

GLI ANTIPASTI

Selezione di Salumi e Formaggi (serves two) 275

Selection of Italian and South African meats and cheeses, served with marinated artichokes, olives, and preserves

I Calamari alla Griglia o Fritti 110

Patagonian calamari, grilled or fried, served with tartar sauce

L'insalata di Pollo 130

Salad of pan-fried free-range chicken breasts, mixed greens, cherry tomato, cucumber, Emmental cheese, dressed with extra virgin oil and fresh lemon juice

Fior di Latte Fritto 95

Fried Fior di Latte Mozzarella sticks with smoked Napolitana dip

L'insalata di Avocado 120

Avocado, rocket, tomato, blue cheese, fresh pear, pecan nut, olive oil, salt and pepper

L'insalata Caprese 120

Italian tomato, fresh basil, chopped capers and creamy Burrata from Naples

Arancini 95

Risotto balls with mixed exotic mushrooms and Grana Padano, rolled and fried in crispy bread crumbs

Polpetta di Manzo 95

Beef meatballs in a light tomato sauce, with basil and Grana Padano

Melanzane Arrosto e Pomodoro 70

Roasted aubergine topped with Italian tomato and fresh basil

L'insalata di Barbabietole 110

Baby beetroot and butternut salad

LE PIZZE

Pizza Margherita 115

Pomodoro San Marzano, Fior di Latte Mozzarella, extra virgin olive oil, basil, Grana Padano

Pizza Orto 135

Pomodoro San Marzano, Fior di Latte Mozzarella, olives, grilled broccoli, spinach, grilled mushroom, extra virgin olive oil

Pizza Prosciutto Crudo 165

Pomodoro San Marzano, Fior di Latte Mozzarella, Parma ham, rocket, extra virgin olive oil

Pizza Prosciutto Cotto 145

Pomodoro San Marzano, Fior di Latte Mozzarella, cooked ham, extra virgin olive oil, basil, Parmesan

Pizza Pepperoni 150

Pomodoro San Marzano, Fior di Latte Mozzarella, spicy pepperoni, rocket, extra virgin olive oil

Pizza Funghi e Tartufo 150

Pomodoro San Marzano, Fior di Latte mozzarella, mixed exotic mushrooms, truffle oil, oregano

Focaccia 75

Herbed flatbread with virgin olive oil and garlic
Add olives +20

I CALZONI

Calzone di Spinacie Ricotta 150

Pomodoro San Marzano, Fior Di Latte mozzarella, spinach, ricotta, extra virgin olive oil

Calzone Prosciutto Cotto e Funghi 170

Pomodoro San Marzano, Fior Di Latte mozzarella, cooked ham, mushrooms, extra virgin olive oil

LE PASTE

La Pasta allo Chef 135

Chef's Pasta

Melanzane e Spinaci e Pomodoro 95

Eggplant and spinach in Napolitana sauce

Gli Spaghetti alle Cozze 150

Spaghetti with fresh mussels and tomato

I Cannelloni al Ragù di Carne 150

Beef-filled cannelloni with ham and cheese, baked in our woodfired pizza oven

I Ravioli 130

Butternut ravioli, with ricotta, topped with sage butter and Parmesan

I Ravioli ai Funghi Porcini 150

Porcini mushroom ravioli topped with sage butter and parmesan

I Gnocchi al Gorgonzola e Noci 125

Gnocchi with gorgonzola cheese sauce and walnuts

I Tortellini di Prosciutto Crudo 165

Parma ham tortellini with fresh cream, peas and Parmesan

Melanzane Parmigiana 140

Layered aubergine, cheese and Napolitana sauce, baked in our woodfired pizza oven

Spaghetti allo Scoglio 195

Spaghetti with prawns and mussels in a chilli, garlic and lemon butter sauce

I Tortellini di Pomodoro Mozzarella 150

Tomato and mozzarella tortellini served in home made basil pesto cream sauce

La Pasta con Filetto 150

Tender beef fillet strips, garlic and chilli in Napolitana sauce

GLI HAMBURGER

All burgers are served with a side dish of your choice

Hamburger di Agnello 145

Lamb burger with Boerenkaas and caramelized onions

Hamburger di Pollo 125

Chicken burger with Fior di Latte Mozzarella and Napolitana sauce

LE CARNI

All main courses are served with a side dish of your choice

Costata di Manzo 800g (serves two) 500

Grilled beef Tomahawk on the bone

Il Filetto di Manzo alla Griglia 250g 280

Grilled beef fillet

Il Controfiletto di Manzo alla Griglia 300g 205

Grilled beef sirloin

Polletta alla Griglia 240

Grilled baby chicken with olive oil, rosemary and lemon

Gambetto Brasato di Agnello 320

Slow cooked lamb shanks in a red wine and pomodoro sauce

Gli Scottadito di Agnello 400g 320

Grilled Karoo lamb cutlets with olive oil and rosemary

Il Petto di Pollo ai Funghi 175

Chicken breast baked with white wine and mushrooms

I PESCI

All main courses are served with a side dish of your choice

Il Pescato del Giorno 220

Grilled linefish of the day

La Zuppa di Cozze alla Marinara 180

Steamed mussels in white wine with herbs

Il Salmone Norvegese alla Griglia 295

Grilled Norwegian salmon

I Calamari alla Griglia o Fritti 215

Calamari, grilled or fried, served with tartar sauce

I Gamberi alla Busara 220

Prawns cooked in a rich tomato sauce, flavoured with garlic and parsley

I CONTORNI

Le Patate Fritte 45

Fries

La Purea di Patate 45

Parmesan mashed potato

Gli Spinaci Saltati 40

Sautéed spinach

Le Verdure Grigliate 50

Grilled mixed green vegetables

L'Insalata Mista 40

Green mixed salad

Polenta Fritta 40

Fried polenta

LE SALSE

Salsa ai Funghi Mushroom sauce	28
Salsa Verde Tangy green herb sauce	32
Salsa al Pepe Verde Green Peppercorn sauce	28

BAMBINO

Kids' Penne al Pomodoro  Penne with a light tomato sauce	75
Kids' Cotoletta di Pollo Crispy chicken schnitzel with fries	95
Kids' Hamburger di Manzo o Pollo Beef or chicken burger with fries	110
Kids' Pizza Margherita  Pomodoro San Marzano, Fior di latte mozzarella, extra virgin olive oil, basil, Grana Padano	95
Kids' Lasagne Beef lasagne	110

I DOLCI

Il Fondente al Cioccolato Dark, or white, Italian chocolate fondant with a delectable liquid chocolate centre, topped off with a spritz of Cointreau	95
Il Tiramisu A combination of everything rich and delicious with a dash of black coffee for good measure Add a shot of Kahlua +28	85
Il Affogato Vanilla gelato drowned in espresso coffee	65
La Crème Brûlée The great classic - vanilla creme beneath a crackling of caramelised sugar	85
Il Gelato Real Italian, Moro Gelato	65
I Sorbetti alla Frutta Light and refreshing seasonal fruit sorbets	55
Crespelle Italian crepes with a honey Mascarpone and fresh berry cream filling	90



Suitable for vegetarians



Gluten-free option available (+25)

Please note that our menu uses fresh, seasonal ingredients and as a result some items may sell out throughout the day. All menus are subject to change without notice. Items on this menu, despite our best efforts, may contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs dairy and wheat.

We know Italian.

GUSTO : gù-sto
noun // flavour
additional translations:
taste, palate, zest, relish

GUSTO
URBAN ITALIAN

A LA CARTE MENU

LUNCH: Monday to Saturday: 12H00 - 15H00
Sunday: 12H00 - 14H00

DINNER: Monday to Saturday: 17H30 - 21H30