

Gusto Cucina Italiana

APPETIZER

RICE BALL \$10

4 Rice Balls, Ground Beef, Cheese, Fried, Marinara.

CALAMARI VINCENZO \$12

Lightly Breaded Calamari, Fried to Tender Golden Brown, Roasted Red Peppers, Tomato, Lemon Butter Sauce

SAUTEED MUSSELS \$12

Light Plum Tomato Sauce

SHRIMP COCKTAIL \$12

5 Large Shrimp, Cocktail Sauce

MOZZARELLA FRITA \$10

Homemade Fried Mozzarella with Marinara Sauce

CAPRESE SALAD \$11

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze, Oil

CROSTINI \$11

Crostini Bread, Fresh Mozzarella, Tomato Roasted Red Pepper, Balsamic Glaze

HOUSE OR CAESAR with entree \$4

SEAFOOD

SALMON GUSTO \$19

Breaded with Our House Made Bread Crumbs, Artichokes, Sundried Tomatoes, Lemon Butter Sauce, Roasted Potato

SHRIMP PARMIGIANO \$19

Sauteed Shrimp, Marinara Sauce, Melted Mozzarella, Over Angel Hair

LINGUINI PESCATORE \$26

Sauteed Shrimp, Calamari, Scallops, Clams, Mussels, White Wine Red Sauce, Touch of Spice, Linguini

SHRIMP SCAMPI \$19

Sauteed Shrimp, Lemon Butter Sauce, Angel Hair Pasta

SEAFOOD

LINGUINI VONGOLE \$22

Linguini, Fresh Clams, White or Red Sauce

CHICKEN

CHICKEN PARMIGIANO \$17

Breaded Fried Chicken, Marinara Sauce, Melted Mozzarella, Side of Fettuccini with Red Sauce

CHICKEN MARSALA \$18

Sauteed Chicken Breast, Fresh Mushroom, Marsala Sauce, Roasted Potato

CHICKEN AND SHRIMP LA ROSA \$19

Sauteed Chicken Breast, Garlic, Shrimp, Garlic, Spinach, Tomatoes, White Wine Sauce, Melted Mozzarella Cheese

(All Shrimp \$22)

PASTA

PAPPARDELLE ALLA BOLOGNESE \$17

Pappardelle Noodle, Traditional Meat Sauce

FETTUCCINI ALFREDO WITH CHICKEN AND BROCCOLI \$17

Sauteed Chicken, Broccoli, Homemade Alfredo Sauce, Fettuccini Noodle.
(Add Shrimp \$5)

TORTELLACCI GUSTO \$17

Stuffed Tortellacci Mixture, Veal, Beef, Grana Padano Cheese, Tomato Cream Sauce, Ham, Ground Beef, Onion

CHEESE RAVIOLI \$17

Cheese Ravioli, Marinara Sauce, Mozzarella

PENNE BORGETTO \$17

Peas, Meat Sauce, Mushrooms, Tomato Cream Sauce

VEGETARIAN

EGGPLANT PARMIGIANO \$17

Breaded Fried Eggplant, Marinara Sauce,
Side of Fettuccini with Red Sauce

GYPSY CAPELLINI \$17

Mushrooms, Broccoli, Light Tomato Sauce,
Roasted Red Peppers, Sun-Dried Tomatoes,
Artichoke Hearts, Angel Hair
(add chicken \$3, shrimp \$5)

PORK & BEEF

PORK CHOP MILANESE \$20

Breaded Pork Chop, Lemon Butter Sauce,
Arugula, Tomato, Parmesan Shaving,
Roasted Potato

VEAL PICATA \$23

Tender Veal, Fresh Mushrooms, Lemon
Butter Sauce, Capers, Roasted Potato

VEAL MICHELANGELO \$26

Tender Veal, Sauteed Shrimp, Sea Scallops,
Spiced Tomato Cream Sauce, Jump Lump
Crabmeat, Brandy Sauce, served over Angel
Hair Pasta or a Side of Roasted Potatoes

MARSALA FILET MIGNON MEDALLION \$30

Roasted Potato, Mushroom Marsala Wine
Sauce

KIDS MENU

FETTUCINI ALFREDO \$6

(add Chicken \$2, Shrimp \$3)

CHICKEN FINGERS, VEGGIE \$6

SPAGHETTI, MEAT SAUCE \$6

SIDES/any substitution

SAUTEED SPINACH \$4/2

ROASTED YUKON GOLD POTATO \$4/2

PASTA \$4/2

SAUTEED BROCCOLI \$4/2

BOLOGNESE PASTA \$4/2

HOUSE MADE DESSERTS

TIRAMISU \$6

CREME BRULEE \$6

CANNOLI CAKE \$6

REFRESHMENTS

SODA \$2.50

PANNA PELLEGRINO \$4.50

SAN PELLEGRINO SPARKLING \$4.50

COFFEE \$2.50

ESPRESSO \$3

CAPPUCCINO \$6

UNSWEET TEA \$2.50

****18% Gratuity will be added for parties of 6 or more!****

Gusto Cucina Italiana

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We Cater!

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