

STARTERS

OUR GOURMET SELECTION OF CREATIVE STARTERS,
TO SATISFY EVEN THE MOST SOPHISTICATED PALATE

<u>Vitello Tonnato</u> Thinly sliced beef, in a light tuna sauce. Served with quail egg & chopped veggies	D250
<u>Parmigiana*</u> Fried slices of aubergine, tomato sauce, basil & Parmesan, topped with a goat cheese mousse	D300
<u>Octopus Carpaccio</u> Thinly sliced octopus, gently seasoned and served with aromatic salad and tomatoes	D395
<u>Beef Tartare</u> Homemade tartare (raw) of tender Gambian filet, seasoned with gherkins, capers, mustard, and Tabasco. Topped with fried quail egg. Can be served as a main course with chips (at a supplement)	D400
<u>Beef Carpaccio</u> Thinly sliced raw Gambian filet, seasoned, garnished with organic rocket salad and Parmesan shavings	D350
<u>Flan di Zucca*</u> Pumpkin pudding on a velouté of creamy Parmesan cheese	D350
<u>Fish Tartare</u> Homemade tartare (raw) of Gambian Grouper with a seasoning of ginger, coriander & water melon	D395
<u>Capon Magro</u> Gambian Ladyfish stacked with layers of courgettes, potatoes, carrots, beetroots. Served with a dressing of gherkins, black olives, parsley, garlic & olive oil	D395
<u>Parma Ham & Honey Melon</u> The most classic Italian starter	D425
<u>Shrimps Cocktail</u> Served with lettuce & citrus fruits, in a cocktail sauce	D325
<u>Smoked Salmon</u> Slices of smoked salmon, served with tomatoes, onions, capers, lemon, & Greek yoghurt. Toasted bread	D525
<u>Antipasto Misto</u> A mixed selection of our starters: Parmigiana, Beef Tartare, Fish Tartare, Flan di Zucca and Shrimps Cocktail	D500

Salads

Nicoise Lettuce, potatoes, green beans, tomatoes, anchovies, eggs, onions & fresh tuna (seasonal)	D400
Gusto Shrimps, lettuce, avocado (seasonal), pineapple, tomatoes, sweet corn, sweet peppers & chives	D400
Chicken Caesar's Salad Roasted chicken, lettuce, Parmesan shavings, croutons & Caesar's dressing	D395
Shrimp Caesar's Salad Shrimps, lettuce, Parmesan shavings, croutons & Caesar's dressing	D395
Portofino Salad Lettuce, tomatoes, carrots, pineapple & crab meat	D395

* Suitable for vegetarians who eat dairy products

VAT is included in all our prices



FRESH PASTA

>>> Home - Made <<<

FOR THE ITALIAN-ENTHUSIASTIC, THE TRULY CLASSIC ITALIAN DISH
SKILFULLY & FRESHLY PREPARED FOR YOU

Choose your favourite **PASTA** and add any **SAUCE**. We serve:

Spaghetti - Tagliolini - Spaghetti alla Chitarra
Penne - Tagliatelle - Gnocchi - Fusilli - Pappardelle

SAUCES

<u>Bolognese</u> D395 Tomato sauce & minced meat	<u>Carbonara</u> D450 Bacon, egg, Parmesan
<u>Tomato & Basil*</u> D320	<u>Veggy Carbonara*</u> D325 Courgette, egg, Parmesan
<u>Alla Norma*</u> D425 Tomato sauce with aubergines and basil	<u>Amatriciana</u> D395 Spicy tomato sauce, bacon, onion, cheese and basil
<u>Salmon and Cream</u> D500	<u>Pesto Sauce*</u> D450 Basil and pine nuts
<u>Puttanesca</u> D495 Spicy tomato sauce with capers, anchovies, and olives	<u>Quattro Formaggi*</u> D500 A delicate mix of four cheeses
<u>Seafood Sauce</u> D450 Tomato sauce with mixed seafood	<u>Alfredo</u> D395 Chicken, cream, onion
<u>Shrimps and Courgette</u> D495 Light tomato sauce with shrimps & courgettes	

<u>Lasagna</u> D450	<u>Fish stuffed Cannelloni</u> D450
<u>Fish Ravioli in a butter & thyme sauce</u> D450	
<u>Beef Ravioli in a tomato & basil Sauce</u> D495	
<u>Gnocchi ai Quattro Formaggi*</u> D500	

Side Dishes

<u>Grilled Vegetables</u> Aubergines, Courgettes Sweet Peppers, Tomatoes Potatoes D150	<u>Mixed Salad</u> D150	<u>Basmati Rice</u> D125	<u>Steamed Vegetables</u> Carrots, Green Beans, Courgettes, Potatoes D150	<u>Mashed Potatoes</u> D150	<u>Pasta</u> A small portion of your choice of pasta D150
<u>French Fries</u> D175	<u>Creamy Spinach</u> D150	<u>Garlic Broccoli</u> D160			

MAIN COURSE

ITALIAN CLASSICS WITH A CONTEMPORARY EDGE,
FISH, MEAT & POULTRY PREPARED IN EXCITING RECIPES

<u>Tiger Prawns</u> Deep fried tiger prawns in a veggie batter, served with a salpicon salad of cucumber, tomatoes, pineapple, spring onions and fresh chili	D795
<u>Gusto Captain Fish</u> Pan seared Captain fish glazed in a honey & soy sauce, on a bed of pumpkin velouté and chives	D425
<u>Italian Seafood Soup</u> A rich soup of fish & prawns in a tomato velouté with a touch of white wine. Garlic bread aside	D695
<u>Fritto Misto</u> Deep fried calamari, prawns, fish & vegetables, served with black mayonnaise	D550
<u>Grilled Mixed Fish</u> A feast of grilled seafood: Lady & Captain fish, prawns, calamari	D750
<u>Oven Baked Red Snapper</u> Filet of Red Snapper in a rich sauce of tomatoes, capers, potatoes, white wine & black olives	D650
<u>Lady Fish in Saffron</u> Baked Lady Fish in a velouté saffron sauce and veggies	D575
<u>Chicken Milanese</u> A classic - crusted thin filet of chicken with rocket salad (seasonal) & tomatoes	D450
<u>Pollo Fritto</u> Deep fried chicken in a crust of cornflakes, mustard and tomato, served with a spicy sauce	D350
<u>Grilled Chicken</u> Tender chicken thighs, slow cooked and then roasted in their own juice	D350
<u>Beef Filet</u> Pan seared Gambian filet served with either a red wine sauce, a pepper sauce, or Gorgonzola sauce	D700
<u>Beef Tagliata</u> Thinly sliced grilled filet, topped with rocket salad (seasonal) and Parmesan shavings	D680
<u>Chicken Scaloppina alla Pizzaiola</u> Pan seared chicken filet in a tomato sauce, with white wine, garlic, capers, black olives & oregano	D400
<u>Chicken Scaloppina ai Funghi</u> Pan seared chicken filet in a creamy mushroom sauce	D400

PIZZA

Prepared with love in our wood-fired pizza oven, using only the finest ingredients. The way Pizza was meant to be.

<u>Margherita</u>* Tomato sauce, mozzarella & fresh basil	D395
<u>Vesuvio</u> Tomato sauce, mozzarella, cooked ham & oregano	D500
<u>Quattro Stagioni</u> Tomato sauce, mozzarella, artichokes, cooked ham, mushrooms & black olives	D400
<u>Capricciosa</u> Tomato sauce, mozzarella, artichokes mushrooms, egg, cooked ham & black olives	D500
<u>Napoli</u> Tomato sauce, mozzarella, anchovies garlic and fresh basil	D475
<u>Vegetariana</u>* Tomato sauce, mozzarella, grilled aubergines, courgettes & sweet peppers	D395
<u>Prosciutto</u> Tomato sauce, mozzarella, parma ham, rocket salad (seasonal) & shaved Parmesan	D500
<u>Hawaii</u> Tomato sauce, mozzarella, pineapple & ham	D500
<u>Esotica</u> Tomato sauce, brie, slices of beef marinated in curry, pineapple & banana	D550
<u>Mare</u> Tomato sauce, mixed seafood, garlic	D425
<u>Tonne</u> Tomato sauce, mozzarella, tuna, onions & oregano	D425
<u>Diavola</u> Tomato sauce, mozzarella, sweet peppers, spicy salami & artichokes	D425
<u>Quattro Formaggi</u>* Mozzarella, Gorgonzola, Parmesan & Brie	D550
<u>Sanremo</u>* Mozzarella, fresh tomatoes, black olives & shaved Parmesan	D495
<u>Calamari</u> Tomato sauce, mozzarella, calamari, garlic	D400
<u>Gamberi</u> Tomato sauce, mozzarella, shrimps, garlic	D375
<u>Pizza Pepperoni</u> Tomato sauce, mozzarella, pepperoni, broccoli & cherry tomatoes (seasonal)	D425
<u>Pizza Tricolor</u>* Tomato sauce, mozzarella, spinach, onions and sweet peppers	D425
<u>Pizza Funghi</u>* Tomato sauce, mozzarella & mushrooms	D415
<u>Pizza Chicken</u> Tomato sauce, mozzarella, strips of chicken & sweet corn	D430
<u>Pizza Bolognese</u> Bolognese sauce & mozzarella	D430

We serve our Pizza in just one size:
a generous 33 cm

* Suitable for vegetarians who eat dairy products

GUSTO
Italian Resto & Bar

<u>Smoked Salmon Pizza</u> Mozzarella, cream, smoked salmon and rocket salad (seasonal)	D550
<u>Pizza Regina</u> Tomato sauce, mozzarella, cooked ham & mushrooms	D475
<u>Calzone</u> Tomato, mozzarella, cooked ham and mushrooms	D495

FOCACCINA

<u>Focaccina with garlic</u>*	D275
<u>Focaccina with tomatoes, garlic and basil</u>*	D300
<u>Focaccina with cherry tomatoes, Parma ham and rocket salad</u> (seasonal)	D500
<u>With garlic and cheese</u>*	D350

Beverages

Softs & Water

Coke, Fanta, Sprite, Tonic	D70
Youki, Malta, Fruit Cocktail, Vimto	
Red Bull	D150
Perrier Water (s)	D150
Perrier Water (l)	D250
Mondariz (150 cl)	D200
Mondariz (50 cl)	D100
Local Mineral Water (150 cl)	D100
Local Mineral Water (50 cl)	D50
Diet Coke	D100
Juices	D100
Seasonal Fresh Juices	from D145

Beers

Julbrew	D80
Export / Castel	D100
Heineken / Corona / Guinness	D150
Strongbow / Desperado	D150

Wine

Glass of House Wine	D160
Bottle of House Wine	D900

Please ask your waiter for our Wine List

Whiskey

Black Label / Jack Daniels / Bushmills / J&B	D200
Red Label / Jim Beam	D150
J.D.Honey/ JD Fire / Glenfiddich	D200
Chivas 12 / Four Roses	D200
Chivas 18 / Double Black	D250

Vodka

Smirnoff / Stolichnaya / Absolut / Sky	D150
Grey Goose / Belvedere / Ciroc	D200
Stolichnaya Elit / Smirnoff White	D200

Spirits, Liqueurs & Cognac

Tequila / Sambuca / Gordon's Gin	D150
Patron Coffee or Silver	D200
Bacardi / Malibu / Southern Comfort	D150
Martini Bianco / Rosso / Campari	D150
Captain Morgan / Captain Morgan Spicy or Gold	D150
Pimms / Pastis / Blue Curacao	D150
Bailey's / Drambuie / Cointreau	D200
Khalua / Tia Maria / Jagermeister	D150
Grand Marnier / Amaretto / Grappa	D200
Bombey Gin / Havana Club	D200
Hendricks Gin	D250
Remy Martin / Hennessy / Courvoisier	D200
Martell VS	D150

Hot Drinks

Caffe' Vergano (Arabica, Cremoso, Espresso and Decaff)	D125
Cappuccino	D150
Irish Cofee (Whiskey)	D250
Italian Coffee (Amaretto)	D250
Bailey's Coffeee	D250
French Coffee (Martell)	D250
Tea/ Nescafe'	D80
Fresh Mint Tea	D80
Italian Hot Chocolate	D125