

DOLCI \$8

Tiramisu

Ladyfinger Cookies | Danesi Espresso | Mascarpone Cheese
| Cocoa Powder

Nutella Pizza

Hazelnut Chocolate Pizza | Sugar Powder

Budino di Pane

Cinnamon & Raisin Brioche Bread Pudding | Orange Crème Anglaise
Served warm with one scoop of salty caramel gelato

Italian Cheese Cake

Served with Seasonal Fruit

Crispi Cannoli

Silkier Ricotta Cheese | Powder Sugar | Crumbled Pistachios

Flourless Chocolate Cake

Vanilla Bean Gelato (Served warm)

Crema alla Vaniglia

Vanilla Cream Custard | Caramel & Chocolate Sauce

Affogato al Caffè

Straciatella Gelato | Danesi Espresso | Whipped Cream | Amaretto
Cookies

Biscotti & Moscato 15

Assortment of Home-Made Italian Cookies
Served with a Glass of Alpine Moscato Dessert Wine

Italian Sorbet or Gelato 7

(Ask your Server)

Gusto's News

Select our Pasta and our Specialties from our
Deli as To-Go's or for any Special Occasion.

"Take Gusto2Go Home with you"

All our menu items are available for Take-Out and
Catering upon request.

Lunch & Dinner Menus

Full Bar is available | Italian Nights

Special Celebrations

SPECIALS from our Wood Fire Oven: Special Local Daily Fish

Grass Fed Beef | Roasted Fogline Chicken

Grilled Local Vegetables

Live Radio Show Every Saturday Night 6-7pm

POWER TALK AM | 1460 FM 101.1

LUNCH

ALL GUSTO PANINI

are all served with your choice of soup, salad, or French fries

MEATBALL SANDWICH 15

3 GUSTO'S House-made Meatballs | Tomato Sauce | Bardolino
Braised Caramelized Onions | Topped with Grana Padano
& Melted Provolone Cheese

ITALIAN JOB (Vegetarian) 14

Oven Roasted Garlic Tomatoes | Basil Pesto Spread Olive Tapenade
Mozzarella | Asiago Cheese | Grilled Zucchini & Eggplant

GUSTO BURGER 14.50

All Natural Grass-Fed Beef | Provolone Cheese
Arugula Vine-Ripened Tomato | Bardolino Braised Caramelized
Onions | Olive Tapenade | Toasted Brioche Bun

PROSCIUTTO & BACON 15

San Daniele Prosciutto | Applewood-Smoked Bacon Fresh In-house
Made Mozzarella Cheese | Lettuce
Vine-Ripened Tomatoes and Dijon Mustard

THE DEAL 18.95

Fresh local fish of the day

Served with your choice of salad or soup



The consumption of raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase the risk of food
borne illness in some individuals (Cal Code Section
114093). Please alert your server to any food allergies.



Fresh Pasta | Full Bar | Deli | Gusto2Go | Catering



*A family friendly place to enjoy
authentic Italian cuisine!*

LUNCH Daily 11:30am - 2:30pm

DINNER

Sun.-Thur. 4:30pm - 9pm | Fri.-Sat. 4:30pm - 9:30pm



**1901 Fremont Boulevard
Seaside, CA 93955**

831-899-5825

www.GustoPizzeriaPasta.com

ANTIPASTI

Crispy Calamari	13
Fresh Local Monterey Fried Calamari Caper Berries Putanesca Sauce	
Gusto Meatballs	12
San Marzano Tomatoes Shaved Grana Padano	
Piatto del Salumiere	18
Selection of Italian Charcuterie and Cheeses Fruit Mustard Chestnut Honey Figs Jam Tagiasche Olives	
Bresaola & Arugula	13
Thin Sliced Cured Beef Arugula Lemon Black Pepper Shaved Grana Padano Truffle Vinaigrette	
Burrata & Prosciutto	14
Fresh Distefano Burrata San Daniele Prosciutto Oven Roasted Cherry Tomatoes Olives Margai Aged Balsamic Vinegar	
Mozzarella Tasting	15
Fresh Imported Buffalo Mozzarella Burrata Cheese House-Made Mozzarella Basil Pesto Olives Extra Virgin Olive Oil Monterey Sea Salt	
Caprese	13
Fresh House-Made Mozzarella Fresh Tomatoes Roasted Eggplant Basil Valparadiso Extra Virgin Olive Oil Balsamic	
Side of Garlic Bread	4
Side of Artesian Bread Butter Castroville Garlic Grana Padano Cheese (4 pieces)	

INSALATE

Organic Garden Salad	8
Cherry Tomatoes Spring Mix Carrots Red onions Chianti Vinaigrette	
Beet Salad	9
Cherry Tomatoes Roasted Beets Gorgonzola Dolce Pine Nuts Honey Mustard Vinaigrette Balsamic Reduction	
Italian Chopped Salad	12
Romaine Lettuce Olives Red Onions Cucumbers Provolone Salami Italian Dressing	
Caesar Salad	12
Romaine Lettuce Shaved Grana Padano House-Made Caesar Dressing Oven Roasted Rosemary Croutons	
Special Salad (ask your server)	MP

ADD TO PASTAS OR SALADS

Chicken	5	Shrimp	7
ZUPPA DEL GIORNO	8		
(Changes daily)			

PIZZA AL FORNO

Margherita	12
San Marzano Tomatoes Mozzarella Fresh Basil	
Prosciutto Funghi	15
San Marzano Tomatoes Mozzarella Local Wild Mushrooms Prosciutto Cotto (Ham)	
Vegetariana	14
San Marzano Tomatoes Mozzarella EVOO* Seasonal Local Organic Vegetables (ask your server)	
Capricciosa	16
San Marzano Tomatoes Mozzarella Prosciutto Cotto (Ham) Artichoke Local Wild Mushrooms Olives Capers Oregano	
Napoletana	14
San Marzano Tomatoes White Anchovies Garlic Capers Olives Red Onions Chili Flakes Oregano (NO Cheese)	
Tirolese	17
San Marzano Tomatoes Mozzarella Speck (Smoked Ham) Gorgonzola Local Wild Mushrooms	
Quattro Formaggi	14
San Marzano Tomatoes Mozzarella Ricotta Gorgonzola Grana Padano Cheese	
Diavola	15
San Marzano Tomatoes Mozzarella Caramelized Onions Oregano Spicy Calabrese Salami (peperoni) Roasted Peppers	
Bresaola	16
San Marzano Tomatoes Mozzarella Thin Sliced Cured Beef Brie Cheese Arugula	
Burrata	16
Creamy Distefano Burrata Cheese Cherry Tomatoes San Daniele Prosciutto Extra Virgin Olive Oil	
Salsiccia & Asiago	17
San Marzano Tomatoes Mozzarella Asiago Cheese Italian Sausage Crispy Italian Pancetta (bacon) GLUTEN FREE PIZZA available upon request \$2	
ADDITIONAL TOPPINGS Vegetables	2
Cheese & Meat	3
*EVOO Extra Virgin Olive Oil	

PASTA FRESCA



Gusto's Lasagna	17
With a Traditional Beef Bolognese Parmesan Cheese "Béchamel" & Tomato Sauce	
Gnocchi Tricolore	17
Potato, Spinach and Beet Dumpling Italian Sausages Lemon Cream Sauce	
Cannelloni Gratinati	16
Spinach & Ricotta Filled Pasta Grana Padano Cheese "Béchamel" & Tomato Sauce	
Rigatoni	17
Traditional Beef Bolognese Sauce ...VEGAN AVAILABLE UPON REQUEST...	
Saffron Pappardelle	18
Slow Roasted Veal Shank (Ossobuco) Gremolada (lemon, garlic, oranges, sage)	
Spaghetti	16
Meatballs Braised Sweet Onions Tomato Sauce	
Seafood Linguine	19
Clams Calamari Bay Scallops Shrimp Tomato Sauce Roasted Garlic	
Fettuccine Mari e Monti	17
Wild Mushrooms Shrimp Tomato Sauce Parsley	
Spinach Fettuccine	16
Smoked Salmon Zucchini Basil Cream Sauce	
Vegetarian Spaghetti	15
Roasted Tomato Sautéed Spinach Lentils Roasted Garlic Grana Padano Cheese	
Short Rib Ravioli	18
Mushroom Porcini-Mascarpone Sauce	
Mushroom Ravioli	17
Gorgonzola Sauce Walnuts	
Butternut Squash Ravioli	16
Brown Butter Sage Arugula	
Artichoke & Fontina Ravioli	17
Speck (Italian Smoked Ham) Truffle Cream Sauce	
GLUTEN FREE FETTUCCINE available upon request Choice of: Basil pesto sauce Garlic & Olive Oil or any sauce	

"WHO WE ARE & WHAT WE DO"

Our team strives to support local organic farmers, foragers and fisherman bringing you fresh, tasty and sustainable ingredients.
Pizzas are served with D.O.P. San Marzano Tomatoes "Denominazione D'Origine Protetta" | "Protected Designation of Origin"
Baked in a wood fire oven, Thin Crust Style 12" pizzas using organic flour from Mulino Sobrino | Italy | Piedmont.
Pasta is made fresh daily from Bigoli Pasta in Sand City. Family Style is Welcome!