



Gustavino loves wine.

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

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

Perfect combinations that really deserve to be tasted.

Need some advice?

Our staff can provide you with
plenty alternative wine-food combinations, keeping your
personal preferences (and budget) in mind..

GUSTAVINO
restaurant & vinoteca

ANTIPASTI - STARTERS

Antipasto misto	21 p.p
chef's selection of different Italian starters (minimum 2 persons)	
Tartare di gamberi	17.5
tartare of raw gamba with stracciatella & sauce of mussels	
Carpaccio di manzo	16.5
carpaccio of smoked rib eye, truffle mayonnaise, rucola & pecorina romano	
Vitello tonnato	16.5
roasted veal with tuna sauce & capers	
Coppa di Parma	17
Burrata, cherry tomatoes & focaccia	
Carpaccio di sedano rapa 	15.5
carpaccio of celeriac, salsa verde, walnuts & lettuce	

INSALATE – SALADS

Insalata Gustavino	24
salad with salmon, tuna, egg, avocado & haricots verts	
Insalata di Mozzarella e verdure arrosto	18.5
salad of roasted aubergine and courgette with Mozzarella di Bufala Campana, balsamico, tomato & pine nuts	

PRIMI – PASTA

Spaghetti con le cozze	24
mussels, cherry tomatoes & pecorino	
Tagliatella al ragu	19
slow cooked ragout of beef, veal, pork, tomato, carrot & celery	
Lasanga	19
pumpkin, radicchio, taleggio & hazelnuts	
Ravioli brasato	21.5
mushrooms & truffle butter	
Risotto alla Milanese	21
ossobucco, saffron & Parmasan	
Trofie allo zafferano 	18
trofie, saffron, zucchini, red onion, olives & almonds	

Pasta al tartufo (served from 17:30h)	35
pasta served in whole wheel of Grana Padano cheese at your table served with fresh shaved truffle	

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant based items on our menu.
The vegetarian dishes speak for themselves in the description. Our plant based dishes are marked with a .
Any questions? Just ask our staff!

SECONDI – MAIN COURSES

Tonno alla griglia	28
grilled tuna steak with salsa alla pizzaiola	
Orata	27
sea bream with lobster sauce	
Pollo arrosto	24.5
half boneless chicken & jus de veau	
Bistecca di manzo	30
flat iron steak, rucola, Parmesan & balsamico	
Filetto di manzo	39
fillet steak of beef & red wine sauce	
add truffle + 9.5	
Melanzane 🍷	18
fried aubergine with tomato sauce & basil	

CONTORNI – SIDE DISHES

Patate al forno	oven roasted potato wedges with rosemary & garlic	6
Patate tartufo e Parmiggiano	french fries with truffle & Parmesan cheese	7
Spinaci	wild spinach	6
Verdure di stagione	seasonal vegetables	7
Insalata mista	mix salad with Parmesan cheese & lemon	7
Insalata rucola	rucola with Parmesan cheese	6

PIZZE – TRADITIONAL PIZZA'S

Napoletana	18
tomato, Mozzarella, olives, anchovy & capers	
Prosciutto di Parma	22.5
tomato, cream of burrata & rucola	
Diavola	18
tomato, Mozzarella, mushroom & spicy nduja	
Bianca	20
Mozzarella, scamorza, salame & red onion	
Margherita	16
tomato, Mozzarella & fresh basil	
Quattro formaggi	18
tomato, Gorgonzola, Fontina, Mozzarella & Parmesan	
Tartufo	22
Mozzarella, Fontina cheese & black truffle from Umbria	

EXTRA PIZZA INGREDIENTS

Rucola **2** Funghi **3** Salame **3** Prosciutto **4** Truffle 5grams **9.5**

MENUS

Business Lunch menu (vega(n) optional)	35
a weekly changing menu with fixed starter and choice between 2 main courses	
3 or 4 course Chefs' special menu	42.5 / 49.5
seasonal menu with antipasti, primi, secondi & dessert	

If you have a food allergy, intolerance or sensitivity please ask your waiter about ingredients in our dishes before you order your meal.

DOLCI – DESSERTS

Tiramisù Gustavino	10
Mascarpone, espresso & lady fingers	
Panna cotta	10
panna cotta with forest fruit	
Torta caprese al limone	10
white chocolate & pistache ice cream	
Cannolo	4
filled with ricotta, cherry & orange	
Gelato	3.5
scoop of ice cream, vanilla, pistachio, caramel or lemon	
Formaggi misti	17.5
3 kinds of Italian cured cheese	
Sgroppino a tavolo	11
prepared at the table, vodka, sorbet & prosecco	
Affogato	8
Espresso with vanilla ice cream	
Espresso martini	13
vodka, coffee liquor & espresso	

DIGISTIF

Limoncello	7
Averna	7
Fernet-Branca	7
Galliano	7
Montenegro	7
Sambucca	7
Grappa - ask your waiter for our grappa selection	

VINO DOLCE

Planeta 'Passito Di Noto' Sicily '19	10
Moscatel Reserva Do Douro 'Portal' 11	10
Moscatel Anejo Bodegas De Muller, Tarragona	10

SOMETHING TO CELEBRATE?

Gustavino is also the perfect spot for private & business dinners or parties; whether you're with 15 people or 350... Gustavino is your perfect location for all kinds of celebrations and meetings. Classical music, a live mini opera-concert or your favourite dj? We're happy to co-create your most smashing ideas.

By combining atmosphere and style with great Italian food and world class wines we will create your dearest memories, together with you!

TAKE AWAY

All dishes, stuzzichini and several drinks are available for take away, as to facilitate dinner, meetings and drinks at your office - or at home after a hard days work.



VINO SPUMANTE

Prosecco Spumante doc Brut 'Luna Argenta', Italy	9 / 50
Franciacorta cuvee brut 'Alma d'Orange' Bellavista, Lombardia, Italy	14.5 / 75
Pol Roger Réserve, Champagne, Brut, France	95
Ruinart, Blanc de Blancs, Champagne, France.....	160

VINO BIANCO

Italy

Trebbiano Chardonnay 'Nespolino' Emilia Romagna '24	7 / 35
Pecorino 'Passofino' Feudi Bizanti Terre di Chietti '24	8.5 / 42.5
Grillo 'Freudo Aracio', Sicily '24	8.5 / 42.5
Pinot Bianco Rubicone 'Dogheria' Emilia Romana '24	8.5 / 42.5
Sauvignon Blanc, 'Fornas' , Friuli '24	9 / 45
Pinot Grigio ' Pizzolato', Veneto '24	9 / 45
Chardonnay 'Forli Da Maggio' Porderi del Nespoli Emilia Romagna '24	9.5 / 47.5
Verdicchio dei Castelli di Jesi Classico 'Livio Bruni' Marche '24	47.5
Soave Classico 'Ca Rugate' '23	47.5
Capitel Foscari, Anselmi, Soave '24	55
Vermentino di Sardegna, Meri 'Argiolas' Sardinia '24	11 / 60
Roero Arneis, Marco Porello, Piedmont '24	65
Etna Bianco 'Tornatore' Sicily '24	65
Cortese 'Gavi del Comune di Gavi' Fontanafredda, Piedmont '24	67.5
Chardonnay 'Pio Cesare' L'altro, Piedmont '24	69.5

France

Viognier 'Les Vignes d'à Côte', Domaine Yves Cuilleron, Rhône '24	60
Chablis 'Fevre-Fevre' Nathalie et Gilles Fèvre, Burgundy '23	70
Pouilly Fuissé 'Pierre Longue' Domaine du Clos des Rocks, Burgundy '22	100
Chassagne-Montrachet 'Maison Louis Latour' Burgundy '23	170

Austria

Grüner Veltliner Schloss Maissau '24	55
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Spain

Albariño 'Martin Codax' Rias Baixas '24	45
Verdejo, Rueda do 'José Pariente' '24	45

South Africa

Chenin Blanc 'Old Vines' Raats ' Stellenbosch '23	80
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USA

Sauvignon Blanc 'Bernardus' Carmen Valley '24	67.5
Chardonnay 'FF Coppola Director's cut' Sonoma '22	90

New Zealand

Sauvignon Blanc 'Henri Bourgeois', 'Petit Clos' Marlborough '24	55
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VINO ROSATO

France

George Rosé, Languedoc-Roussillon	7 / 35
AIX Domaine Saint Provence	11 / 55

* date of our wines are subject to change



VINO ROSSO

Italy

Sangiovese Terre di Chieti igr 'Ponte Levatoio' 24	7 / 35
Nero d'Avola 'Fuedo Arancio' Sicily '23.....	8.5 / 42.5
Nergroamaro 'Intergo' Severino Garofano Puglia '23.....	9 / 45
Montepulciano 'Passofino' FeudiBizanti Terre di Chieti '23	9.5 / 47.5
Pinot Noir, Italo Cescon, Il Tralcetto, Veneto, Italy'24	10 / 50
Rosso Toscano 'Antico Feudo della Trappola' Ricasoli Tuscany, '22	50
Primitivo '1954 Catine Paradiso' Puglia '22	10.5 / 55
Nebbiolo Langhe 'Moggatta' Piedmont'23	12 / 60
Chianti Riserva 'Fattoria di Basciano' Tuscany '19	13 / 65
Cornalin 'Rosset Terroir' Valle d'Aosta doc '23	65
Ripasso 'Fratelli Tedeschi' San Rocco Veneto '22	70
La Volte dell'Ornellaia igt, Tuscany '23	70
Etna Rosso 'Tascante Ghiaia Nera' Tasca d'Almerita Sicily '22.....	70
Barbera d'Alba 'Pio Cesare' Piedmont '23	75
Vino Nobile di Montepulciano 'Poliziano' Tuscany '21	80
Barberesco 'Moggatta' Piedmont '16	95
Brunello di Montalcino 'Organic Sanlorenzo' Toscane '18	115
Le Serre Nuove dell'Ornellaia Tuscany'20	115
Amarone della Valpolicella 'Fratelli Tedeschi' Marne 180 Veneto '21	135
Barolo 'Pio Cesare' Piedmont '20	160

France

Château du Moulin-à-Vent 'Couvent des Thorins' Beaujolais '21	55
La Vieille Julienne 'lieu dit Clavin' Rhone' 21	75
Mercrey 'En Sazenay' 1e cru, Domaine de Suremain, Burgundy '20	95
Pomerol 'Chateau Bourgneuf' Bordeaux '16	140

Spain

Rioja Tinto Crianza doca Organic 'La Montesa' Palacios Remondo '21	60
Ribera del Duero 'Do Jaros' '21	65

Libanon

Cinsault-Cabernet Sv-Syrah 'Chateau Musar' Bekaa Valley '16	105
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USA

Zinfandel 'FF Coppola Directors Cut' Napa Valley '21	90
Cabernet Sauvignon 'Bernardus Marinus' Carmel Valley '14	95

Argentina

Malbec 'Vista Flores' Cantena Zapata Mendoza '22	11 / 55
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New Zealand

Pinot Noir 'Petit Clos' Henri Bourgeois, Marlborough '22	70
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VINO DOLCE

Italy Planeta 'Passito Di Noto' Sicily '19	10
Portugal Moscatel Reserva Do Douro 'Portal' 11	10
Spain Moscatel, Anejo, Bodegas De Muller, Tarragona	10

