# GLI SPUNTINI

All snacks served with a selection of fresh bread

**Selezione di Formaggi** 145
Selection of Italian and South African cheese with jam, nuts and fresh berries

**Bresaola di Manzo** 140
Cured biltong with rocket salad, olive oil, lemon, salt and pepper

**Selezione di Salumi** 185
Selection of Parma ham, cooked ham, salami and mortadella

**L'insalata Caprese** 120
Italian tomato, fresh basil, chopped capers and creamy buffalo Mozzarella from Naples

**I Calamari alla Griglia o Fritti** 175
Calamari, grilled or fried

**Ossobuco alla Griglia** 120
Grilled marrow bone with toast

**Foccaccia Cipolle** 75
With feta 30
With olives 30

# GLI ANTIPASTI

**L'insalata di Calamari** 110
Fried baby squids, crisp salad, sugar snaps, bean sprouts, radish, toasted sesame seeds and garlic mayo, dressed with extra virgin olive oil and fresh lemon juice

**L'insalata di Pollo** 140
Salad of pan-fried free-range chicken breasts, mixed greens, cherry tomato, cucumber, Emmental cheese, dressed with extra virgin oil and fresh lemon juice

**L'lnsalata Verde** 90
Mixed leaves with tomato, celery, spring onion and cucumber

**Le Verdure alla Griglia** 95
A selection of grilled peppers, courgettes, aubergine and tomato dressed with a garlic and herb dressing

**L'insalata di Avocado** 120
Avocado, rocket, tomato, blue cheese, fresh pear, pecan nut, olive oil, salt and pepper

**Le Capesante** 220
Scallops with cauliflower purée, crispy bacon and green peas

**L'insalata Caprese** 120
Italian tomato, fresh basil, chopped capers and creamy buffalo mozzarella from Naples

# LE PASTE

**La Pasta alla Gusto** 120
Our fresh daily pasta

**Le Penne al Pomodoro** 95
Penne with a light tomato sauce

**Gli Spaghetti alle Cozze** 150
Spaghetti with fresh mussels and tomato

**I Cannelloni al Ragu di Carne** 145
Beef-filled cannelloni with ham and cheese

**I Ravioli** 110
Butternut or spinach ravioli, with ricotta, topped with sage butter and Parmesan

**I Gnocchi al Gorqonzola e Noci** 120
Gnocchi with gorgonzola cheese sauce and walnuts

**I Tortellini di Prosciutto Crodo** 120
Parma ham tortellini with fresh cream, peas and Parmesan

**I Tortelli ai quattro Formaggi** 120
Four cheese tortelli with cream and Parmesan

**I Ravioli ai Funghi Porcini** 125
Porcini mushroom ravioli with butter and sage

# LE PIZZE

**Pizza Margherita** 110
Pomodoro San Marzano, Fior di Latte mozzarella, extra virgin olive oil, basil, Grana Padano

**Pizza Siciliana** (no cheese) 110
Pomodoro San Marzano, anchovies, olives, capers, extra virgin olive oil

**Pizza Orto** (vegetarian) 120
Pomodoro San Marzano, Fior di Latte mozzarella, olives, grilled broccoli, spinach, grilled mushroom, extra virgin olive oil

**Pizza Prosciutto Crudo** 150
Pomodoro San Marzano, Fior di Latte mozzarella, Parma ham, rocket, extra virgin olive oil

**Pizza Prosciutto Cotto** 140
Pomodoro San Marzano, Fior di Latte mozzarella, cooked ham, extra virgin olive oil, basil, Parmesan

**Pizza con Mortadella** 140
Pomodoro San Marzano, Fior di Latte mozzarella, Mortadella ham, extra virgin olive oil, basil, Parmesan

**Pizza Montanara** (fried dough) 125
Pomodoro San Marzano, Fior di Latte mozzarella, Grana Padano, basil

**Pizza Bianca** 85
White pizza with rosemary and Parmesan

# I PESCI

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

**Il Pescato del Giorno** 195
Grilled linefish of the day

**Il Tonno Griqliato** 240
New York-style tuna, seared rare or medium, accompanied by cherry tomatoes, capers and olives

**La Zuppa di Cozze alla Marinara** 180
Steamed mussels in white wine with herbs

**Il Salmone Norvegese alla Griglia** 260
Grilled Norwegian salmon

**I Calamari alla Griglia o Fritti** 175
Calamari, grilled or fried

**La Sogliola** 220
Pan-fried sole Meunière

**I Gamberi Fritti** 220
Crispy crumbed fried Mozambican prawns

# LE CARNI

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

**La Fiorentino 1.2kg** 650
Sliced grilled T-bone (for two persons)

**Il Filetto di Manzo alla Griglia 250g** 240
Grilled beef fillet

**Il Controfiletto di Manzo alla Griglia 300g** 180
Grilled beef sirloin

**Coscia di Manzo 300g** 180
Grilled beef rump

**Il Filetto di Struzzo alla Griglia** 195
Grilled ostrich fillet with Marsala sauce

**L'Osso Bucco alla Milanese** 240
Stewed veal shanks

**I Saltimbocca al Pomodoro** 195
Tender veal with tomato sauce and parsley

**Gli Scottadito di Agnello 400g** 225
Grilled Karoo lamb cutlets with olive oil and rosemary

**Il Pelto di Pollo ai Funghi** 165
Chicken breast baked with white wine and mushrooms

# I CONTORNI

**Le Palate Fritte** 38
Fries

**La Purea di Palate** 38
Parmesan mashed potato

**Gli Spinaci Saltati** 40
Stir-fried spinach

**I Broccoli Grigliati** 45
Grilled broccoli

**L'Insalata Mista** 45
Green mixed salad

**Il Pane** 45
Mixed bread basket

# I SALSE

**Salsa ai Funghi** 28
Mushroom sauce

**Salsa Bernese** 28
Béarnaise sauce

**Salsa al Pepe Verde** 28
Green Peppercorn sauce

# I DOLCI

**Il Soufflé al Cioccolato** 95
Dark Italian chocolate hot soufflé with a delectable liquid chocolate centre

**Il Tiramisu** 80
A combination of everything rich and delicious with a dash of black coffee for good measure

**La Mousse al Cioccolato** 95
Italian chocolate mousse with a hint of brandy, served with a homemade hazelnut biscuit

**La Meringa** 110
Delicate meringue chunks wrapped in luscious Marsala Zabaglione creme, served with berries

**La Pannacotta** 80
Smooth cream dessert with real vanilla, complemented with a fresh berry coulis

**La Crème Brûlée** 80
The great classic - vanilla creme beneath a crackling of caramelised sugar

**Il Gelato** 65
Real Italian, Moro Gelato

**I Sorbetti alla Frutta** 55
Light and refreshing seasonal fruit sorbets

# I FORMAGGI

Our selection of the best Italian and South African cheese, served with jam, berries, nuts and focaccia 145

# BAMBINO

**Le Penne al Pomodoro** 65
Penne with a light tomato sauce

**La Cotoletta di Pollo** 85
Crispy chicken schnitzel

**L' Hamburger di Manzo** 95
Beef burger with fries

**I Gnocchi al Pomodoro** 70
Potato gnocchi with Pomodoro sauce

**La Pizza Margherita** 110
Pomodoro San Marzano, Fior di latte mozzarella, extra virgin olive oil, basil, Grana Padano

**Le Lasagne** 95
Beef lasagne

# SOFT DRINKS

**Hot Beverages & Coffees**

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|---|---|
| Espresso | 19/24 |
| Cortado | 22/28 |
| Cappuccino | 26/32 |
| Flat White | 26/32 |
| Americano | 22/28 |
| Café Latte | 30/34 |
| Chai Latte | 30 |
| Hot Chocolate | 26 |
| Red Cappuccino | 28 |
| Iced Coffee | 38 |
| Selection of Ronnelfelt teas available | 22 |

**Mixers & Cordials**

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|---|---|
| Cordials & Fruit Purees | 10 |
| Mixers: Tonics, Soda, Lemonade & Ginger ale | 22 |

**Soft Drinks**

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|---|---|
| Cokes, Crème Soda, Fanta | 26 |
| Appletiser | 32 |
| Grapetiser | 32 |
| Boss Iced Tea (Peach, Lemon) | 32 |
| Red Bull | 45 |

**Waters**

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|---|---|
| Acqua Panna 250ml / 750ml | 25/50 |
| San Pellegrino 250ml /750ml | 25/50 |

GUSTO
URBAN ITALIAN

Monday to Saturday 12h00 - 21h30