
GUSTO ITALIANA CUCINA

Appetizers

RICE BALLS **16**
4 Fried Rice Balls, Ground Beef, Cheese,
Marinara

CALAMARI **16**
Lightly Breaded Calamari, Fried to Tender
Golden Brown, Zesty Pepper Medley, Tomato,
Lemon Butter Sauce

SAUTÉED MUSSELS **22**
In a Light White Wine and Plum Tomato Sauce

MOZZARELLA FRITA **13**
Homemade Fried Mozzarella with Marinara
Sauce

Pasta

RIGATONI ALLA BOLOGNESE **22**
Traditional Meat Sauce, Rigatoni
(Pappardelle Noodle +\$5)

FETTUCCINE ALFREDO **24**
Sautéed Chicken, Broccoli, Homemade
Alfredo Sauce, Fettuccini Noodle
(Add Shrimp +\$8) (All Shrimp +\$9)

TORTELLACCI GUSTO **24**
Pasta Stuffed With Bolognese and Grana
Padano Cheese, Tomato Cream Sauce
With Ham, Bolognese, Onion

RIGATONI BORGETTO **23**
Peas, Bolognese, Mushroom,
Tomato Cream Sauce

Salads

CAPRESE **14**
Fresh Mozzarella, Tomato, Basil,
Balsamic Glaze, Olive Oil

CROSTINI **17**
Crostini Bread, Fresh Mozzarella, Tomato
Roasted Red Pepper, Balsamic Glaze

HOUSE OR CAESAR **5**
(WITH ENTREE)

Seafood

LINGUINI PESCATORE **36**
Sautéed Shrimp, Calamari, Scallops Clams,
Mussels, White Wine, Marinara, Light Spice

SHRIMP SCAMPI **30**
Sautéed Shrimp, Lemon Butter Sauce,
Angel Hair Pasta

LINGUINI VONGOLE **32**
Fresh clams in a white or red sauce

\$2 Upcharge to Substitute Pasta Choice or Vegetable

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Vegetarian

EGGPLANT PARMIGIANO 23

Breaded Fried Eggplant, Marinara Sauce, Mozzarella, Rigatoni with Red Sauce (Alfredo+\$3) (Bolognese +\$5)

GYPSY CAPELLINI 23

Mushrooms, Broccoli, Light Tomato Sauce, Roasted Red Peppers, Sun-Dried Tomatoes, Artichoke Hearts, Angel Hair Pasta (add Chicken +\$5, Shrimp +\$8)

Chicken

CHICKEN PARMIGIANO 25

Breaded Fried Chicken, Marinara Sauce, Mozzarella, Rigatoni with Red Sauce (Alfredo+\$3) (Bolognese +\$4)

CHICKEN MARSALA 24

Sautéed Chicken Breast, Mushroom, Marsala Sauce, Roasted Potato

CHICKEN & SHRIMP LA ROSA 28

Sautéed Chicken Breast, Garlic, Shrimp, Spinach, Tomatoes, White Wine Sauce, Mozzarella, Angel Hair Pasta (All Shrimp +\$2)

Sides

SAUTÉED BROCCOLI 4

SAUTÉED SPINACH 4

YUKON GOLD POTATOES 4

RIGATONI MARINARA 10

RIGATONI ALFREDO 11

RIGATONI BOLOGNESE 12

We Cater!

www.gustocucinaitaliana.com

229 Del Prado Blvd North, #15 Cape Coral, FL

239-469-4619

Pork & Beef

PORK MILANESE 28

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

VEAL PICATA 30

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

VEAL MICHELANGELO 35

Tender Veal, Sautéed Shrimp, Sea Scallops, Jumbo Lump Crab, Chopped Clams, Tomato Cream Sauce, Angel Hair Pasta

Kids Menu

RIGATONI ALFREDO 11

(Add Chicken +\$3) (Add Shrimp +\$5)

RIGATONI BOLOGNESE 12

FRIED CHICKEN CUTLET 12

Marinara Sauce, Potato

RIGATONI WITH BUTTER 10

Refreshments

SODA 2.75

Coke, Diet Coke, Sprite

ICED TEA (UNSWEET) 2.75

SAN PELLEGRINO 5

COFFEE 2.50

ESPRESSO 3

DOUBLE ESPRESSO 5

Dessert

TIRAMISU 11

CREME BRULEE 11

*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