



GUSTAVINO
restaurant & vinoteca

Gustavino loves wine.

Wine deriving from the most wonderful estates all over the world,
and Italy in particular.

That is why Gustavino has its own wine bar;

VINOTECA

with carefully selected wines,

practically all available for ordering by the glass.

Every dish on the menu is provided with a
wine suggestion by our sommelier.

Perfect combinations that really deserve to be tasted.

Of course, these are suggestions only.

Our staff can provide you with

plenty alternative wine-food combinations, keeping your personal
preferences (and budget) in mind.

ANTIPASTI – STARTERS

Carpaccio Classico Montepulciano, Ikonía 'Feudi Bizanti' Abruzzo 7.5	14
Finely sliced beef (MRJ) with homemade mustard mayonnaise	
Vitello Tonnato Soave Classico, Fornaro 7	13
Roast of veal with tuna sauce, capers & rocket	
Antipasto Misto Vermentino di Sardegna, Meri 'Argiolas' Sardinia 8	17/25
Various delicacies of our Italian cuisine	
La Burrata Chenin Blanc 'Old Vines' Raats 10.5	15
Burrata di bufala on carpaccio of beetroot & pistachio crumble	
Il Polpo Ubriaco Ribeiro 'Peña' Eduardo Peña 10	14
Stewed octopus in red wine with chickpea purée	
Prosciutto di Parma Chardonnay 'Wild Yeast' Springfield, Robertson 9.5	16
Sliced parmaham on altamura bruschetta with fresh tomato	

PRIMI – SEPERATE DISHES

La Ribollita Toscana Nero D'Avola 'Dragunera' Sicilia 6.5	12
Typical soup from Tuscany with cannellini beans and black cabbage	
Maltagliati di Montagna Eremo 'Fontanatredda' Langhe 8.5	14
Maltagliati of toasted polenta with sausage ragu	
Tortelli di Zucca Vino Nobile di Montepulciano 'Poliziano' Toscana 12	16
Tortelli filled with pumpkins and amaretti, butter & sage sauce	
Risotto Rosso Chardonnay 'FF Coppola', 'Director's Cut' Sonoma 10.5	19
Beetroot risotto with goats cheese	
Gnocchi di Castagne Barbera d'Alba 'Pio Cesare' Piemonte 10	15
Chestnut gnocchi with gorgonzola cream and roasted pear	
Spaghettini alle Vongole Chenin Blanc 'Old Vines' Raats 10.5	15
Spaghetti with clams	
Pasta del Giorno	13
Pasta of the day	

PIZZE – TRADITIONAL PIZZA

Margherita Sangiovese 'Gran Sasso' Farnese Vini, Terre di Chieti 4	12
Tomato, buffalo mozzarella & fresh basil	
Diavola Ripasso, San Rocco 'Fratelli Tedeschi' Veneto 11.5	15
Tomato, buffalo mozzarella, mushrooms & spicy sausage from calabry	
Quattro Formaggi Malbec 'Cantena Zapata Vista Flores' Mendoza 9	15
Tomato & 4 Italian cheeses	
Bianca Chardonnay 'Wild Yeast' Springfield, Robertson 9.5	14
Buffalo mozzarella with rocket & prosciutto	
Napoletana Pecorino 'Feudi Bizanti', Ikonía, Terre de Chieti 6.5	15
Tomato, buffalo mozzarella, olives, anchovies & capers	

PIZZE GUSTAVINO – SEASONAL PIZZA

Pizza Piemontese a Tavola Montepulciano, Ikonía 'Feudi Bizanti' Abruzzo 7.5	17
Buffalo mozzarella, bagna cauda and crudité baked in the oven	
La Valdostana Zinfandel, 'FF Coppola', 'Directors Cut' Napa 13	16
Buffalo mozzarella, fontina, prosciutto cotto & black cabbage	
Pizza Dolomita Merlot 'Vina Carmen', 'Gran Reserva' Maipo 8	18
Tomato sauce, roasted potatoes, stracchino, crispy speck, red pesto & cresson	
La Catanese Pinot Noir 'Henri Bourgeois', 'Petit Clos' Marlborough 9.5	15
Tomato sauce, buffalo mozzarella, deep fried aubergine, parmesan & egg	

EXTRA PIZZA INGREDIENTS

Rucola 2 Funghi 2 Salame 2 Prosciutto 4 Tartufo dayprice

BUSINESSMENU

daily changing 2 course lunch menu 28

MENU GUSTAVINO

daily changing 3, 4 or 5 course dinner menu..... 36/43/49

SECONDI – MAIN COURSES

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La Parmigiana Chianti Classico 'Castell'In villa' Toscane 13	19
Thin sliced aubergine baked with tomato sauce, mozzarella & parmesan	
Tonno alla Siciliana Riesling 'Paradiesgarten' Von Winning, Pfalz 11	23
Tuna filet in sesame seeds crust with Sicilian caponata	
Costata di Manzo Ripasso, San Rocco 'Fratelli Tedeschi' Veneto 11.5	24
Ribeye 220g of Black Angus with roasted potato & mushrooms	
Capasante d'Autunno Chardonnay 'Castello Banfi' Fontanelle, Toscana 8.5	25
Scallops with pumpkins cream, romanesco & guanciale	
Costolette di Agnello agli Agrumi Pommard 'Les Vignots' Girardin 17	27
Lamb chops with citrus, Jerusalem artichoke cream & black cabbage	
Pollo alla Cacciatora Merlot 'Tiefenbrunner' Alto Adige 8	21
Grilled poussin with red wine and potatoes from Tecia	
Pesce del Giorno Wine of the day	dayprice
Catch of the day	
Insalata del Giorno	18
Main course salad of the day	
Scaloppina	22
Veal escalope	

CONTORNI – SIDE DISHES

Spinaci wild spinach	4
Patate al Forno oven roasted potatoes with rosemary & garlic	4
Insalata Rucola rocket salad with parmesan & lemon	4
Verdure di Stagione seasonal vegetables	4
S.A.O.P. spaghetti with garlic, hot chili pepper & extra virgin olive oil	6

DOLCI – DESSERTS

Formaggi misti Colheita, porto, 2000 9	14
Selection of cheeses	
Tiramisù Gustavino Black Elysium Muscat, California 7.5	7
Dessert made of creamy mascarpone, espresso, liqueur & lady fingers	
Panna Cotta Ai Frutti Rossi Moscatel Reserva Do Douro 'Portal' 6	7
Panna cotta with red fruit coulis	
Sgroppino	7
Cocktail of lemon sorbet, vodka & prosecco	
Biscotti & Cioccolato	5
Selection of cookies & chocolates	
Tortino al Cioccolato Grenache 'Maury Mise Tardive' Domaine Poudereux 7.5	7
Hot chocolate cake with ice cream	
Gelati Biologici Anselmi 'Capitelli' Veneto 7.5	7
3 scoops of ice cream	
Cremino 'FIAT' Grenache 'Maury Mise Tardive' Domaine Poudereux 7.5	7
Soft textures of 3 different chocolate	

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