Gusto Cucina Italiana

SEAFOOD

PENNE BORGETTO

Peas, Bolognese, Mushroom, Tom. Cream Sauce

\$20

<u>APPETIZER</u>

Angel Hair Pasta

RICE BALL \$14 \$29 LINGUINI VONGOLE 4 Rice Balls, Ground Beef, Cheese, Fried, Marinara Linguini, Fresh Clams, White or Red Sauce CALAMARI VINCENZO \$16 Lightly Breaded Calamari, Fried to **CHICKEN** Tender Golden Brown, Roasted Red Peppers, **CHICKEN PARMIGIANO** \$24 Tomato, Lemon Butter Sauce Breaded Fried Chicken, Marinara Sauce, \$16 SAUTEED MUSSELS Melted Mozzarella, Side of Penne with **Light Plum Tomato Sauce** Red Sauce (Alfredo Sauce \$3)(Bolognese \$4) **CHICKEN MARSALA** \$24 **MOZZARELLA FRITA** \$13 Homemade Fried Mozzarella with Sautéed Chicken Breast, Fresh Mushroom, Marinara Sauce Marsala Sauce, Roasted Potato (\$5 over Cheese Ravioli) CAPRESE SALAD \$13 Fresh Mozzarella, Tomato, Basil, CHICKEN AND SHRIMP LA ROSA Balsamic Glaze, Oil Sautéed Chicken Breast, Garlic, Shrimp, \$13 CROSTINI Spinach, Tomatoes, White Wine Sauce, Crostini Bread, Fresh Mozzarella, Tomato Melted Mozzarella Cheese, angel hair Roasted Red Pepper, Balsamic Glaze (All Shrimp \$28) (HOUSE) OR (CAESAR) with entrée \$4.50 **PASTA SEAFOOD** PAPPARDELLE ALLA BOLOGNESE Pappardelle Noodle, Traditional Meat Sauce **SALMON GUSTO** \$26 Breaded with Our House Made Bread FETTUCCINI ALFREDO WITH Crumbs, Artichokes, Sundried Tomatoes, CHICKEN AND BROCCOLI \$20 Lemon Butter Sauce, Roasted Potato Sautéed Chicken, Broccoli, Homemade SHRIMP PARMIGIANO \$26 Alfredo Sauce, Fettuccini Noodle Sautéed Shrimp, Marinara Sauce, Melted (Add Shrimp \$8) (All Shrimp \$28) Mozzarella, chopped Clams over Angel Hair **TORTELLACCI GUSTO** \$23 LINGUINI PESCATORE \$34 Stuffed Tortellacci Mixture, Beef, Grana Sautéed Shrimp, Calamari, Scallops, Padano Cheese, Tomato Cream Sauce, Clams, Mussels, White Wine, Marinara, Ham, Ground Beef, Onion Touch of Spice, Linguini \$19 CHEESE RAVIOLI \$24 SHRIMP SCAMPI Cheese Ravioli, Marinara Sauce, Mozz Sautéed Shrimp, Lemon Butter Sauce, (Bolognese \$4)

VEGETARIAN EGGPLANT PARMIGIANO Breaded Fried Eggplant, Marinara Sauce,	\$20	KIDS MENU FETTUCINI ALFREDO (add Chicken \$3, Shrimp \$5)	\$10
Side of Penne with Red Sauce (Alfredo Sauce \$3) (Bolognese \$4)		FRIED CHICKEN CUTLET, POTATO PENNE, MEAT SAUCE	\$10 \$10
GYPSY CAPELLINI Mushrooms, Broccoli, Light Tomato Sauce, Roasted Red Peppers, Sun-Dried Tomatoes, Artichoke Hearts, Angel Hair (add Chicken \$4, Shrimp \$8)	\$20	SIDES/any substitution SAUTEED SPINACH ROASTED YUKON GOLD POTATO	\$4/2 \$4/2
PORK & BEEF		PASTA SAUTEED BROCCOLI	\$4/2 \$4/2
PORK MILANESE Breaded Pork, Lemon Butter Sauce, Arugula, Tomato, Parmesan Shaving, Roasted Potato	\$25	BOLOGNESE PASTA FETTUCINI ALFREDO HOUSE MADE DESSERTS TIRAMISU	\$8/3 \$6/3 \$10
VEAL PICATA Tender Veal, Fresh Mushrooms, Lemon Butter Sauce, Capers, Roasted Potato	\$28	CREME BRULEE DESSERT OF THE DAY	\$10 \$10 \$10
VEAL MICHELANGELO 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	\$33	REFRESHMENTS SODA CAPPUCINO SAN PELLEGRINO SPARKLING COFFEE ESPRESSO/DOUBLE	\$2.75 \$6.00 \$4.50 \$2.50 \$3/5
		UNSWEET TEA	\$2.75

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

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