



“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.

Pasta is made Fresh daily from Bigoli Pasta in Sand City.

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	14
Fresh Local Monterey Fried Calamari Caper Berries Putanesca Sauce	
Gnocchetti di Spinachi	11
Spinachi & Ricotta Dumpling Gongorzola Sauce	
Gusto Meatballs	13
San Marzano Tomatoes Shaved Grana Padano	
Piatto del Salumiere	19
Selection of Italian Charcuterie and Cheeses Fruit Mustard Chestnut Honey Fig Jam Tagiasche Olives	
Bresaola & Arugula	14
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 Tomatoes Roasted Eggplant Basil Valparadiso Extra Virgin Olive Oil Balsamic	
Side of Garlic Bread.....	5
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	10
Cherry Tomatoes Roasted Beets Gorgonzola Dolce Pine Nuts Honey Mustard Vinaigrette Balsamic Reduction	
Italian Chopped Salad	13
Romaine Lettuce Olives Red Onions Cucumbers Diced Tomatoes Provolone Salami Italian Dressing	
Caesar Salad	12
Romaine Lettuce Shaved Grana Padano House-Made Caesar Dressing Oven Roasted Rosemary Croutons	
Warm Spinach Salad	14
Crispy Italian Pancetta (Bacon) Pinenuts Humboldt Fog Goat Cheese Warm Balsamic Reduction	
Special Salad (ask your server).....	MP
ADD TO PASTAS OR SALADS	
Chicken	5.00
Shrimp.....	7.00
ZUPPA DEL GIORNO	8.50
Soup of the day (Changes daily)	

PIZZA AL FORNO

Margherita	13
San Marzano Tomatoes Mozzarella Fresh Basil	
Prosciutto Funghi	16
San Marzano Tomatoes Mozzarella Local Wild Mushrooms Prosciutto Cotto (Ham)	
Vegetariana	15
San Marzano Tomatoes Mozzarella EVOO* Seasonal Local Organic Vegetables (ask your server)	
Capricciosa	17
San Marzano Tomatoes Mozzarella Prosciutto Cotto (Ham) Artichoke Local Wild Mushrooms Olives Capers Oregano	
Napoletana	15
San Marzano Tomatoes White Anchovies Garlic Capers Olives Red Onions Chili Flakes Oregano (NO Cheese)	
Frutti di Mare	19
San Marzano Tomatoes Oregano Black Olives Seafood Mix Capers (NO Cheese)	
Tirolese	18
San Marzano Tomatoes Mozzarella Speck (Smoked Ham) Gorgonzola Cheese & Local Wild Mushrooms	
Quattro Formaggi	15
San Marzano Tomatoes Mozzarella Ricotta Gorgonzola & Grana Padano Cheese	
Diavola	16
San Marzano Tomatoes Mozzarella Caramelized Onions Oregano Spicy Calabrese Salami (peperoni) Roasted Peppers	
Tartufo	19
Mozzarella Asiago Fontina Porcini Powder Black Truffle (no tomatoes sauce) Topped with Cured Duck Prosciutto	
Burrata	17
Creamy Distefano Burrata Cheese Cherry Tomatoes San Daniele Prosciutto Extra Virgin Olive Oil (no tom sauce)	
Salsiccia & Asiago	18
San Marzano Tomatoes Mozzarella Asiago Cheese Italian Sausage Crispy Italian Pancetta (bacon)	
GLUTEN FREE PIZZA available upon request \$3	
ADDITIONAL TOPPINGS Vegetables	
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



PASTA FRESCA

Gusto’s Lasagna	18
With a Traditional Beef Bolognese Parmesan Cheese “Béchamel” & Tomato Sauce	
Gnocchi Tricolore	17
Potato, Spinach and Beet Dumpling Italian Sausage Lemon Cream Sauce	
Cannelloni Gratinati.....	16
Spinach & Ricotta Filled Pasta Grana Padano Cheese “Béchamel” & Tomato Sauce	
Rigatoni	18
Traditional Beef Bolognese Sauce ...VEGAN AVAILABLE UPON REQUEST...	
Saffron Pappardelle	18
Slow Roasted Veal Shank (Ossobuco) Gremolada (lemon, garlic, oranges, sage)	
Spaghetti	17
Meatballs Braised Sweet Onions Tomato Sauce	
Bigoli Amatriciana	18
San Marzano Tomato Sauce Caramelized Onions Pancetta (Italian Bacon) Red Chili Flakes	
Seafood Linguine	19
Clams Calamari Bay Scallops Shrimp Tomato Sauce White Wine Roasted Garlic	
Spaghetti Carbonara	18
Cream Sauce Pancetta (Italian Bacon) Parmesan Cheese Tossed Table side with a Egg Yolk Black Pepper	
Spinach Fettuccine	17
Smoked Salmon Zucchini Basil Cream Sauce	
Vegetarian Spaghetti	16
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	17
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	

SECONDI

Pollo ala Milanese	22
All Natural Pan Fried Thin Sliced Breaded Crispy Chicken Breast Arugula & Cherry Tomatoes (Parmigiana upon request)	
Roasted Vegan Vegetable Plate	18
Local Organic Seasonal Vegetables Parsnip Puree Balsamic	
PESCE DEL GIORNO	MP
Fish Special (Changes daily) Local or Imported	

General Manager | Owner | Denis Boaro - Chef Pablo Cano
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www.GustoPizzeriaPasta.com

18% gratuity added to party of 6 and more * Max 4 split checks per table