

GUSTO'S MENU

Salads

Small \$6 Large \$9 Trio of Salads \$11

Tabouli Bulgur Salad w/cucumber, parsley, tomato & feta

Toasted Goat Cheese Salad w/smoked pancetta & croutons on mixed greens

Sicilian Chickpea Salad w/celery & roasted red peppers in a light lemon vinaigrette

Mesculun Greens & Figs w/ Fourme d'ambert blue cheese & Marcona Almonds

Blue & Pancetta Salad Creamy blue Fourme D'Ambert, Pancetta ham, cherries & caramelized walnuts on mixed greens.

Chopped Salad - dry Italian & Finocchiana salamis, provolone, roasted peppers, olives, chickpeas & chopped romaine lettuce in a lemon vinaigrette

<u>Cold Sandwiches</u>	served with Mixed Green (on toasted Como unless noted)	Whole/Half
<u>Pan Bagnat</u>	Tuna, capers, olives & sun-dried tomatoes on a Ciabatta roll	\$10/6
<u>Greek Meze</u>	House made hummus, feta cheese, olives & cucumber on a Pita	\$9/5.5
<u>Catalan</u>	Prosciutto ham and Manchego cheese, fig jam	\$9/5.5
<u>Membrillo</u>	Manchego cheese, Prosciutto ham & quince paste	\$9/5.5
<u>Italian</u>	Prosciutto ham and Spicy Genoa salami with Provolone cheese & roasted red peppers on a Ciabatta roll (pesto optional)	\$9/5.5
<u>Spicy Sicilian</u>	Coppa & Genoa salamis, provolone & sun-dried tomato	\$9/5.5

<u>Hot Sandwiches</u>	served with Mixed Greens (on Como bread unless noted)	Whole/Half
<u>Napoli</u>	Finocchiona Salami, Dry Italian Salami, Mozzarella, & Roasted Peppers	\$8/5
<u>Provence Tartine</u>	Fromage D'Affinois, Walnuts, & Roasted sweet onions drizzled with honey on baguette	\$9/5.5
<u>Veneto</u>	Prosciutto ham, roasted sweet onions, fig jam and Asiago Pressato cheese	\$9/5.5
<u>Roma</u>	Mozzarella, Pepperoni with sun-dried tomato	\$8/5
<u>Dijon</u>	Prosciutto ham, Gruyere cheese & Dijon mustard	\$9/5.5
<u>Due Formaggio</u>	Asiago Pressato cheese, Manchego cheese & apples	\$9/5.5
<u>Lombardy</u>	Taleggio cheese, sun-dried tomato pesto & roasted onion	\$9/5.5
<u>Coppa</u>	Spicy Coppa Salami, apricot honey preserve & goat cheese on a Ciabatta roll <i>(Campagnolo bread available - dark with whole grain)</i>	\$9/5.5

Cheese and Meat Plates

Small \$11 Large \$16

- **Spanish Sampler**: Jamon Serrano ham, spicy Chorizo sausage, Manchego cheese, Murcia al Vino cheese, Fig jam, Marcona Almonds.
- **French Sampler**: Fromage D'Affinois, Fourme D'Ambert cheese, Gruyere cheese, Dried Apricots, & Fresh Fruit.
- **Italian Sampler**: Prosciutto ham, Genoa salami, Provolone cheese, Taleggio cheese, mixed olives & Roasted Red Pepper.

Daily Specials

Soup \$4 cup/\$6 Bowl w/bread

Plat Du Jour w/Mixed Greens \$9

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Beverages

Illy ESPRESSO DRINKS

	Single	Double		
Espresso	\$2.00	\$2.50	Extra shot	.50
Americano	\$2.00	\$2.50		
Macchiato	\$2.35	\$2.85		
Hot Chocolate	\$2.00		Milk	\$2.00
Hot Tea	\$1.75		Iced Tea	\$1.75

	8 oz.	12 oz.	16 oz.
	Single	Double	Double
Latte	\$2.75	\$3.50	\$3.75
Mocha	\$2.75	\$3.50	\$3.75
Cappuccino	\$2.75	\$3.50	\$3.75

WATER

San Pellegrino	Small	Large
	\$1.50	\$2.50

SODA

Limonata	\$1.50	
Aranciata	\$1.50	
Coke/Diet/Sprite	\$1.25	
Italian Soda	\$2.00	Blackberry, cherry, strawberry

BEER

Peroni	Italy	\$ 4.00	Hopworks pint	\$4.50
Moretti	Italy	\$ 4.00	Regional	\$3.50
Stella	Belgium	\$ 4.00		

WINE (bottles)

All our retail wines are available for dine-in with a \$7.5 corkage fee

By the glass

Our selections change frequently. Please ask about today's offerings.