

GUSTO'S MENU

Salads

Small \$5 Large \$8 Trio of Salads \$10

- **Tabouli Bulgur Salad** w/cucumber, parsley, sun dried tomato & Feta
- **Toasted Goat Cheese Salad** w/smoked pancetta & croutons on mixed greens
- **Mesculun Greens & Figs** w/ Valdeon blue cheese & Marcona Almonds
- **Blue & Pancetta Salad** Creamy blue Fourme D'Ambert, Pancetta ham, dried cherries & caramelized walnuts on mixed greens
- **Roasted Grapes & Prosciutto** w/ Grana Padano, marcona almonds & mixed greens
- **Chopped Salad** dry Italian & Toscana salamis, provolone, roasted peppers, olives, chickpeas & chopped romaine lettuce in a lemon vinaigrette
- **Caesar Salad** A classic with house made dressing and croutons

Cold Sandwiches Whole \$8 Half \$5 served with Mixed Greens

- **Pan Bagnat** Tuna, capers, olives & sun-dried tomatoes on a Ciabatta roll
- **Greek Meze** House made hummus, Feta cheese, olives & cucumber on a Pita
- **Catalan** Serrano ham and Manchego cheese, fig jam on toasted Como bread
- **Membrillo** Manchego cheese, Serrano ham and quince paste on toasted Como bread
- **Italian** - Prosciutto ham and Spicy Genoa salami with Fontina Val D'Aosta cheese & roasted red peppers on a Ciabatta roll (sun dried tomato pesto optional)
- **Spicy Sicilian** - Coppa & Genoa Salamis, provolone & sun-dried tomato on toasted Como

Hot Sandwiches Whole \$8 Half \$5 served with Mixed Greens (on Como unless noted)

- **Napoli** Spicy Salame Toscano, Dry Italian Salami, Mozzarella, & Roasted Peppers
- **Provence Tartine** Fromage D'Affinois, Walnuts, & Roasted sweet onions drizzled with honey
- **Veneto** Prosciutto ham, roasted sweet onions, fig jam and Asiago Pressato cheese
- **Roma** Mozzarella, Pepperoni with sun-dried tomato
- **Jura** Comte cheese with Serrano ham
- **Due Formaggio** Asiago Pressato cheese & Manchego cheese with sliced fresh apples
- **Lombardy** Taleggio cheese, sun-dried tomato pesto & roasted onion
- **Coppa** Spicy Coppa, apricot, honey preserve & goat cheese on a Ciabatta roll
- **Asparagi** - Grilled asparagus, mozzarella, Asiago & Fourme d'ambert blue cheeses, prosciutto & roasted onion

Cheese and Meat Plates

Small \$10 (enough for 1 person) Large \$14 (good for sharing)

- **Spanish Sampler**: Jamon Serrano ham, spicy Chorizo sausage, Murcia al Vino cheese, blue Valdeon cheese, Fig jam, Marcona Almonds.
- **French Sampler**: Fromage D'Affinois, Fourme D'Ambert cheese, Bucheron cheese, Dried Apricots, & Fresh Fruit.
- **Italian Sampler**: Prosciutto di Parma ham, Genoa Salami, Provolone cheese, Fontina Val D'Aosta cheese, mixed olives & Roasted Red Pepper.

Build Your Own: Small \$10 (maximum of 4 cheeses or meats) Large \$14 (maximum of 6)

Choose your meats and/or cheeses And your choice of 2 accompaniments
Olives/Fresh Seasonal Fruit/Nuts/Honey/Fig Jam/Roasted Peppers/Roasted Onion