

Appetizers and Salads

Three bruschettas \$12 **VEG**
Three bruschettas topped with tomato, onion, basil, and balsamic vinaigrette. Topped with feta cheese and balsamic reduction.

Fried Burrata \$16 **VEG**
Fresh burrata covered with Italian bread crumbs, served with romesco sauce, and topped with parmesan cheese.

Calamari \$15 **GF**
Lightly dusted calamari, fried, and served with lemon parsley sauce.

ShrimPesto \$16
Grilled shrimp topped with pesto. Served with crostini and creamy goat cheese.

Charcuterie board \$28
Assortment of cheeses and salami served with crostini, honey, polish mustard, onion bacon jam and pistachios.

Red goat salad \$12 **VEG, GF**
Spring mix tossed with balsamic dressing, goat cheese, roasted red pepper.

Caprese salad \$12 **VEG, GF**
Sliced mozzarella, sliced tomatoes, fresh basil, and olive oil, salt, pepper, and balsamic reduction.

Add grilled chicken breast to your salad for \$7, grilled shrimp for \$14, or oven roasted salmon for \$17.

Entrées

Whitefish in the jacket \$27
Fresh whitefish wrapped in pastry with tomato, onion, garlic, parsley, and kalamata olives. Topped with lemon parsley sauce and served over rice and asparagus.

Chicken mushroom pasta \$26
Penne mixed with tomato, onion, mushroom, basil, garlic, parmesan cheese, creamy sauce, and grilled chicken.

Mushroom Truffle Risotto \$24 **VEG**
Seared mushrooms in a creamy risotto with truffle oil and parmesan.
+ add beef tips for \$11

Ravioli \$22 **VEG**
Quattro formaggi ravioli served with a creamy cheese sauce.

Seared salmon \$29 **GF**
Salmon served with rice, asparagus, and lemon capers beurre blanc sauce.

Shrimp scampi \$28
Shrimp sauteed with butter, olive oil, garlic, basil, and asparagus. Served over capellini pasta.

Seafood marinara \$30
Sauteed shrimp and white fish with house made marinara sauce, served over penne pasta.

Beef tenderloin \$37 **GF**
Beef tenderloin cooked to your liking. Served with creamy mashed potatoes, asparagus, and topped with cherry demi-glace.

Desserts

Pistachio cheesecake \$8 **VEG**

Topped with salted caramel and pistachios.

Chocolate indulgence \$8 **VEG, GF**

Rich, gluten free, chocolate cake to satisfy all our customers.



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