



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**

Starters

Eggplant Parmigiana <i>with melting heart and basil oil</i>	15
Zucchini flowers, mozzarella and anchovies <i>with anchovy mayonnaise</i>	12
Fassona meat tartare Alba style <i>with burrata cream, Sciacca's anchovies, capers from Salina, hazelnuts from Toscana and black truffle from Norcia</i>	20
Raw Ham and Buffalo Mozzarella <i>with bread chips</i>	18
Selection with raw ham, burrata cheese, rocket salad, dried tomatoes and melon	18
Assorted Cheese and Cold Cuts selection <i>with hot rosemary focaccia</i>	26
Burrata and scampi Tartare <i>with tuna bottarga</i>	30
Octopus Salad <i>with courgettes, cherry tomatoes, olives and pine nuts</i>	18
Buffalo mozzarella, zucchini, anchovies	18

Raw Fish

Oysters Gillardeau <i>three pieces</i>	18
Oysters Regal Selection Or <i>three pieces</i>	21
Salmon Tartare <i>with guacamole, carasau bread, Gaeta olives, Tamari dressing and lime</i>	18
Tuna Tartare <i>with green apple and yogurt sauce</i>	18
Smoked Salmon <i>with lime mayonnaise and chives</i>	18
Scampi <i>each</i>	10
Gran Plateau Raw Fish 'Gusto	40

Pasta

Spaghetti with Clams <i>with garlic, oil, chilli, clams and fresh parsley</i>	24
Tonnarelli cacio e "pepi" <i>egg pasta with pecorino romano cheese PDO and 3 blend of pepper</i>	14
Carbonara Pasta <i>with eggs, pork cheeks from Amatrice, Pecorino romano cheese PDO and 3 blends of pepper</i>	15
Amatriciana Pasta <i>with tomato sauce, pork cheeks from Amatrice, pecorino romano PDO</i>	15
Spaghetti with meatballs and tomato sauce	18

Homemade Pasta

Homemade Ravioli stuffed <i>with grouper ragout, cherry tomatoes and mint</i>	20
Homemade Ravioli filled <i>with burrata cheese, tomato sauce and basil</i>	18
Homemade Ravioli filled <i>with burrata cheese, black truffle sauce and aged parmesan</i>	22
Lasagna Bolognese Style <i>with three meat ragù sauce, San Marzano tomatoes, béchamel sauce, parmesan cheese</i>	18
Fresh pasta homemade fettuccine with seafood	24
Fresh pasta homemade Truffle Fettuccine <i>with aged Parmesan cheese</i>	20

Our Wok

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

Fish

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

Meat

Roast chicken <i>free-range, marinated with honey, Dijon mustard and rosemary</i>	18
Saltimbocca alla romana <i>veal slices with raw ham and sage</i>	18
Fillet of Beef 'Gusto <i>with milk cream, Dijon mustard, green peppercorn and cognac</i>	30
Danish Beef Fillet <i>natural</i>	30
Meatballs with tomato sauces <i>with roasted potatoes</i>	18
Grilled Beef sliced steak	25

Side dishes

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

Burger

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

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

Eggs

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

Salads

Poke 'Gusto	16
<i>Iceberg, salad, carrots, cucumbers, avocado, rise, sesame seeds, soy sauce and diced salmon</i>	
Poke 'Tuna	16
<i>salad, pineapple, carrots, cucumbers, avocado, rise, sesame seeds, lime mayonnaise and diced tuna</i>	
Caprese Salad	16
<i>with buffalo mozzarella PDO, tomato and basil</i>	
Caesar Salad	16
<i>iceberg salad, crispy pork cheek, croutons, parmesan cheese, grilled chicken and Caesar dressing</i>	
Healthy	16
<i>salad, spinach, grilled chicken, dry tomato, green apple, almonds</i>	
Bread and focaccia with extra virgin olive oil	6
Service Charge 15%	

Drinks

Soft drinks	5
Dressed tomato juice	7
Freshly-squeezed juices	6
Iced Tea	5
Shaked, milk shakes, fruit and vegetable extracts	8
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>	8
Detox <i>Apple, carrots, celery, ginger</i>	8
Antioxidant <i>Yogurt, honey, banana, almonds</i>	8
Vitamin <i>Orange, pink grapefruit, lime, strawberry, red fruits</i>	8

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 Vermout Riserva Martini</i>	8 16
Sicilian Cannolo <i>whipped at the moment with ricotta, pistachio and candied orange</i> • <i>With glass of Moscato Ocra</i> <i>Cantine Firriato</i>	10 18

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, chopped chocolate</i>	10

Beer Bottles

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

Draft Beer

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

Our Cocktails

*Gusto Cocktail <i>Vodka, St. Germain, lime, menta, sciropo ai lamponi homemade</i>	12
Basil St. Germain <i>Vodka, St. Germain, basilico, zenzero, zucchero lime, ginger beer</i>	10
Blue Marlin <i>Gin, blue curacao, creme de violette, mela verde, limone rosmarino</i>	10
Tiki Barracuda <i>Rum mix, Galliano, prosecco, succo d'ananas, lime</i>	10
Bacon Mary <i>Vodka, succo di pomodoro condito, cialda al bacon</i>	10
Pisco Sour <i>Pisco, lime, sciropo di zucchero, albume pastorizzato</i>	12
Sambuca Sour <i>Vodka, sambuca, lime, albume pastorizzato, Angostura bitter, semi di papavero</i>	12
Gin & Tonic Special <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

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

Wine Lover

Terre dei VAAZ	
Rem Spumante Medoto Classico Brut Rosè <i>12,5% Primitivo, Puglia</i>	35
Onirico <i>15,5 % Primitivo-Aleatico, Puglia</i>	32
Ipnotico <i>15,5% Primitivo, Puglia</i>	60

Cafè

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

