



# GUSTO TAPHOUSE

RISTORANTE, CRAFT BEER & COCKTAIL BAR

## STARTERS - SNACKS VELOCI

<b>OLIVES, TARALLI &amp; GIARDINIERA</b>	<b>\$9</b>
<b>PRETZEL</b> with Cheese Besciamella, Brown Mustard	<b>\$12</b>
<b>FOCACCIA &amp; EVOO</b> Homemade Gusto Focaccia with Extra Virgin Olive Oil	<b>\$9</b>

## CHARCUTERIES

"Taglieri" served with warm focaccia

<b>PICCOLA</b> GF Prosciutto crudo (24 months), salame toscano, truffle cheese, parmigiano reggiano, olives & taralli	<b>\$18</b>
<b>GRANDE</b> GF Prosciutto crudo (24 months), salame toscano, spicy salame, truffle cheese, black pepper pecorino, fresco toscano, parmigiano reggiano, artichokes hearts, olives and cherry tomatoes	<b>\$34</b>

## ANTIPASTI

<b>BURRATA</b> GF Fresh burrata, ciliegino tomatoes, green basil oil, balsamic vinagrete	<b>\$16</b>
<b>PARMIGIANA</b> GF Sliced eggplant, mozzarella, tomatoes, parmesan & basil	<b>\$18</b>
<b>GUSTO MEATBALLS</b> GF Homemade pork & beef meatballs in a rustic tomato sauce, parmesan, parsley & ricotta cream	<b>\$15</b>
<b>CALAMARI CROCCANTI</b> Crispy calamari served with lemon & homemade tartar sauce	<b>\$18</b>
<b>BRESAOLA CON SCAGLIE DI PARMIGIANO</b> GF Thinly-sliced beef with arugula and shaved parmigiano reggiano, cherry tomatoes & artichoke hearts	<b>\$18</b>

## DESSERTS

<b>TIRAMISÙ</b> Made with coffee soaked lady fingers, sweet & creamy mascarpone	<b>\$12</b>
<b>BAKERS WEEKLY SPECIAL</b>	

## PIZZA *alla pala*

12 inches

<b>MARGHERITA</b> Fresh tomato sauce, mozzarella, basil	<b>\$21</b>
<b>TOSCANA</b> Fresh tomato sauce, mozzarella, prosciutto crudo, arugula, shaved parmesan	<b>\$26</b>
<b>SALAMINO PICCANTE</b> Fresh tomato sauce, mozzarella, spicy salame	<b>\$23</b>

## SIGNATURE PASTA

Feel like sharing? Get a pan sized portion!

<b>BOLOGNESE</b> Rustic Paccheri pasta with meat Ragù & Parmesan	<b>\$27/\$41</b>
<b>NORCINA</b> Fresh homemade Tagliatelle Pasta with creamy Porcini Mushroom, Sausage and Black truffle	<b>\$29/\$52</b>
<b>ORECCHIETTE</b> Homemade Pistachio Pesto and fresh Ricotta	<b>\$27/\$41</b>

Gluten Free GNOCCHI available.

## CARNI

<b>TAGLIATA</b> GF 16oz RIBEYE with cherry tomatoes confit, salsa verde, arugula and flash fried potatoes	<b>\$42</b>
<b>CHICKEN PIZZAIOLA</b> Baked CHICKEN cutlets, Mozzarella, Tomato sauce, Parmesan served with tomato sauce Pasta	<b>\$28</b>
<b>SALSICCIA ALLA GRIGLIA</b> GF Grilled SAUSAGE served over Mediterranean roasted peperonata	<b>\$24</b>
<b>AGNELLO SCOTTADITO</b> GF Porter house style LAMB Loin Chops, Broccolini, sliced potatoes layered with garlic, rosemary and thyme	<b>\$48</b>

*Life is better between two pieces of focaccia!*  
Order our homemade bread with your meal! \$4

## SALADS

<b>INSALATA VERDE</b> Mixed greens, crisp croutons, parmesan cheese, fresh mozzarella, cherry tomatoes (add chicken cutlet \$6)	<b>\$14</b>
<b>BEET 'BARBABIETOLA'</b> GF Roasted beets, garlic chips, orange, burrata, mix greens (add chicken cutlet \$6)	<b>\$18</b>



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## KIDS MENU

<b>UN PÒ DI PASTA</b> Rigatoni al pomodoro, tomato sauce and Parmesan or Butter and Cheese	<b>\$9</b>
<b>CHICKEN CUTLETS</b> Chicken and Focaccia	<b>\$10</b>
<b>CHEESE PIZZA - UN PEZZO</b>	<b>\$9</b>

We offer an assortment of Pepsi products.

<b>ACQUA FILETTE</b> Natural Mineral Water from Appenine Mountain Springs - 750ml Regular & Sparkling	<b>\$7</b>
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## NOTCH ON TAP

1/2 LITER POUR \$9

<b>SALEM LAGER</b> Bavarian Helles - 4.5% (honey, grape, subtle, sweetness)
<b>KÖLSCH</b> Cologne-style Kölsch - 4.5% (crisp, fruity, dry)
<b>PILS</b> Czech-Style Pils - 4.5% (crisp, hoppy, herbal)
<b>FRENCH DISKO</b> French Pils - 4.5% (spicy hop, fruity malt, dry finish)
<b>KELLERBIER</b> German-Style Amber Lager - 5.5% (bread, malt, spicy hops, dry finish)
<b>MÄRZEN</b> Bavarian Amber Lager - 6.2% (toasty, bready malt, dry finish)
<b>DOG &amp; PONY SHOW</b> NE Pale Ale - 4.5% (bright, kiwi, grapefruit)
<b>LEFT OF THE DIAL IPA</b> India Pale Ale - 4.5% (passionfruit, stone fruit, hoppy)
<b>GARAGELAND IPA</b> Cold IPA - 6.2% (stonefruit, candied lime, marmalade)
<b>TMAVÝ</b> Czech Dark Lager - 4.5% (dried fruit, toasted dark bread, dry finish)
<b>BAVARIAN RADLER</b> Lager + Lemonade - 2.5%
<b>NON-ALCOHOLIC CRAFT PILS</b> 0.5% (bright, crisp, refreshing)
<b>NON-ALCOHOLIC CRAFT NE IPA</b> 0.5% (tropical, juicy, full-bodied)

## WINE

- WHITE & ROSE -



<b>Rossino Prosecco Brut</b> Veneto	<b>\$13/\$34</b>
<b>Rossino Rosé</b> Veneto	<b>\$13/\$34</b>
<b>Rossino Sauvignon Blanc</b> Veneto	<b>\$13/\$34</b>
<b>Rossino Chardonnay</b> Veneto	<b>\$13/\$34</b>
<b>Rossino Pinot Grigio</b> Veneto	<b>\$13/\$34</b>
<b>La Scola Gavi</b> Piedmont	<b>\$13/\$34</b>
<b>Fuedi di San Gregorio</b> Campania	<b>\$15/\$38</b>
<b>Rossino Montepulciano</b> Abruzzo	<b>\$14/\$36</b>
<b>Sansonina Cabernet Sauvignon</b> Garda	<b>\$15/\$38</b>
<b>Rossino Cabmare - Cabernet &amp; Malbec Blend</b> Veneto	<b>\$14/\$36</b>
<b>Rossino Merlot</b> Veneto	<b>\$14/\$36</b>
<b>Cecchi Chianti</b> Veneto	<b>\$14/\$36</b>
<b>Cosumano Nero D'avola</b> Sicily	<b>\$13/\$34</b>
<b>Frescobaldi Chianti RSV</b> Tuscany	<b>\$44</b>
<b>Taveggia Chianti RSV</b> Tuscany	<b>\$62</b>
<b>Ridolfi Brunello</b> Tuscany	<b>\$120</b>
<b>Villadoria Bricco Magno</b> Langhe	<b>\$44</b>

- RED -

## COCKTAILS



<b>LA DOLCE VITA MARGARITA</b> Tequila, lime, orange liqueur, simple syrup	<b>\$14</b>
<b>NEGRONI</b> Gin, vermouth, campari Try Sbagliato with Prosecco (\$15)	<b>\$14</b>
<b>LIMONCELLO FRIZZANTE</b> Vodka, limoncello, lemonade, soda	<b>\$14</b>
<b>PAPER PLANE</b> Bourbon, aperol, amaro, lemon	<b>\$16</b>
<b>AMERICANO</b> Campari, vermouth, soda No Vermouth (\$13)	<b>\$14</b>
<b>CIAO BELLA ESPRESSO</b> Vodka, espresso, espresso liqueur, simple syrup	<b>\$14</b>
<b>JUNGLE BIRD</b> Rum, aperol, lime, pineapple, simple syrup	<b>\$14</b>
<b>PALOMA</b> Tequila, lime, grapefruit, grapefruit soda	<b>\$14</b>
<b>SPRITZ</b> Choice of aperol or campari, prosecco, soda	<b>\$13</b>
<b>WITCHES MULE</b> Choice of spirit, strega, lime, ginger beer (choose vodka, rum, bourbon, tequila)	<b>\$14</b>

