

## Appetizers and Salads

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

**Caprese skewers**    \$13    **VEG**  
Grape tomatoes, mozzarella ciliiegine, topped with fresh basil and balsamic glaze.

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

**ShrimPesto**    \$15  
Grilled shrimp topped with pesto. Served with crostini and creamy goat cheese.

**Charcuterie board**    \$25  
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, and oven roasted salmon for \$16.

## Sandwiches

All sandwiches are served with cucumber salad or chips. Sub fries or side salad for \$1.5. Sub **GF** bun for \$1.

**Salmon Crepe**    \$17  
Oven roasted salmon in crepe with fresh tomato, cucumber-garlic-dill-Greek yogurt sauce, and fresh herbs.

**Greek pita**    \$15  
Pita bread stuffed with chicken, tomatoes, olives, onion, cucumbers, parsley, spring mix and lemon parsley sauce.

**Chicken lavash wrap**    \$15  
Turmeric chicken wrapped in a lavash bread with spring mix, cabbage, tomatoes, onions, Swiss cheese, and tomato mayo.

## Entrées

### Whitefish in the jacket \$25

Fresh whitefish wrapped in pastry with tomato, onion, garlic, parsley, and kalamata olives. Served over rice and asparagus.

### Shrimp scampi \$27

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

### Chicken mushroom pasta \$24

Penne mixed with tomato, onion, mushroom, basil, garlic, parmesan cheese, creamy sauce, and grilled chicken.

### Bari Calamari \$24

Sauteed calamari, with house-made tomato sauce, served over capellini pasta.

### Ravioli \$24

Quattro formaggi ravioli served with a creamy cheese sauce.

VEG

### Beef Tenderloin \$36 GF

Beef tenderloin cooked to your liking. Served with parmesan garlic fries and asparagus.

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## 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.