

PIZZERIA GUSTO

CATERING MENU

BRUNCH

\$55 PER PERSON

CUSTOM BRUNCH BUFFET MENUS MAY
INCLUDE THE FOLLOWING

BAKERY & PATRIES

blueberry muffins, scones, mini croissant,
house preserves, whipped butter

NATURE'S FARM SCRAMBLED EGGS

parmigiano reggiano, chives

POTATO HASH

garlic butter, fresh herbs

LEMON RICOTTA PANCAKES

limoncello & blueberry jam, whipped
cream, maple syrup

MINI BAGELS & LOX

whipped cream cheese, capers, dill,
pickled red onion

AVOCADO TOAST

toasted sourdough, olive oil, tomato jam,
avocado, goat cheese, basil

YOGURT PARFAIT

vanilla yogurt, nature's farm granola,
house preserves

FRUIT PLATTER

seasonal selection



CHOICE OF SALAD

PASSED APPETIZERS

BURRATA TOAST (V) 38/dz
grilled sourdough, tomato jam, burrata,
sea salt, balsamic, basil

PANE FRITTO (V) 20/dz
roasted garlic butter, chives, pecorino

MUSHROOM ARANCINI (V) 44/dz
mixed seasonal mushrooms, taleggio,
porcini butter, calabrian bomba,
pecorino

POLPETTE DELLA NONNA 45/dz
Classic meatballs, sunday gravy,
parmigiano reggiano, basil

CAPRESE SKEWER (GF) (V) 32/dz
cherry tomatoes, bocconcini, sea salt,
balsamic, basil

AGNOLOTTI (V) 42/dz
roasted garlic & spinach filling, ricotta,
butter, pecorino, chives

PANELLE (GF) (V) 34/dz
chickpea fritters, green onion,
roasted garlic & chili aioli

BEEF & BEET TARTARE 46/dz
beef tenderloin, red beets, shallot, capers,
gherkins, dijon, pickled mushroom,
dill aioli, crostini

TUNA CRUDO (GF) 42/dz
yellowfin tuna, roasted lemon dressing,
chili oil, pickled onion, chives, puffed wild
rice

MARINATED SHRIMP (GF) 42/dz
roasted lemon dressing, fresh herbs,
lemon ricotta, cucumber slices

GRILLED LAMB CHOPS 55/dz
herb oil, rosemary pesto, garlic
breadcrumbs

SALADS

small: 6-8 medium: 15-18 large: 25-30

VIVO CAESAR 50/95/150
romaine, crispy capers, pancetta,
focaccia croutons, lemon, pecorino,
anchovy based dressing

CAPRESE SALAD GF 55/100/165
beefsteak tomatoes, fior di latte,
balsamic reduction, sea salt, olive oil,
basil

CHOPPED SALAD GF 55/100/165
romaine, arugula, radicchio, pears,
marinated chickpeas, serranos, white
balsamic dressing, fior di latte, sea salt,
pine nuts, pecorino, pomegranate seeds

BARBABIETOLA GF 48/95/145
arugula, spiced beets, oranges,
fig & lemon dressing, pickled fennel,
herbed goat cheese, pistachios



PIZZA DAL FORNO

THE DON 27

spicy tomato sauce, porchetta, genoa salami, italian sausage, mozzarella

MARGHERITA 25

herb oil, san marzano tomatoes, mozzarella di bufala, olive oil, basil, sea salt

FURIOSA 26

tomato sauce, chilis, casalingo, genoa salami, n'duja, mozzarella, serrano, calabrian chili crisp, stracciatella

LUCIA 25

herb oil, caramelized onion, fig jam, genoa salami, gorgonzola, citrus tossed arugula, pecorino

THE WATERLOO 27

basil & arugula pesto, roasted potatoes, mozzarella, prosciutto, ricotta, pistachio

PASTA

FRESH PASTA MADE IN-HOUSE

half order 10-12 full order 20-25

CACIO E PEPE 100/180

butter, cracked black pepper, parmigiano reggiano, chives, pecorino, black pepper, campanelle pasta

FUNGHI 115/210

mixed seasonal mushrooms, taleggio cream sauce, porcini butter, parmigiano reggiano, chives, rigatoni pasta

FENICE 27

pepperonata sauce, roasted chicken, pancetta, smoked mozzarella, serrano, basil, pine nuts

887 27

tomato sauce, roasted red peppers, genoa salami, cacciatore sausage, mozzarella, fior di latte

BIANCOVERDE 26

roasted garlic, mozzarella di bufala, smoked mozzarella, ricotta, parmigiano reggiano, citrus tossed arugula, pecorino

Vegan and Gluten Free pizza options available.

Pizzas can be made flatbread style for larger groups on request.

N'DUJA ALLA VODKA 125/225

spicy n'duja sausage, tomato sauce, vodka cream, roasted garlic, chilis, stracciatella, radiatori pasta

AMATRICIANA 125/225

guanciale, white wine, tomato sauce, chilis, roasted garlic, pecorino, basil, bucatini pasta

RAGU BOLOGNESE 150/275

ground chuck, bone marrow, prosciutto, pancetta, san marzano tomatoes, red wine, moliterno pecorino, radiatori pasta



STATIONS

WHEEL OF PARMIGIANO

Cacio e Pepe **20/pp**
Carbonara **24/pp**
Risotto **21/pp**

MERENDA STATION **14/pp**

chef's offering of chips, crackers, breads, butter, dips & spreads

ANTIPASTO **18/pp**

chef's selection of salumi and cheese with seasonal pickles, olives, tomato jam, peroni mustard, crostini, house sourdough

OYSTER BAR **25/pp**

chef's offering of fresh oysters, assorted citrus, sauces, and condiments

MANZO

hand crafted roasted meat with paired sauces, garnishes, and house bread

choice of

CAB Prime Beef Tenderloin **28/pp**

CAB Prime Rib **26/pp**

DOLCI

BISCOTTI **24/dz**

selection of chef created mini cookies

TORTA CAPRESE **26/dz**

BROWNIES (GF)

MINI CHOCOLATE **26/dz**

BUDINO TART

MINI PISTACHIO E **26/dz**

LIMONE CAKE

MINI TIRAMISU **26/dz**

CANNOLI **26/dz**

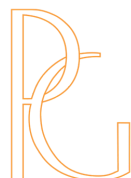
citrus ricotta, pistachio, chocolate

MINI CHEESECAKE **38/dz**

chef's selection

DESSERT PLATTER **12/pp**

offering of our signature & custom mini desserts



POLICIES

Ordering Process

We are available to accept catering orders Monday-Friday. Any catering orders received between Friday to Saturday will be responded to the following week.

All **catering requests** can be submitted here:

https://portal.tripleseat.com/direct_bookings/z0y1v4fvpt0

All **event inquiries** can be submitted here:

https://academyhospitality.tripleseat.com/party_requests/37500*%3EEvent%20Request

Please note there is a minimum order quantity indicated on select items.

Delivery and Pickup

Delivery is available upon request within the city of Winnipeg for a \$25 delivery fee (subject to availability). Prices are subject to change. Items may vary due to seasonal availability. Pickup is also available at no charge at Pizzeria Gusto.

Customer Responsibility: It is the customer's responsibility for ensuring someone is available to receive delivery orders or collecting pick-up orders at the designated time and location.

Payment

Payment on all catering orders due 24 hrs prior to delivery or pickup.

We accept Visa, Mastercard, American Express. You will have access to pay directly via your guest portal.

Packaging

All orders are packaged in disposable containers as standard. Clients may request orders to be plated on non-disposable boards and platters, subject to an additional rate of \$10 per platter. Non-disposable items must be returned within 24 hours to avoid additional charges.

Lead Time

We ask that 48 hours notice is given for all orders to ensure the order can be fulfilled. More notice may be required for larger orders or during holiday seasons.

Cancellation Policy

Catering food orders may be cancelled 72 hours in advance without penalty. A cancellation fee of 50% of the total order cost will be applied for orders cancelled less than 24 hours before the scheduled delivery or pickup time.

Note on allergies

We offer menu items containing wheat, eggs, milk, shellfish, tree nuts, and/or peanuts. While precautions are taken to minimize cross-contamination, we cannot assure the safety of our products for individuals with allergies to these ingredients.

 www.pizzeriagusto.com

 [@pizzeriagusto](https://www.instagram.com/pizzeriagusto)

