesto, and with tomato tartare and mozzarella di buffalo

Carpaccio di manzo classico

€ 11,50

Thinly sliced Bavière beef with lemon, olive oil, rocket and Parmesan cheese

Filetto di sgombro arrosto con cipolla rossa, pomodorini al forno e aceto balsamico

€ 9,50

Roasted mackerel with onions, oven tomatoes and aceto balsamico

Zuppa di patate e aglio con anatra croccante

€ 7,75

Potato-garlic with crispy duck

Vitello tonnato

€ 11,50

Braised veal with tuna-anchovy mayonnaise, egg and rocket

Vongole con finocchio, pernod e bruschetta con aglio

€ 9,75

Stewed vongole with fennel, Pernod and garlic bruschetta

Pancetta di maiale con insalata di lenticchie

€ 11,00

Crispy roasted pig with a sweet and sour lentil salad

Antipasti misti



€ 12,50



Four small creative dishes

Wines by the glass





We serve 14 different types of wine by glass. Ask for our wine list.



PASTE e SECONDI









Malfatti di spinaci e ricotta con pinoli e parmigiano 	€ 14,50
Malfatti of spinach and ricotta with pinenuts and Parmesan cheese	
Agnello arrosto con orzo, carota e finocchio	€ 18,75
Roasted lamb shoulder with orzo, roasted carrot and fennel	
Spaghetti con calamari, gamberetti e pistacchio	€ 19,50
Spaghetti with squid, shrimps and pistachio	
Brasato di manzo con penne, pinoli, parmigiano e crema di carciofi	€ 21,50
Penne with a stew of Bavière-beef, artichoke cream, pinenuts and Parmesan cheese	
Filetto di spigola con tagliatelle, pesto di zucchine e mandorle e pomodorini	€ 18,00
Roasted seabass with tagliatelle, zucchine-almondpesto and cherry tomatoes	
Ravioli ripieni di taleggio e noce con porcellana, salsa di pomodori e olive 	€ 17,50
Ravioli filled with taleggio and walnuts with purslane and a salsa of tomato and olives	

CONTORNI (side dishes)

Insalata mista , mixed green salad 	€ 2,75
Insalata di pomodori , tomato salad 	€ 2,75
Insalata di rucola e radicchio , rocket and radicchio salad 	€ 2,75
Focaccia , homemade bread, 2 pieces 	€ 1,50

PIZZE

All pizzas can be ordered in a smaller size (- € 2,50)

Del mese di Marco , pizza of the month, tomato sauce, roasted zucchine, sundried tomatoes, pinenuts, mozzarella di buffala and basil 	€ 13,50
Margherita , tomato sauce, mozzarella, cherry tomatoes and basil 	€ 9,50
Marinara , tomato sauce, cherry tomatoes, garlic and oregano 	€ 9,50
Salame , tomato sauce, mozzarella, chilli pepper and Tuscan salami	€ 11,75
Tonno e cipolle , tomato sauce, mozzarella, tuna, red onion, garlic and red pepper	€ 12,50
Bianca , fontina, mushrooms, hazelnuts and smoked garlic 	€ 12,50
Gusto , tomato sauce, eggplant, cherry tomatoes, olives and mozzarella di bufala 	€ 12,75
Caprino , semi dried tomatoes, thyme, potato, pancetta (Italian bacon) and goat cheese	€ 12,50
Aglio, olio e peperoncino , tomato sauce, mozzarella, garlic, chilli pepper,  Parmesan cheese and prosciutto crudo	€ 13,75
Quattro formaggi , tomato sauce, taleggio, Parmesan cheese, fontina, gorgonzola 	€ 13,50
Calzone , folded pizza with gorgonzola, basil, mozzarella, radicchio and  mortadella with pistachio	€ 13,50
Gamberetti e granchio , tomato sauce, mozzarella, shrimps, crab, lemon, cherry tomato and crispy fennel	€ 13,50
Montebianco , tomato sauce, cherry tomatoes, mozzarella, mascarpone and prosciutto crudo	€ 13,75

**Gusto is open seven days a week. The bar opens at 15.00 and the kitchen at 17.00
Check our website for more information: www.gusto-rotterdam.nl**