

# Gusto Cucina Italiana

## APPETIZER

### **RICE BALL** \$13

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** \$11

Homemade Fried Mozzarella with Marinara Sauce

### **CAPRESE SALAD** \$12

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze, Oil

### **CROSTINI** \$13

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

### **(HOUSE) OR (CAESAR) with entree** \$4

## SEAFOOD

### **SALMON GUSTO** \$24

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

### **SHRIMP PARMIGIANO** \$24

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

### **LINGUINI PESCATORE** \$32

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

### **SHRIMP SCAMPI** \$24

Sautéed Shrimp, Lemon Butter Sauce, Angel Hair Pasta

## SEAFOOD

### **LINGUINI VONGOLE** \$27

Linguini, Fresh Clams, White or Red Sauce

## CHICKEN

### **CHICKEN PARMIGIANO** \$23

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

### **CHICKEN MARSALA** \$23

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

### **CHICKEN AND SHRIMP LA ROSA** \$25

Sautéed Chicken Breast, Garlic, Shrimp, Spinach, Tomatoes, White Wine Sauce, Melted Mozzarella Cheese, angel hair (All Shrimp \$27)

## PASTA

### **PAPPARDELLE ALLA BOLOGNESE** \$19

Pappardelle Noodle, Traditional Meat Sauce

### **FETTUCCINI ALFREDO WITH CHICKEN AND BROCCOLI** \$19

Sautéed Chicken, Broccoli, Homemade Alfredo Sauce, Fettuccini Noodle (Add Shrimp \$5) (All Shrimp \$27)

### **TORTELLACCI GUSTO** \$23

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

### **CHEESE RAVIOLI** \$19

Cheese Ravioli, Marinara Sauce, Mozz (Bolognese \$3)

### **PENNE BORGETTO** \$19

Peas, Bolognese, Mush, Tom. Cream Sauce

## VEGETARIAN

**EGGPLANT PARMIGIANO** \$19  
Breaded Fried Eggplant, Marinara Sauce,  
Side of Fettuccini with Red Sauce (Alfredo Sauce \$2)  
(Bolognese \$3)

**GYPSY CAPELLINI** \$19  
Mushrooms, Broccoli, Light Tomato Sauce,  
Roasted Red Peppers, Sun-Dried Tomatoes,  
Artichoke Hearts, Angel Hair  
(add Chicken \$4, Shrimp \$8)

## PORK & BEEF

**PORK MILANESE** \$24  
Breaded Pork, Lemon Butter Sauce,  
Arugula, Tomato, Parmesan Shaving,  
Roasted Potato

**VEAL PICATA** \$26  
Tender Veal, Fresh Mushrooms, Lemon  
Butter Sauce, Capers, Roasted Potato

**VEAL MICHELANGELO** \$30  
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** \$8/3

## HOUSE MADE DESSERTS

**TIRAMISU** \$10  
**CREME BRULEE** \$10  
**CANNOLI CAKE** \$10

## REFRESHMENTS

**SODA** \$2.75  
**CAPPUCINO** \$6.00  
**SAN PELLEGRINO SPARKLING** \$4.50/6.00  
**COFFEE** \$2.50  
**ESPRESSO/DOUBLE** \$3/5  
**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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