ESTATE

PIZZERIA GUSTO

primi

POLPETINNI DELLA NONNA 20
classic meatballs, Sunday gravy, Parmigiano Reggiano, basil, grilled bread

FUNGO 22
foraged Canadian mushrooms, potato gnocchi, winter truffle, pecorino

ZUCCA 18
winter squash, brussel sprouts, whipped ricotta, pumpkin seed pesto, brown butter vinaigrette, sage

SALSICCIA 19
MG sausage, peppers, fennel, marinara, chilies, torn garlic bread

DIAVOLO 22
Hokkaido scallops, white wine, serrano chilies, lobster butter, caviar

MERENDA 18
sourdough, focaccia, Calabrian bomba, n'duja, giardiniera, San Marzano tomato jam, olive oil butter

ANTIPASTO 38
offering of cured meats, imported cheeses, house pickles + preserves, crostinis, house made bread

insalata

VIVO CESARE 18
romaine, baby kale, garlic croutons, pancetta, anchovy based dressing, pecorino, capers, lemon

CAMPO 20
beet root, celeriac, crispy sage, rainbow chard, preserved eggplant, parmigiano reggiano, red chile honey, olive oil

CHOPPED 20
romaine heart, arugula, radicchio, marinated chickpeas, pear, serrano chilies, fior di latte, pecorino, white balsamic dressing, sea salt, basil, pine nuts

ADD

GRILLED SHRIMP	12	HOUSE SOURDOUGH	3
BRAISED CHICKEN	10	BALSAMIC + OLIVE OIL	2
HOKKAIDO SCALLOP	7		

pasta

CACIO E PEPE 22
cracked pepper, butter, pecorino, campanelle

RAVIOLI 26
house ricotta, soft herbs, brown butter, sage, Parmigiano Reggiano

VONGOLE 33
little neck clams, white wine, garlic, parsley, lemon, chilies, squid ink spaghetti

RAGU 30
prime beef short rib, red wine, tomato, rigatoni, moliterno pecorino

secondi

RISOTTO 44
east coast lobster, pancetta, wilted arugula, ricotta, Parmigiano Reggiano, basil

SCARPARIELLO 39
braised heritage chicken, fennel sausage, potato, rapini, serrano chilies, Sunday gravy

BISTECCA 85
30oz porterhouse steak, cambozola, gremolata butter, jus

PESCE M/P
fish of the day

pizza dal forno

THE DON 25
spicy tomato sauce, porchetta, Genoa salami, Italian sausage, mozzarella

MARGHERITA 24
San Marzano tomatoes, mozzarella di bufala, olive oil, basil, sea salt

CACCIATORE 24
Sunday gravy, chicken ragu, coppa ham, mozzarella, chili oil

LUCIA 25
herb oil, caramelized onion, fig jam, Genoa salami, gorgonzola, citrus tossed arugula, pecorino

THE WATERLOO 25
herb oil, arugula pine nut pesto, roast potatoes, mozzarella, prosciutto, ricotta, pistachio

FORMAGGIO BIANCO 24
mascarpone cream sauce, chilies, fontina, mozzarella di bufala, ricotta, pecorino

REGINA EGITTO 25
herb oil, roasted garlic, rosemary, pear, mozzarella, prosciutto, citrus tossed arugula, pecorino

THE MG 24
Sunday gravy, fennel sausage, fontina, giardiniera, serrano chilies

TERROSO 22
herb oil, roasted mushrooms, rapini, preserved eggplant, vegan ricotta, black truffle oil, sea salt

MIEL E CARNE 25
n'duja, porchetta, red chile honey, fior di latte, pecorino

887 25
tomato sauce, roasted red peppers, Genoa salami, cacciatore sausage, mozzarella, fior di latte

LOREN 24
tomato sauce, artichoke, olive, red onion, mozzarella, banana peppers, goat cheese

SYLVIA 25
herb oil, arugula pine nut pesto, grilled shrimp, pancetta, roasted tomatoes, mozzarella, goat cheese

CRACK AN EGG 2
SHAVED SEASONAL TRUFFLE 3/g
GLUTEN FRIENDLY CRUST 4