

# Gusto Cucina Italiana

## APPETIZER

**RICE BALL** \$12

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

**CALAMARI VINCENZO** \$14

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

**SAUTEED MUSSELS** \$15

Light Plum Tomato Sauce

**MOZZARELLA FRITA** \$10

Homemade Fried Mozzarella with Marinara Sauce

**CAPRESE SALAD** \$11

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze, Oil

**CROSTINI** \$12

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

**HOUSE OR CAESAR with entree** \$4

## SEAFOOD

**SALMON GUSTO** \$20

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

**SHRIMP PARMIGIANO** \$23

Sautéed Shrimp, Marinara Sauce, Melted Mozzarella, chopped Clams over Angel Hair

**LINGUINI PESCATORE** \$28

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

**SHRIMP SCAMPI** \$22

Sautéed Shrimp, Lemon Butter Sauce, Angel Hair Pasta

## SEAFOOD

**LINGUINI VONGOLE** \$24

Linguini, Fresh Clams, White or Red Sauce

## CHICKEN

**CHICKEN PARMIGIANO** \$20

Breaded Fried Chicken, Marinara Sauce, Melted Mozzarella, Side of Fettuccini with Red Sauce (Alfredo Sauce \$2) (Meat Sauce \$3)

**CHICKEN MARSALA** \$20

Sautéed Chicken Breast, Fresh Mushroom, Marsala Sauce, Roasted Potato (\$4 over Cheese Ravioli)

**CHICKEN AND SHRIMP LA ROSA** \$22

Sautéed Chicken Breast, Garlic, Shrimp, Spinach, Tomatoes, White Wine Sauce, Melted Mozzarella Cheese, angel hair (All Shrimp \$24)

## PASTA

**PAPPARDELLE ALLA BOLOGNESE** \$19

Pappardelle Noodle, Traditional Meat Sauce

**FETTUCINI ALFREDO WITH CHICKEN AND BROCCOLI** \$18

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

**TORTELLACCI GUSTO** \$22

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

**CHEESE RAVIOLI** \$17

Cheese Ravioli, Marinara Sauce, Mozzarella (Meat Sauce \$3)

**PENNE BORGETTO** \$18

Peas, Meat Sauce, Mushrooms, Tomato Cream Sauce

## VEGETARIAN

### **EGGPLANT PARMIGIANO** \$18

Breaded Fried Eggplant, Marinara Sauce,  
Side of Fettuccini with Red Sauce (Alfredo Sauce \$2)  
(Meat Sauce \$3)

### **GYPSY CAPELLINI** \$17

Mushrooms, Broccoli, Light Tomato Sauce,  
Roasted Red Peppers, Sun-Dried Tomatoes,  
Artichoke Hearts, Angel Hair  
(add Chicken \$4, Shrimp \$8)

## PORK & BEEF

### **PORK MILANESE** \$22

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

### **VEAL PICATA** \$24

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

### **VEAL MICHELANGELO** \$28

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

## KIDS MENU

### **FETTUCINI ALFREDO** \$9

(add Chicken \$3, Shrimp \$5)

### **CHICKEN FINGERS, VEGGIE** \$9

### **LINGUINI, MEAT SAUCE** \$9

## SIDES/any substitution

### **SAUTEED SPINACH** \$4/2

### **ROASTED YUKON GOLD POTATO** \$4/2

### **PASTA** \$4/2

### **SAUTEED BROCCOLI** \$4/2

### **BOLOGNESE PASTA** \$6/3

## HOUSE MADE DESSERTS

### **TIRAMISU** \$10

### **CREME BRULEE** \$10

### **CANNOLI CAKE** \$10

## REFRESHMENTS

### **SODA** \$2.75

### **PANNA PELLEGRINO** \$4.50

### **SAN PELLEGRINO SPARKLING** \$4.50

### **COFFEE** \$2.50

### **ESPRESSO** \$3

### **UNSWEET TEA** \$2.75

**\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.\*\***

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

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# **Gusto Cucina Italiana**

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