

# il Gusto

Ristorante • Vino • Sushi

WHAT'S life without a **BIT** of **TASTE**



Welcome to Il Gusto. A Ristorante with a fusion of great Italian & other famous Mediterranean dishes. All of our dishes are freshly prepared with the tastiest ingredients & the greatest of care, some could take a little longer. So sit back, relax, enjoy the Vino & have a wonderful dining experience.



Vegetarian



Al Momento  
[Takes a little longer]



Important



Contains Nuts

*"We cook with wine, sometimes we add it to the food"*



# WET YOUR APPETITE with...

## FOCACCIA

- ✓** HERB & GARLIC FOCACCIA R30  
Italian herbs with a touch of garlic and olive oil.
- ✓** CHEESE FOCACCIA R39  
Lightly sprinkled with mozzarella cheese, garlic & herbs.
- ✓** ROMANO FOCACCIA **CN** R49  
A herb & garlic focaccia, tossed with blue cheese, rosa tomatoes, mixed seeds and rocket drizzled with olive oil and balsamic vinegar.
- ✓** THE **IL GUSTO™** FOCACCIA R48  
Il Gusto's tastiest focaccia! danish feta™, sliced olives, peppadews™, herbs & garlic.

## BRUSCHETTA

- ✓** BRUSCHETTA con POMODORI **CN** R32  
Sliced italian bread lightly toasted with pesto, fresh tomato & basil, drizzled with a vinaigrette dressing.
- ✓** BRUSCHETTA il GRECO **CN** R35  
Sliced italian bread lightly toasted with pesto, danish feta™, basil & tomato drizzled with a vinaigrette dressing.
- BRUSCHETTA con POLLO **CN** R40  
Sliced italian bread lightly toasted with pesto, strips of chicken, tomato & cucumber drizzled with a creamy pesto taste seduction.
- ✓** BRUSCHETTA **IL GUSTO™** **CN** R39  
Sliced italian bread lightly toasted with pesto, rosa tomatoes & avocado drizzled with an even creamier pesto taste seduction.

## INSALATE

- ✓** CAPRESE ORIGINALE R54  
Wedges of mozzarella cheese, fresh tomato, capers & basil, olive oil & balsamic vinegar.
- IL GUSTO™** SALATE R65  
Strips of tender chicken breasts with danish feta™ on a bed of mixed lettuce, topped with our homemade light chilli & honey dressing.
- ✓** GREEK VILLAGE SALATA R60  
Fresh tomato, olives, feta™, green peppers, onion, cucumber & lettuce topped with our traditional olive oil & balsamic vinegar dressing. **-INE POLI OREO!**
- BISTECCA SALATE R79  
200g sirloin, grilled with mushrooms, sliced & laid on a bed of rocket topped with parmesan shavings & vinaigrette dressing.
- ✓** GORGONZOLA SALAD R65  
Freshly tossed lettuce, tomato, onion, green peppers, cucumber & carrots topped with our powerfull italian gorgonzola cheese & dressing.
- EMPERORS SALAD R79  
Mixed lettuce, tomato, bacon bits, egg & anchovies (optional) finished with parmesan shavings & toasted bruschetta croutons.
- ✓** CYPRIOT SALATA R60  
Freshly tossed lettuce, tomato, onion, peppers, cucumber topped with our authentic cypriot haloumi cheese & dressing.





<b>V</b> MINISTRONE ZUPPA	R38
Homemade vegetable soup with only the freshest ingredients served with italian bread.	
<b>V</b> MELANZANE	R51
Fresh aubergine lightly grilled & topped with a napoletana sauce, mozzarella cheese & baked in our clay oven.	
<b>V</b> TUTTO FORMAGGIO	R52
Three cheese starter, fried haloumi, mozzarella frita & grilled feta™ served with sweet chilli sauce.	
SNAILS	R58
In a creamy garlic & parsley sauce topped with mozzarella & parmesan cheese.	
CALAMARI	R49
Tender falklands calamari plain grilled in our famous IL Gusto spices.	
<b>nb</b> Stuffed with danish feta™ cheese for R11 extra	
SQUID HEADS	R48
Lightly grilled "Mediterranean style" with olive oil, oregano & fresh lemon.	
TEMPURA PRAWNS	R54
3 Queen prawns out of the shell prepared in a light tempura batter & served with a sweet chilli reduction.	
CARPACCIO	R66
Marinated raw springbok fillet, thinly sliced on a bed of lettuce dressed with capers, vinaigrette dressing & parmesan shavings.	
MOZZARELLA al CAROZZA	R59
Parma ham sandwiched in mozzarella cheese, crumbed & deep fried frita style, served with sweet chilli sauce.	
PARMA del BRUSCHETTA	R62
Strips of parma ham on ciabatta, drizzled with olive oil, topped with mozzarella cheese, baked in our clay oven & served with fresh diced tomato on the side.	
TRINCHARDO	R58
Strips of beef fillet sautéed in a light slightly creamy peri-peri sauce served with italian bread.	
CHICKEN LIVERS	R48
Pan fried & sautéed in a light creamy peri-peri sauce served with Italian bread.	
<b>A.M</b> MIDOLLO OSSEO (marrow bone) <b>Italian style</b>	R42
Marrow bones, coarse salt crusted & roasted in our clay oven, garnished with italian parsley & red onion served with lightly toasted italian bread. <b>nb</b> Subject to availability	
FETTE di MANZO (beef rashers)	R44
150g spicy beef rashers grilled and served with a tomato BBQ relish. <b>nb</b> Subject to availability	





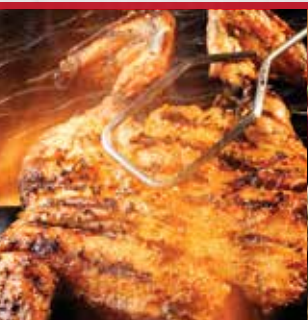
# AL FRESCO SPECIALITIES

**nb** All of our al fresco specialities are served with homemade chips & a house salad, unless otherwise specified.

<b>DECONSTRUCTED YIRO</b> Pork strips grilled and served with a flat pita bread, chips, greek salad and a tzatziki sauce.	R85
<b>PREGO CIABATTA</b> Marinated sirloin steak, pan fried in our tasty prego sauce with fried onions "true portuguese method" <b>nb</b> Add egg for an extra R7	R89
<b>CLUB SANDWICH</b> Strips of chicken breast in mayonnaise, bacon, egg, mozzarella cheese, cucumber & lettuce topped with a tangy sauce.	R85
<b>BURGER MAGNIFICO (it's magnificent)</b> 200gr pure beef pattie made with our unique spices & char-grilled, topped with bacon bits, tomato, lettuce, onions, cucumber & cheese sauce.	R89
<b>ITALIANO STEAK ROLL</b> Strips of beef fillet pan fried & served in a roll, topped with caramelised onion, rosa tomatoes & rocket.	R95
<b>PANINO VARIETA</b> A taste fusion seduction in a panino roll with a variety of meats including grilled Argentinian sausage complimented with chorizo & pancetta bits laced with a light tomato salsa, chimichurri and a creamy mustard.	R89
<b>CHIMICHURRI MEAT PLATTER</b> An Argentinian speciality including strips of char-grilled Rump, laced with Chimichurri marinade accompanied with Chorizo & grilled sausage served on a board with chips.	R115

## POLLO chicken

<b>AM</b> <b>PICCOLO POLLO (BABY CHICKEN)</b> Char-grilled with olive oil, lemon, italian herbs and a touch of garlic served with homemade chips & vegetables. <b>nb</b> Peri-Peri can be added at your request	R126
<b>CHICKEN ESPETADA</b> Marinated chicken thighs skewered with peppers & onions, served with homemade chips & vegetables.	R94
<b>POLLO di PEPE</b> Char-grilled chicken breasts smothered in a creamy pepper sauce with green pepper corns & served with tagliatelle pasta & vegetables.	R94
<b>POLLO SCHNITZEL</b> Chicken fillets crumbed & pan fried, topped with our mushroom sauce served with rice & vegetables.	R98





# PESCE e GAMBERI

# fish & shellfish

## FISH & SHELLFISH

- CALAMARI GRANDE** R110  
250g Of tender falklands calamari, grilled in our famous IL Gusto spices, served with rice & fresh vegetables.
- IL GUSTO™ KINGKLIP** SQ  
Grilled in our unique spices served with rice & vegetables.  
**nb Add thermidore sauce R27**
- FISHERMANS CHOICE** R105  
Our line fish of the day grilled in our famous IL Gusto spices, served with rice, fresh vegetables & a lemon butter parsley sauce.
- AM THE SINGLE BEST SEAFOOD PLATTER** R148  
An amazing platter for 1 consisting of six butterflied queen prawns, mussels napoletana, clams & tender falklands calamari served with rice.  
**nb Add a fillet of fish (160g) for R36**
- AM THE DOUBLE UP SEAFOOD PLATTER ( TO SHARE)** R296  
Look above & imagine those items doubled up, if you had a little too much vino already imagine them quadrupled, either way its our platter for two...KAPISH!  
**nb Add a large fillet of fish (320g) for R72**
- GAMBERI di SALSA** (music to your taste buds) R179  
10 Queen prawns butterflied & grilled, topped with a lemon butter parsley sauce served with rice & vegetables of the day.
- AM GAMBERI NAÇIONAL (when an italiano & portogesa fall in love)** R145  
8 Queen prawns, sautéed in a traditional creamy beer sauce, served on a "bed of rice" "with the vegetables of the day watching".
- AM ARAGOSTA (LOBSTER) (please ask your waitron on availability)** SQ  
Our famous Moçambique lobster with sizes ranging from 400g to 1.2kg.  
**nb Prepared in either our famous thermidore sauce or grilled with a dash of dry martini.**

# COMBINAZIONE

# combos

- V VEGVEG (vegetables & some more vegetables)** R79  
Thinly sliced grilled mushrooms & onions, 2 strips of haloumi cheese topped with a cheese sauce, served with homemade chips & the chefs choice of todays fresh vegetables.
- CHICAMB (chicken & lamb chops)** R139  
Half a baby chicken char-grilled with olive oil, lemon, italian herbs & accompanied with 2 greek style grilled lamb chops, served with homemade chips, house salad & tzatziki sauce.
- PORKKEN (pork chops & chicken)** R128  
Half a baby chicken char-grilled with olive oil, lemon, italian herbs & accompanied with 2 premium cut grilled pork chops, served with homemade chips & a house salad.
- GAMBEMARI (prawns & calamari)** R146  
6 Queen prawns butterflied & grilled accompanied with calamari & served with rice & a lemon butter parsley sauce.
- FILETTO e GAMBERI (fillet & prawns)** R165  
200g Char-grilled beef fillet accompanied with a skewer of 3 Queen prawns flambéed with ouzo & served with homemade chips & vegetables.

## COMBOS







Spaghetti

Linguine

Tagliatelle

Penne

Whole Wheat  
(pasta type may vary)

**nb** We recommend a thin pasta for lighter, olive oil, tomato based sauces & a thicker pasta for the creamier based sauces.

## IL GUSTO™ SPECIALITY

Queen prawns de shelled & shrimps in our unique tomato sauce with a hint of garlic topped with a butterflied grilled prawn.  
"we recommended spaghetti for this sauce".

R108

## AM FILETTO SPECIALITA del GUSTO™

Tender beef fillet strips in a light napoletana sauce with a dash of spring onion & garlic, sautéed in an italian **sangiovese wine**.

R102

**nb** Or you can choose a creamy mushroom sauce for R14 Extra

## POLLO la FAVORITA

Strips of tender chicken breasts sautéed in a light creamy mushroom sauce.

R79

## BOLOGNESE

An italian classic from Bologna consisting of pure ground beef, a hint of garlic simmered in our unique tomato sauce.

R79

## CARBONARE

"originale carbonare" with bits of bacon in a creamy cheese sauce with egg.

R86

**nb** We recommended linguine for this sauce.

## V NAPOLETANA IL GUSTO™

Just like in the italian villages, our traditional tomato based napoletana sauce is a small taste of italy.

R62

## V AGLIO e OLIO

Parsley, olive oil & garlic with a touch of chilli to spice things up, FACT this simple pasta is the most popular in the world.

R62

## V AL PESTO ITALIANO CN

Our famous basil pesto made of pine nuts, garlic, parmesan cheese & olive oil blended to a paste.

R81

## V ARRABBIATA

Our traditional napoletana sauce spiced up with chilli & garlic.

R68

## V GORGONZOLA

Creamy gorgonzola cheese simmered in a cream & parsley sauce.

R86

## V PRIMAVERA

Bits of aubergine, baby marrow & red onion in a velvety napoletana sauce with a touch of cream.

R79

**nb** All of the above can be prepared "al forno style" for R16 extra







Spaghetti



Linguine



Tagliatelle



Penne



Whole Wheat  
(pasta type may vary)

"Eating is  
a necessity  
but cooking  
is a art"

## ALFREDO

Creamy based sauce with ham, mushrooms & spring onion.

R89

## MAFIOSA

Bolognese with jalapeño chilli & a touch of cream.

R89

## PASTA di GEORGE PART 1©

Beef fillet strips, danish feta™, olive oil, spring onion, jalapeño chilli & garlic.

R94

**nb** We recommend linguine with this sauce

## PASTA di GEORGE PART 2© (greece VS italy) ©N

Beef fillet strips in basil pesto, danish feta™, olive oil, garlic, jalapeño chilli, spring onion & calamata olives.

R104

## PASTA di COSTI©

Bacon, mushroom, onion & garlic in a velvety cream based sauce.

R89

**nb** We recommend linguine with this sauce

## PASTA il GRECO

Grilled falklands calamari, sliced olives, spring onion, a bit of jalapeño & danish feta™ cheese.

R88

## PASTA di ANTONELLA©

Strips of chicken, danish feta™, spring onion, Peppadews™ a hint of garlic and olive oil.

R81

**nb** We recommend penne

## V Gnocchi

A homemade potato gnocchi in a napoletana sauce.

R72

**nb** Or you can choose either bolognese or gorgonzola sauce for R26 extra

## V Panzerotti

Square shaped pasta filled with spinach & ricotta cheese in a creamy napoletana sauce.

R84

## AM Lasagne

Layers of pasta & bolognese topped with our tasty beschamel sauce, mozzarella cheese & baked in our clay oven.

R88

## AM Macaroni Cheese (with a la difference)

Penne tossed in a creamy bacon & mushroom sauce topped with mozzarella cheese & baked in our clay oven.

R95

## Pennestitio (when a greek & italian fall in love)

Layers of penne & bolognese topped with a creamy greek beschamel cheese sauce, pecorino & mozzarella cheese.

R95

FILLED PASTA  
& AL FORNO








Create your own personalised pizza from our basic margherita and add to your choice.

Garlic, Green Pepper, Chilli, Onion, Pineapple, Banana, Tomato Basil, Rocket. R7

Mushroom, Artichokes, Capers, Olives, Feta™ Cheese Peppadews™, Brinjal. R12

**CREATIVO**


Italian Sausage, Bacon, Ham, Bolognese, Chicken, Gorgonzola, Mozzarella, Pesto , Avocado (seasonal), Chorizo R15

Anchovies (8) R25

Parma Ham R48



All IL Gusto pizza's are made with the freshest ingredients on a traditionally thin base & baked in our wood burning clay oven.

 **MARGHERITA** R59

Your basic italiano pizza.

**NAPOLITANA** R91

The famous pizza of napoli with anchovies & capers.

**CLASSICO**

**REGINA** R77

Ham & Mushrooms.

**ANNANAS©** R77

Pineapple & Ham.

**PANCETTA di BANANA** R78

Bacon & Banana.

**QUATTRO STAGIONI** R89

Ham, artichokes, mushrooms & olives.




All of the above can be folded "calzone style" for R10 extra








All IL Gusto pizza's are made with the freshest ingredients on a traditionally thin base & baked in our wood burning clay oven.

PIZZA di LINA© 

Strips of fillet steak, topped with whirls of creamy pesto, avocado and mixed seeds.

R105

 LA DOLCE VITA

Strips of sirloin steak, mushrooms & caramelised balsamic onions & peppadews™.

R94

MEXICANA

Green peppers, onion & chilli bolognese.

R87

AL PORTUGUESA

Chorizo, green peppers & olives

R89

NEW YORK

Bolognese, caramelised onions & peppadews™.

R88

ROCHETTA di PARMA

Parma Ham strips & Rocket.

R109

TUTTOGUSTO™

Bacon, italian sausage, mushrooms, olives & peppadews™.

R94

PIZZA di TRELLA©


Bacon, feta™, italian herbs & avocado (seasonal).

R87

DI POLLO

Chicken, mushrooms & mayonnaise whip.

R87

POLLO di PESTO 

Chicken, mushrooms topped with whirls of creamy pesto.

R94

POLLO PICCANTE

Spicy chicken, mushrooms topped with peppadews™ and avocado.

R94

AMERICANA

Bacon, pineapple & peppadews™.

R89

"BIG TIME" SOUTH AFRICAN

Biltong shavings & peppadews™. For that unique SA taste!!!


R94

SUPREMO



All of the above can be folded "calzone style" for R10 extra



<b>FILETTO al FIORENTINA</b>	R149
300g Char-grilled fillet steak, finished italian style with a bit of olive oil & a hint of garlic, served with homemade chips & vegetables.	
<b>BISTECCA di PENTOLA</b>	R135
350g Wet aged rump steak char-grilled & finished in a pan italian style with a bit of olive oil & garlic, served with homemade chips & vegetables.	
<b>AM BISTECCA GUSTOFUSIONE™</b>	R159
350g Wet aged rump steak char-grilled & topped with a dollop of sour cream, biltong shavings & avocado (seasonal) served with homemade chips & vegetables.	
<b>BISTECCA con FEGATINI</b>	R159
350g Wet aged rump, char-grilled & topped with our famous peri-peri chicken livers, served with homemade chips & vegetables.	
<b>DONNA BISTECCA</b>	R105
200g Wet aged ladies rump char-grilled & finished in a pan italian style with a bit of olive oil & garlic, served with homemade chips & vegetables.	
<b>AM T-BONE</b>	R149
600g Succulent t-bone grilled to you'r perfection, finished italian style with a dab of olive oil & garlic, served with homemade chips & vegetables.	
<b>LAMB CHOPS</b>	R149
A generous portion of traditionally prepared greek style lamb chops char-grilled with garlic, lemon & oregano served with homemade chips, greek salad & tzatziki sauce.	
<b>AM OOM TRUTER'S  BEYERSKLOOF KLEFTIKO™</b>	R179
"KLEFTIKO" - otherwise known as "STOLEN LAMB" lamb shank marinated in Beyerskloof pinotage, infused with garlic & carrots, slow roasted in our clay oven & served with homemade chips, tzatziki sauce & includes a bottle of Beyerskloof pinotage 250ml. <b>nb Subject to availability</b>	
<b>PORCO BRACIOLE (pork chops)</b>	R98
A generous portion of premium pork chops, char-grilled & served with rice, greek salad & tzatziki sauce.	

<b>NAPOLI MEDAGLIONE</b>	R108
Lightly battered & pan-fried pork medallions, smothered in a napoletana sauce, served with tagliatelle.	

<b>MEDAGLIONE la GORGONZOLA</b>	R118
Lightly battered & pan-fried pork medallions, smothered in a gorgonzola sauce, served with rice & vegetables.	

<b>GRECO SPECIALITA</b>	R114
Pan fried pork medallions on a skewer with green peppers & onions, served with homemade chips, greek salad & tzatziki sauce.	

<b>DI PEPE</b> - Creamy pepper sauce with green pepper corns.	R22
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<b>GORGONZOLA</b> - Italian blue cheese sauce.	R22
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<b>DI FORMAGGIO</b> - Cheese sauce.	R22
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<b>FUNGO</b> - Creamy mushroom sauce.	R22
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<b>CREMA DI AGLIO</b> - Creamy garlic sauce.	R22
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## PORK MEDALLION SPECIALITIES

## SALSA





# SUSHI

\* subject to availability / avo seasonal

## SASHIMI

Sliced fresh raw fish

Salmon	R 59
Tuna	R 59

## NIGIRI

Dollops of Japanese rice with your choice of topping

Prawn	R 44
Salmon	R 46
Tuna	R 45
iL Gusto Nigiri	R 56

Avo, Salmon, Prawn, Caviar

## HAND ROLL

Expertly rolled seaweed cones with rice & filling

Vegetarian	R 36
Prawn & Avo	R 41
Crab & Avo	R 39
Salmon & Avo	R 45
Tuna & Avo	R 45
Spicy Salmon & Avo	R 47

## BAMBOO ROLL

Salmon & Avo wrapped in cucumber, topped with mayo & caviar	R 45
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## FASHION SANDWICHES

Seaweed rice sandwiches filled with your choice of

Salmon	R 39
Tuna	R 39
Crab	R 35
Prawn	R 37
*Salmon <b>STRAWBERRY</b> Cheese	R 45
*Biltong & Cream Cheese	R 41
Prawn Deluxe	R 44

Prawn & Cream Cheese drizzled with Shrimp Tempura Sauce

## SALADS

Salmon & Avo	R 69
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## MAKI

Seaweed roll filled with Japanese rice & filling

Avo	R 19
Cucumber	R 16
Crab	R 20
Prawn	R 24
Salmon	R 26
Tuna	R 26

## CALIFORNIA ROLLS

Seaweed roll made inside-out with choice of filling

Vegetarian	R 33
Salmon	R 39
Tuna	R 39
Crab	R 35
Prawn	R 37
The Greek	R 37

feta, olives, avo, cucumber

* Salmon & <b>Strawberry</b>	R 41
Prawn & Peppadews™	R 38
Salmon & Cream Cheese	R 41
California del Gusto	R 53

Cucumber, Avo rolls topped with Tempura Prawn & Avalanche mayo

* Salmon & Kiwi	R 42
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## ROSES

Cubes of rice wrapped with your choice of

Salmon & Caviar	R 49
Salmon & Peppadews™	R 48
Tuna & Caviar	R 49
<b>Carpaccio</b> (springbok) with Avo & Mayo	R 49
<b>Parma Ham</b> with our unique avalanche mayo	R 55





# SUSHI speciality rolls

Speciality Rolls wrapped inside & out

Rainbow Roll (8pc)

R 86

Cucumber & Avo roll topped with Salmon Tuna & Avo.

\*Rainbow**Strawberry** (4pc)

R 54

Salmon , Cream Cheese , Strawberry topped with Salmon & Strawberry.

Red**Dragon**Roll (4pc)

R 54

Tuna & Avo inside & out topped with Avalanche Mayo & Caviar.

# SUSHI platters

**nb** No substitution / changes to platters allowed

Yamaguchi - Salmon Platter (15pc)

R 199

4 pc California, 3 pc Sashimi, 2 pc Nigiri, 4 pc Maki & 2 pc Mini Hand Roll

Kurashiki - Rose Platter (10pc)

R 119

2pc Salmon Caviar, 2pc Tuna Caviar, 2pc Salmon Peppadew™, 2pc Tuna Avalanche, 2pc Salmon Avalanche

Shimoda - Platter for 1 (7pc)

R 99

4pc California del Gusto, 2 pc Salmon Caviar Roses, 1 pc il Gusto Nigiri

Matsumoto Combo Roll Platter (20pc)

R 159

8pc Rainbow Roll, 4pc California Salmon Cream Cheese, 4pc Maki Tuna, 4pc Maki Prawn

# CATERING takeout PLATTERS

**nb** Please note due to the complexity of the Take Out Platters, orders need to be placed in advance.  
No substitution / changes to platters allowed

Yokohama Tower Platter

Osaka Tower Platter

Tokyo Tower Platter



48pc

R419

Includes  
48 pc Various California Rolls



60pc

R529

Includes  
28 pc Various California Rolls  
12 pc Various Maki  
8 pc Various Roses  
4 pc Various Nigiri  
8 pc Various Fashion Sandwiches



80pc

R839

Includes  
28 pc Various California Rolls  
16 pc Various Fashion Sandwiches  
8 pc Rainbow Roll  
8 pc Various Nigiri  
8 pc Various Maki  
6 pc Various Sashimi  
6 pc Various Roses





GELATO CIOCCOLATO 	R36
Ice cream with chocolate sauce topped with a variety of nuts.	
CRÉME BRULÉE	R38
Baked dense custard, cooled then topped with caramelised sugar.	
ITALIANO KISSES 	R39
Classic italian kisses with a combination of caramel, hazelnut & vanilla.	
GELATO AFFOGATO 	R39
A double espresso with dollops of ice cream & chocolate sauce. (try with grappa or frangelico)	
MOUSSE CIOCCOLATO 	R44
A rich chocolate praline mousse topped with cream & white chocolate shavings & profiterole.	
GELATO con HALVA 	R46
Ice cream infused with halva, flavours vary weekly. Chocolate, pistachio, hazelnut etc...	
DOLCE del GIORNO (CAKE OF THE DAY) 	R42
Ask your waitron for todays fresh selection of cakes.	
BELGIAN WAFFLE TOWER 	R39
Triple decker waffle wedges with ice cream or cream, drizzled with maple syrup & topped with a choice of bar one chocolate sauce or fruit coulis of the day.	
IL GUSTO™ LUXURY CHEESE BOARD	R90
A selection of local & imported cheese, olives, biscuits & crackers, served with a sweet chilli reduction. Includes a glass of port to accompany flavours of the cheese.	

# il Gusto

Ristorante • Vino • Sushi

WHAT'S life without a BIT of TASTE





## FILTER COFFEE

A Well-balanced aromatic classic black cup.

R17



## ESPRESSO

The traditional rich & intensely bodied short cup with an unforgettable crema.

Single R17  
Double R19



## CAFFÈ LATTE

A round & velvety frothed milk layered with a delicatèd shot of coffee.

R25



## CAFFÈ IL GUSTO™©

Frangelico, Amarula & Nachtmusik topped with runny cream.

R49



## ICED SMOOTHIES

Cappuccino, Chocolate Hazelnut or Spiced Chai

R29

DOM PEDRO  
With JAMESON Whiskey

R39

LIQUEUR PEDROS  
Amarula, Tia Maria, Frangelico or any combination that you desire...

SQ

IRISH COFFEE  
With JAMESON Whiskey

R39

LIQUEUR COFFEES  
Kahlua, Amaretto or any combination that you desire...

SQ



## CAPPUCCINO

A rich & velvety frothed milk enhanced with a shot of espresso.

R21



## MOCHACCINO

The classic cappuccino enhanced with a shot of hot chocolate.

R26



## HOT CHOCOLATE

A truly indulgent glass of melted Swiss hot chocolate experience, perfectly balanced with a touch of wholesome, creamy milk.

R26

**Mo** ROOIBOS - ESPRESSO R14  
FILTER R15  
CAPPUCCINO R18

