



# *Restaurant Menu*

**Gusto was founded in 1998 in Piazza Augusto Imperatore,  
where it remains until December 2019.**

**Today, in its new location in Piazza Sant' Apollinare 41,  
it's a perfect crossroads of cultures  
and monumental beauties in the perfect center  
between Piazza Navona, Palazzo Altemps, Sant' Agostino  
and San Luigi dei Francesi churches.**

**Over 500 square meters of interior spaces  
in addition to 100 square meters of suggestive outdoor areas  
where you can find restaurant, pizzeria, wine bar,  
cocktail bar in the historical belly of the capital.**

**Our Chef  
prepares Italian and international cuisine by choosing the best  
Mediterranean and seasonal products**

**The customer is asked to communicate to the staff allergies and  
intolerances before ordering.**

**Our kitchen is always open from 10 am to 11.30 pm.**

**The prices of the courses are expressed in euros.**

**Piazza Sant' Apollinare, 41 - Roma  
Tel. 06.68.134.221  
[www.gusto.it](http://www.gusto.it)**

## Starters

<b>Eggplant Parmigiana</b> <i>with melting heart and basil oil</i>	14
<b>Zucchini flowers, mozzarella and anchovies</b> <i>with anchovy mayonnaise</i>	12
<b>Fassona meat tartare Alba style</b> <i>with burrata cream, Sciacca's anchovies, capers from Salina, hazelnuts from Toscana and black truffle from Norcia</i>	20
<b>Raw Ham and Buffalo Mozzarella</b> <i>with bread chips</i>	18
<b>Selection with raw ham, burrata cheese, rocket salad, dried tomatoes and melon</b>	18
<b>Assorted Cheese and Cold Cuts selection</b> <i>with hot rosemary focaccia</i>	26
<b>Burrata and scampi Tartare</b> <i>with tuna bottarga</i>	30
<b>Octopus Salad</b> <i>with courgettes, cherry tomatoes, olives and pine nuts</i>	18
<b>Buffalo mozzarella, zucchini, anchovies</b>	18

## Raw Fish

<b>Oysters Gillardeau</b> <i>three pieces</i>	18
<b>Oysters Regal Selection Or</b> <i>three pieces</i>	21
<b>Salmon Tartare</b> <i>with guacamole, carasau bread, Gaeta olives, Tamari dressing and lime</i>	18
<b>Tuna Tartare</b> <i>with green apple and yogurt sauce</i>	18
<b>Smoked Salmon</b> <i>with lime mayonnaise and chives</i>	18
<b>Scampi</b> <i>each</i>	10
<b>Gran Plateau Raw Fish 'Gusto</b>	35

## Pasta

<b>Homemade Raviolo stuffed</b> <i>with grouper ragout, cherry tomatoes and mint</i>	20
<b>Spaghetti with Clams</b> <i>with garlic, oil, chilli, clams and fresh parsley</i>	24
<b>Fresh pasta homemade Fettuccine</b> <i>with seafood</i>	24
<b>Fresh pasta homemade Truffle Fettuccine</b> <i>with aged Parmesan cheese</i>	20
<b>Tonnarelli cacio e "pepi"</b> <i>egg pasta with pecorino romano cheese PDO and 3 blend of pepper</i>	14
<b>Carbonara Pasta</b> <i>with eggs, pork cheeks from Amatrice, Pecorino romano cheese PDO and 3 blends of pepper</i>	15
<b>Amatriciana Pasta</b> <i>with tomato sauce, pork cheeks from Amatrice, pecorino romano PDO</i>	15
<b>Lasagna Bolognese style</b> <i>with three meat ragù sauce, San Marzano tomatoes, bechamel sauce, parmesan cheese</i>	18
<b>Spaghetti with meatballs and tomato sauce</b>	18

## Our Wok

<b>Vegetable Wok with soy spaghetti</b> <i>sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce</i>	16
<b>Tuna Wok with soy spaghetti</b> <i>diced tuna, sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce</i>	18
<b>Prawns Wok with soy spaghetti</b> <i>prawns, sesame oil, soy spaghetti, red curry, vegetables, ginger, lemongrass and soy sauce</i>	20

## Eggs

<b>Eggs en cocotte</b> <i>with truffle and aged Parmesan</i>	16
<b>Avocado Toast</b> <i>Homemade potato toasted bread, low temperature cooked egg, smoked salmon, guacamole sauce, avocado and tomato confit</i>	18

# Fish

<b>Baked Sea Beam</b> <i>with potatoes, olives and cherry tomatoes</i>	30
<b>Teriyaki Salmon steak</b> <i>seared salmon, zucchini, sesame and Teriyaki sauce</i>	20
<b>Grilled Squid</b> <i>with fennel, orange and olive salad</i>	20
<b>Fried Squid and Prawns</b>	20
<b>Chopped Tuna in pistacho crust</b> <i>with soy sautéed vegetables</i>	25

# Meat

<b>Roast chicken</b> <i>free-range, marinated with honey, Dijon mustard and rosemary</i>	18
<b>Fillet of Beef</b> <i>with Colonnata lard, Port reduction and chicory</i>	28
<b>Fillet of Beef 'Gusto</b> <i>with milk cream, Dijon mustard, green peppercorn and cognac</i>	28
<b>Danish Beef Fillet</b> <i>natural</i>	28
<b>Meatballs with tomato sauces</b> <i>with roasted potatoes</i>	18
<b>Grilled Beef sliced steak</b>	25

# Side dishes

<b>Chicory with oil and lemon sautéed Roman style</b>	7
<b>Sautéed vegetables with soy</b>	8
<b>Roasted potatoes</b> <i>with rosemary</i>	6
<b>French fries</b> <i>with bacon e cheddar</i>	7

# Burger

Our burgers are prepared with fresh and selected ingredients, served with bread and steak potatoes.

<b>'Gusto Smoke</b> <i>Beef cheeseburger, smoked bacon and "Gusto" sauce</i>	16
<b>'Gusto Burger</b> <i>Beef cheeseburger, fried egg, iceberg salad, tomato and "Gusto" sauce</i>	16
<b>'Gusto Deluxe</b> <i>Beef cheeseburger, iceberg salad, tomato and "Gusto" sauce</i>	16
<b>'Gusto Special</b> <i>Beefburger, smoked provolone, sautéed chicory, Dijon mustard</i>	16
<b>'Classic Burger</b> <i>Beefburger, tomatoes, lettuce and caramelized onions</i>	16

# Salads

<b>Poke 'Gusto</b> <i>Iceberg, salad, carrots, cucumbers, avocado, rice, sesame seeds, soy sauce and diced salmon</i>	16
<b>Poke 'Tuna</b> <i>salad, pineapple, carrots, cucumbers, avocado, rice, sesame seeds, lime mayonnaise and diced tuna</i>	16
<b>Caprese Salad</b> <i>with buffalo mozzarella PDO, tomato and basil</i>	16
<b>Caesar Salad</b> <i>iceberg salad, crispy pork cheek, croutons, parmesan cheese, grilled chicken and Caesar dressing</i>	16
<b>Healthy</b> <i>salad, spinach, grilled chicken, dry tomato, green apple, almonds</i>	16

<b>Bread and focaccia with extra virgin olive oil</b>	6
<b>Service Charge 15%</b>	

## Drinks

Soft drinks	5
Dressed tomato juice	7
Freshly-squeezed juices	6
Iced Tea	5
Shaked, milk shakes, fruit and vegetable extracts	7
Purified water, still or sparkling	2,5
Bottle of water Panna water or San Pellegrino 75 cl	4
Crodino, White bitter, Red bitter	5,5
Aperol soda, Campari soda	5,5
Spritz Aperol	10

## Centrifuged & Smoothies

Depurative <i>Apple, lemon, pear</i>	7
Detox <i>Apple, carrots, celery, ginger</i>	7
Antioxidant <i>Yogurt, honey, banana, almonds</i>	8
Vitamin <i>Orange, pink grapefruit, lime, strawberry, red fruits</i>	7

## Desserts (Homemade)

Tiramisù <i>with organic eggs</i>	8
Cheesecake <i>with ginger biscuit and strawberry</i>	8
Ice creams and sorbets	7
Seasonal fruits	10
Creamy with Gianduia <i>and crumble with salted hazelnuts</i> • <i>With glass of Barolo Chinato</i> <i>Cantine Batasiolo</i>	8 15
Sicilian Cannolo <i>whipped at the moment with ricotta, pistachio</i> <i>and candied orange</i> • <i>With glass of Moscato Odra</i> <i>Cantine Firriato</i>	10 16

## Break

Just Yogurt <i>lean yogurt with crunchy muesli</i>	7
Honey Yogurt <i>lean yogurt with banana, honey and almonds</i>	8
Energy Bowls <i>Strawberry, banana and crunchy muesli</i>	9
Energy Bowls Guaranà <i>apple, banana, strawberry, kiwi, guaranà, crunchy muesli,</i> <i>chopped chocolate</i>	10
Pancake <i>banana, strawberry, maple juice, chocolate sauce and cream</i>	10

# Beer Bottles

<b>Menabrea chiara</b> <i>light beer premium lager 4,80%</i>	6
<b>Birra Messina cristalli di Sale</b> <i>lager pure barley malt 5,00%</i>	6
<b>Bock Rossa 6 luppoli Poretta</b> <i>double malt 7,00% Italia</i>	7

# Draft Beer

<b>4 luppoli Poretta</b> <i>lager 5,00% 20 cl Italia</i>	5
<b>4 luppoli Poretta</b> <i>lager 5,00% 40 cl Italia</i>	7

# Our Cocktails

<b>*Gusto Cocktail</b> <i>Vodka, St. Germain, lime, menta, sciroppo ai lamponi homemade</i>	12
<b>Basil St. Germain</b> <i>Vodka, St. Germain, basilico, zenzero, zucchero lime, ginger beer</i>	10
<b>Blue Marlin</b> <i>Gin, blue curacao, creme de violette, mela verde, limone rosmarino</i>	10
<b>Tiki Barracuda</b> <i>Rum mix, Galliano, prosecco, succo d'ananas, lime</i>	10
<b>Bacon Mary</b> <i>Vodka, succo di pomodoro condito, cialda al bacon</i>	10
<b>Pisco Sour</b> <i>Pisco, lime, sciroppo di zucchero, albume pastorizzato</i>	12
<b>Sambuca Sour</b> <i>Vodka, sambuca, lime, albume pastorizzato, Angostura bitter, semi di papavero</i>	12
<b>Gin &amp; Tonic Special</b> <i>Aromi: pepe rosa, bacche di ginepro, anice stellato, menta, rosmarino, finocchio, basilico, cetriolo, zenzero, cannella, arancia, limone, lime, mela, fragola</i>	12

# Herbal Teas and Infusions

<b>Organic Peppermint</b> <i>Oregon herbal tea and peppermint leaves</i>	7
<b>Raspberry herbal</b> <i>Rosehip herbal tea, hibiscus and raspberry leaves</i>	7
<b>Chamomile</b>	7

# Tea

<b>Ceylon</b>	7
<b>Darjeeling</b>	7
<b>Detained Ceylon</b>	7
<b>Lemon verbena</b>	7
<b>Earl Grey Supreme</b>	7
<b>English Breakfast</b>	7

# Cafè

<b>Espresso Lavazza</b> <i>Tierra Brazil Blend</i>	2,5
<b>Decaffeinated coffee</b>	2,5
<b>Moroccan coffee</b>	3,5
<b>Cappuccino</b>	5
<b>Decaffeinated Cappuccino</b>	5
<b>Soya Cappuccino</b>	5
<b>Coffee with milk</b>	5
<b>Decaffeinated coffee with milk</b>	5
<b>Milk</b>	3
<b>Cold coffee</b>	3,5
<b>Cold cappuccino</b>	5
<b>Shaken coffee</b>	5



