

APPETIZERS

Dining

ENTREE

Garlic Bread with cheese 10.95

Bruschetta 11.95
Tomato, herbs oil, garlic

Zuppa Del Giorno 12.95
Prepared fresh daily

Organic Field Greens Salad 12.95
Cucumber, cherry tomato in home-made honey mustard sauce As a Side Salad :7.95

Caesar Salad 14.95
Romaine lettuce, bacon, garlic croutons As a Side Salad :7.95

Calamari Di Fritti 18.95
Tender calamari rings and tentacles mixed in a special blend of flour and served with signature sauce

Calamari Alla Giglia 19.95
Grilled calamari topped with black olives, capers, and roasted peppers, glazed with verona balsamic vinegar

Mediterranean Salad 19.95
Iceberg lettuce, red onions, kalamata olives cucumber, cherry tomato in home-made honey mustard sauce

Warm Chicken Salad 20.95
Mixed field greens, mushrooms, red onion, feta cheese

Gusto Antipasto 37.95
Prosciutto, salami, grilled zucchini, red peppers, tomato, Feta cheese, calamari rings, and shrimp

DESSERTS

Cheesecake of the day 8.95

Home-made Tiramisu 8.95

Please inform your server about allergies if any and ask about our kids menu

Entreés are served with seasonal vegetables & potatoes Split Plate \$7

Gluten-free pasta is available for additional \$3

Chicken Parm / Veal Parm 26.95
Breaded chicken or veal, tomato sauce, mozzarella served with your choice of a side item: Spaghetti or penne in tomato or garlic cream sauce or roasted potatoes & vegetables

Veal Marsala 28.95
Pan-seared veal, wild mushroom glaze and marsala wine sauce

Filletto di Salmone 32.95
Served in your choice of mild creamy lemon sauce or tomato sauce

New York Striploin Steak 10oz 33.95
Served with mushroom sauce

Scaloppine di Vitello 34.95
Pan seared veal, scallops, and shrimps layered with prosciutto in homemade wine sauce

Herb Crusted Australian Lamb 35.95
Rack of lamb with roasted garlic red wine sauce

PASTA

Spaghetti Bolognese 21.95
Home-made meat sauce, fresh herbs and parmesan.

Penne Alla Vodka 22.95
Sauteed onions and pancetta in a vodka with rose sauce.

Gusto Tortellini 24.95
Fresh cheese-filled tortellini served with sausage in a liquor rose sauce

Penne Al Pollo 24.95
Pan tossed chicken, spinach, red peppers, and onions served with creamy garlic sauce

Risotto Alla Pescatore 31.95
Shrimp, clams, mussels, calamari and scallops in white wine garlic tomato sauce

Linguini Frutti di Mare 31.95
Shrimp, scallops, mussels, clams and calamari in a pescatore sauce.

Fettuccine Alfredo 39.95
Served with a lobster tail and shrimps in a light brandy cream sauce