



GUSTAVINO RESTAURANT & VINOTECA IS THE IDEAL LOCATION FOR BUSINESS OR PRIVATE **GET TOGETHERS**, GROUP DINNERS AND FESTIVITIES. WHETHER INTIMATE (15 PEOPLE) OR GRAND (375 PEOPLE), WITH QUIET BACKGROUND MUSIC OR LIVE OPERA, SEATED AT LUXURIOUSLY DRESSED TABLES OR WHILE STANDING AT THE BAR, **EVERYTHING IS POSSIBLE** AT GUSTAVINO!
IN THIS MENU YOU WILL FIND A WIDE VARIETY OF BANQUETING OPTIONS. ALL DISHES AND BEVERAGES ARE ALSO AVAILABLE FOR **TAKE-AWAY** TO YOUR HOME OR OFFICE. IF YOU HAVE SPECIAL WISHES OR NEEDS PLEASE LET US KNOW SO WE CAN PROVIDE A TAILORMADE ARRANGMENT.
GUSTAVINO, THE PERFECT COMBINATION OF AMBIANCE, PRESENTATION, TASTE AND EMOTION. COMBINED WE CREATE **BEAUTIFUL MEMORIES!**

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STUZZICHINI

Tasteful bites combining perfectly with our delicious wines

Pane e burro homemade bread & butter	€ 3,75
Focaccia tradizionale focaccia with salt, pepper, olive oil & oregano	€ 6,50
Porzione d 'olive mixed olives	€ 5,00
Olive ascolane deep fried meat stuffed olives	€ 6,50
Polpette con sugo di pomodoro meatballs in tomato sauce	€ 7,50
Salumi misti various Italian sausages	€ 9,50
Grissini Parma ham bread sticks covered in Parma ham	€ 4,50
Pecorino Sardo con miele e pepe nero Sardinian sheep cheese with honey & black pepper	€ 7,50
Parmigiano bites of Parmesan	€ 7,50
Formaggi Misti Variety of Italian cheeses with mustard fruit & Pane guttiau	€ 12,50
Bruschetta al pomodoro Toasted bread with olive oil, tomato, garlic & basil	€ 7,50
Bruschetta con funghi Toasted bread with mushrooms & Fontina cheese	€ 8,50
Bruschetta con Vitello tonnato Toasted bread with veal & tuna sauce	€ 8,50
Pizza al Metro XL pizza (50 cm) with varying ingredients	€ 34,50

STUZZI GRUPPO

Prosciutto, Pecorino, Bella Cerignola Olives & Grissini

€ 9,50 P.P.

ANTIPASTI MISTO

Selection of popular antipasti such as vitello tonnato, carpaccio, verdure al forno, caprese & cozze served on XL dishes

€ 16,50 P.P.

All prices are VAT included



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MENUS

BUSINESSMENU

Daily changing 2 course lunch menu

€ 27,50 P.P.

MENU GUSTAVINO DEL GIORNO

Daily changing 3 course dinner menu

€ 32,50 P.P.

Daily changing 4 course dinner menu

€ 42,50 P.P.

Daily changing 5 course dinner menu

€ 49,50 P.P.

MENU GUSTAVINO LA CUCINA

3 courses to your choice (antipasti, secondi & dolci)

€ 37,50 P.P.

4 courses to your choice (antipasti, primi, secondi & dolci)

€ 42,50 P.P.

5 courses to your choice (antipasti, primi, secondi, dolci & Sgroppino)

€ 52,50 P.P.

- Carpaccio di Manzo Classico
- Insalata Caprese
-
- Ravioli con ricotta e spinaci in burro e salvia
-
- Tagliata di manzo
- Branzino al forno
- Melanzane alla Parmagiana
-
- Tiramisu
- Panna Cotta
-
- Sgroppino

SUPPLEMENT ANTIPASTI

Antipasto Misto on XL dishes instead of Carpaccio or Caprese

€ 5,00 P.P.

SUPPLEMENT DRINKS INCLUDED

½ bottle of wine, mineral water & coffee or tea

€ 17,50 P.P.

All prices are VAT included



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BUFFETS

DINNER BUFFET PIZZE E PASTA

€ 37,50 P.P.

Antipasti Misto

Vitello tonnato classico: roasted veal with tuna sauce, capers & rocket
Carpaccio classico: thinly sliced sirloin with rocket, truffle mayonnaise, capers & Parmesan
Verdure grigliate con cozze: roasted vegetables with mussels
Insalata Caprese: buffalo mozzarella, tomato & basil
Verdure al forno: grilled vegetables
Pane

Pizze e Pasta

Margherita D.O.C.: tomato, buffalo mozzarella & basil
Diavola: tomato, buffalo mozzarella, mushrooms & Sardinian spicy sausage
Selvaggia: duckbreast, smoked buffalo mozzarella & red chard

Pasta Arrabiata (vegetarian)
Pasta Bolognese (meat)
Pasta Marinara (fish)

Dolce Gustavino

Grand dessert with tiramisu, panna cotta con Amarene,
mousse di cioccolato bianco & Panforte

All prices are VAT included



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DINERBUFFET 4 STAGIONE

€ 49,50 P.P.

Antipasti Misto

Vitello tonnato classico: roasted veal with tuna sauce, capers & rocket

Carpaccio classico: thinly sliced sirloin with rocket, truffle mayonnaise, capers & Parmesan

Cozze in salsa picante: mussels in spicy tomato sauce

Insalata Caprese: buffalo mozzarella, tomato & basil

Verdure al forno: grilled vegetables

Pane

Primi- tussengerecht

Risotto ai funghi e tartufo: risotto with mushrooms & truffle

Pizze e Pasta

Pizze Margharita D.O.C.: tomato, buffalo mozzarella & basil

Mezzelune con porcini e Fontina: half moon pasta stuffed with ceps & Fontina cheese

variety of pasta: spaghetti, penne, recchiette & farfalle

pasta sauce: Arrabiata, vongole & vegetarian

Contorni - bijgerechten

Spinaci freshly baked wild spinach..

Patate al forno oven roasted potatoes with rosemary & garlic

Verdure del giorno vegetables from the daily market

S.A.O.P. spaghetti with garlic, spicy peppers & spicy olive oil

Dolci - nagerecht

Grand dessert with tiramisu, panna cotta con Amarene, mousse di cioccolato bianco & Panforte

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DINERBUFFET GUSTAVINO GRANDE

€ 59,50 P.P.

Antipasti

Bresaola con aceto balsamico; dried and pickled veal with Aceto Balsamico

Vitello tonnato classico; roasted veal with tuna sauce, capers & rocket

Caprese; buffalo mozzarella, pomodori en fresh basil

Funghi trifolata; Fried mushrooms with parsley & garlic

Pulpo: marinated octopus

Cozze in salsa picante: mussels in spicy tomato sauce

Insalata colorata: salade with radicchio, rucola, Datterino tomato & Parmesan

Cicale alla Livornese: langouste with onion, capres & breadcrumb

Pizze e Pasta

Pizze Margharita D.O.C.: buffel mozzarella, tomato & basil

Pasta frutti di mare: pasta with seafood

Riso alla Milanese: Risotto with saffran

Secondi

Manzo alla Genovese: veal with lemon flavoured mashed potatoes & salsa Verdi

Scaloppine alla Marsala : escalope in Marsala sauce

Filetto di branzino con caviale di aringa: baked sea bass with herring roe and lemon cress

Dolce

Tiramisu

Sgroppino

late night Candy girl

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BEVANDE

WELCOME DRINKS

Prosecco	glass	€ 6,50
Champagne Moët & Chandon brut or rosé	glass	€ 11,50

BAR

Sodas	from	€ 2,50
Coffee/tea	from	€ 2,50
Mineral water naturale & frizzante 0,75L	fles	€ 4,75
Jupiler draftbeer	from	€ 2,40
House wine white, red & rosé	glass	€ 4,00
spirits	from	€ 4,50
cocktails	glass	€ 9,50

VINOTECA

Gustavino adores wine. Wine from beautiful wine regions around the world and Italian wine in particular. The wine menu includes a wide variety of fine wines from different wine regions. Our sommelier will gladly inform you about the finest wines in accordance with your wishes and budget.

A selection...

WIT	GLASS	FLES
Gambellara 'Morando' 2010	€ 4,00	€ 19,50
Pinot Grigio 'Tiefenbrunner' 2010	€ 6,50	€ 34,50
Grüner Veltliner 'Windspiel Fritsch' 2010	€ 7,50	€ 37,50
Chardonnay Diamond Collection 'FF Coppola' 2009	€ 8,00	€ 39,50
ROOD		
Sangiovese 'Gran Sasso' Farnesi Vini 2010	€ 4,00	€ 19,50
Merlot 'Tiefenbrunner' 2010	€ 6,00	€ 30,00
Ripasso di Valpolicella 'Tommasi' 2009	€ 11,00	€ 55,00
Malbec 'Catena Zapata' 2009	€ 6,00	€ 30,00

All prices are VAT included



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CONTACT

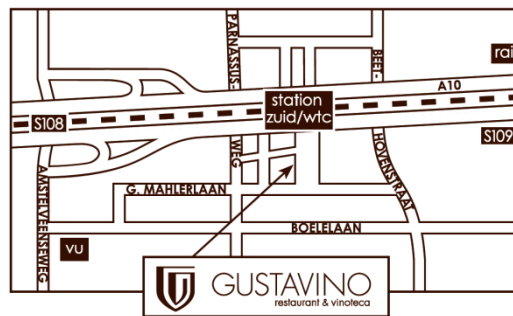
GUSTAVINO IS SITUATED AT THE AMSTERDAM 'ZUIDAS' AND IS EASILY REACHED BY PUBLIC TRANSPORT (METRO, TRAIN & TRAM) AND BY CAR. FREE PARKING DURING THE EVENING AND WEEKENDS.

THE RESTAURANT IS OPENED ON WORKDAYS FROM 11 AM UNTILL 11 PM. DURING WEEKEND ONLY FOR GROUPS ON REQUEST.

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[WWW.FACEBOOK.COM/GUSTAVINO-RESTAURANT-VINOTECA](https://www.facebook.com/gustavino-restaurant-vinoteca)



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