



“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” using organic flour from Mulino Sobrino | Italy | Piedmont.

Our Pasta is made Fresh - Family Style is Welcome!

Our goal is to serve authentic Italian Cuisine with fantastic service making your dining experience fun and memorable!

ANTIPASTI

Crispy Calamari	12
Fresh Local Monterey Fried Calamari Caper Berries Putanesca Sauce	
Polpettine di Granchio	13
Blue Crab Cake Mango and Avocado Salsa Lemon Aioli	
Gusto Meatball	11
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.....	12
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	3.50
Side of Artesian Bread Butter Castroville Garlic Grana Padano Cheese (4 pieces)	

INSALATE

Organic Garden	8
Cherry Tomatoes Spring Mix Carrots Red onions Chianti Vinaigrette	
Roasted Beet	9
Cherry Tomatoes Spring Mix Gorgonzola Dolce Pine Nuts Honey Mustard Vinaigrette Balsamic Reduction	
Italian Chopped	12
Romaine Lettuce Radicchio Olives Red Onions Peppadew Garbanzo Beans Cucumbers Provolone Salami Italian Dressing	
Caesar	11
Romaine Lettuce Shaved Grana Padano House-Made Caesar Dressing Oven Roasted Rosemary Croutons	
Insalata di Polipo	14
Fresh Octopus Wild Arugula White Cannellini Beans Gusto Tapenade	

Add to Pastas or Salads

Chicken	5.00
Shrimp or Crab Cake	7.00
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	13
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	

ADDITIONAL TOPPINGS Vegetables	2
Cheese & Meat	

...Gusto’s News...

“Take a little Gusto Home”

Visit our Gusto2Go Deli Case

For a full selection of Pasta,
Sauces and more.

Italian Nights & Local Wine Dinner

Make Gusto a destination
for any Special Celebrations.

Live Radio Show every Saturday Night 6-7pm POWER

TALK AM 1460 FM 101.1

Full Bar offering a unique selections of Grappa,
Amari & Digestivi

Voted #1 new restaurants 2015
MONTEREY COUNTY

WEEKLY

PASTA FRESCA

Gusto’s Lasagna	16
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	15
Meatballs Braised Sweet Onions Tomato Sauce	
Linguine al nero con Polipo.....	18
Black Squid Ink Pasta Octopus Red Bell Peppers Green Olives Sweet Onion	
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	



...Aperol Spritz ...

Happy Hours

4:30pm – 6:30pm | Mon-Tue

50% off Selected Cocktails

Wine by the Glass or Beer on draft
with purchase of entrée

MON & TUE 25% OFF
SELECTED

WINE BY THE BOTTLES