

ANTIPASTI

Crispy Calamari	11
Fresh Local Monterey Fried Calamari Putanesca Sauce Caper Berries	
Piatto del Salumiere	18
Selection of Italian Charcuterie and Cheeses Fruit Mustard Chestnut Honey Figs Jam Tagiasche Olives Crostini	
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 Mzzarella 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	2.75
Side of Artesian Bread Butter Castroville Garlic and Grana Padano Cheese	

INSALATE

Garden Salad	7
Cherry Tomatoes Spring Mix Carrots Red onions Chianti Vinaigrette	
Beet Salad	8
Cherry Tomatoes Roasted Beets Gorgonzola Dolce Pine Nuts Honey Mustard Vinaigrette	
Italian Chopped Salad	11
Romaine Lettuce Olives Red Onions Tomatoes Cucumbers Provolone Salami Italian Dressing	
Caesar Salad	10
Romaine Lettuce Shaved Grana Padano House-Made Caesar Dressing Oven Roasted Rosemary Croutons	
Add to Pastas or Salads	
Grilled Chicken	4.00
Grilled Shrimp	5.50

PIZZA AL FORNO

Margherita	11
San Marzano Tomatoes Mozzarella Fresh Basil EVOO	
Prosciutto Funghi	14
San Marzano Tomatoes Mozzarella Local Wild Mushrooms Prosciutto Cotto (Ham)	
Vegetariana	13
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	
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	14
San Marzano Tomatoes Mozzarella Caramelized Onions Oregano Spicy Calabrese Salami (peperoni) Roasted Peppers	
Bresaola	15
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	16
San Marzano Tomatoes Mozzarella Asiago Cheese Italian Sausage Crispy Italian Pancetta (bacon)	
Additional Toppings Vegetables	1.75
Cheese & Meat	2.75

*EVOO | Extra Virgin Olive Oil

Our Pizzas Are Served With **D.O.P. San Marzano Tomatoes**
-Denominazione D’Origine Protetta-
“Protected Designation of Origin”
And Baked In a Wood Fire Oven
Northern Thin Crust Style 12”
Organic Flour from Mulino Sobrino | Italy | Piedmont

Family Style is Welcome!!!

We Support Local & Organic Farmers
Offering Fresh Ingredients Only

General Manager | Chef | Owner | Denis Boaro

PASTA FRESCA

Gusto’s Lasagna	15
With a Traditional Beef Bolognese Parmesan Cheese “Béchamel” & Tomato Sauce	
Cannelloni Gratinati	15
Spinach & Ricotta Filled Pasta Grana Padano Cheese “Béchamel” Sauce	
Rigatoni	15
Traditional Beef Bolognese Sauce Vegan Sauce Upon Request	
Saffron Pappardelle	17
Slow Roasted Veal Shank (Ossobuco) Mushrooms Gremolada (lemon, garlic, oranges, sage)	
Spaghetti	14
Meatballs Braised Sweet Onions Tomato Sauce	
Seafood Linguine	19
Clams Calamari Crab Meat 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	14
Roasted Tomato Sautéed Spinach Lentils Roasted Garlic Grana Padano Cheese	
*Gluten Free Fettuccine & Basil Pesto Sauce Garlic & Oil Available Upon Request	
Short Rib Ravioli	18
Mushroom Porcini-Mascarpone Sauce	
Mushroom Ravioli	17
Gorgonzola Sauce Walnut	
Butternut Squash Ravioli	15
Brown Butter Sage Arugula	
Artichoke & Fontina Ravioli	17
Speck (Italian Smoked Ham) Truffle Cream Sauce	



Gusto’s News

“Take Gusto2Go Home with you”

Lunch Menu is now available | Full Bar is now available | Italian Nights | Special Celebrations

SPECIALS from our Wood Fire Oven: Special Local Daily Fish

Coming Soon ... Italian and Local Wine Dinner | Live Radio Show every Saturday Night 6-7pm POWER TALK AM 1460 FM 101.1