

✓ = VEGA

PIZZAS (served from noon)

All of our pizzas are topped with tomato sauce and mozzarella

The cost for each extra topping you request starts at 1.00

Margherita ✓	14.95
Fresh tomato, basil	
Prosciutto e funghi	16.95
Boiled ham, mushrooms	
Quattro Stagioni	17.95
Boiled ham, artichokes, mushrooms, olives	
Diavola	16.95
Spicy salami, jalapenos	
Bufala ✓	16.95
Buffalo mozzarella, sun-dried tomatoes, arugula	
Quattro Formaggi ✓	17.95
Mozzarella, gorgonzola, provolone, parmigiano	
Prosciutto crudo	17.95
Parma ham, parmigiano, arugula	
Tre salami	17.95
Spicy salami, garlic salami, truffle salami	
Vegetale ✓	18.95
Wild spinach, grilled aubergine, artichokes, arugula	
Nonna Gina ✓	16.95
Wild spinach, gorgonzola	
Marinara	15.95
Anchovies, fresh tomato, oregano	

PINSAS (served from noon)

Pinsa is an elongated Roman bread pizza

The pinsa is baked in the oven and then topped with cold ingredients

Pinsa Vegan ✓	14.95
Grilled aubergine, spinach, sun-dried tomatoes, arugula	
Pinsa Natalina	14.95
Truffle mouse, Parma ham, arugula	
Pinsa San Nicola	14.95
Buffalo mozzarella, boiled ham pesto, sun-dried tomatoes	
Pinsa Bella vita ✓	14.95
Buffalo mozzarella, grilled aubergine balsamic dressing	
Pinsa Pipo ✓	14.95
Buffalo mozzarella, sun-dried tomatoes, arugula	

Many of our products contain allergens, if you have any question please ask our employees.

COLD DRINKS

Aranciata or limonata or tonic	4.25
Aranciata rossa or mandarino verde	4.25
Ice tea peach, lemon or green tea	4.25
Coca cola/cola zero	3.75
Fresh orange juice	4.50
Fresh blood orange juice	4.50
Apple, pear or peach juice	3.50
Aqua Panna 0,25 ltr / San Pellegrino 0,25 ltr	3.25
Aqua Panna 0,75 ltr / San Pellegrino 0,75 ltr	6.50
Crodino 0,25 ltr	6.95
Crodino with orange juice	8.95

ALCOHOLIC BEVERAGES

	glass	bottle
Vini bianchi / White wines		
Pinot Grigio (Veneto)	5.95	27.95
Gentle and fruity with hints of apple, peach and citrus		
Chardonnay (Trento)	6.95	29.95
Tropical fruit, pineapple, apple		
Vini rossi / Red wines		
Malnera (Puglia)	5.95	27.95
Juicy red fruit, soft finish		
Primitivo del Salento (Puglia)	6.95	29.95
Tart cherry with a well-defined structure and great complexity		
Valpolicella Ripasso (Veneto)	7.95	37.95
Purple fruit and spicy with light fresh acidity		
Rosati / Rosé		
Pinot Grigio blush (Veneto)	5.95	25.95
Light fresh rosé with hints of white and pink fruit		
Prosecchi / Prosecco		
Prosecco 0.2 l		13.95
Prosecco (house prosecco) 0.75 l		20.95
Prosecco Bepin de Eto 0.75 l		27.95
Beers		
Peroni 0.33 l		4.25
Peroni lemon 0.33 l		4.25
Peroni 0.0 Libera alcohol free 0.33 l		4.50
Heineken bottle 0.25 l		3.75
Aperol Spritz		10.95



Gusto di
Casto

breakfast | lunch | dinner | traiteur

DAILY MENU

Gusto di Casto
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Panino is Italian for **'sandwich'**. At Gusto di Casto a panino is not just a flattened baguette with melted cheese. No, we serve the real panino, which we lavishly filled.

The perfect panino is grilled just before serving to ensure that it is really fresh.

Your panino starts its adventure at night as a small ball of dough with a diameter of just 8 cm. Snug together with its diverse olive, sun-dried tomato, wholemeal and white bread siblings on a thin bed of wheat flour, it is left to rise for a long time. And while you turn over one more time, your panino rises to a diameter of 15 cm.

After a final check by the chef it is ready to go into the oven. And just like a real Italian baker, we bake it crunchy and golden brown.

Since 1997, that is how we at Gusto di Casto have been baking the most delicious panini you have ever tasted.

And we are very proud of this!

SANDWICHES (till 4 PM)

Because we make our own dough, our bread contains no preservatives or food additives and is available in limited quantities

Prices of sandwiches are based on white bread
Brown bread or tomato bread or olive bread 0.50 extra

Focaccia 1.00 extra (warm, if available)

Extra topping start at € 1.00 extra

Abarth 595	Green pesto, bresaola, burrata, grilled aubergine	14.95
Bari	Green pesto, Parma ham, mozzarella	13.95
Benedictus ✓	Sun-dried tomato pesto, mozzarella, wild spinach	13.95
Boxie ✓	Provolone, grilled aubergine, wild spinach, pine nuts	13.95
Buono	Boiled ham, spicy salami, gorgonzola, tomatoes	13.95
Carpaccio	Bresaola, parmigiano, arugula, capers, pine nuts, balsamico	13.95
Sofia Chiara ✓	Burrata, sun-dried tomatos, arugula, balsamic dressing	14.95
Eros	Goatcheese, smoked chicken, arugula, walnuts, honey, balsamico	14.95
Di Stefano	Sun-dried tomato pesto, burrata, mortadella, arugula	14.95
Ferrari ✓	Grilled aubergine, artichokes, sun-dried tomatoes	12.95
Fresco ✓	Green pesto, mozzarella, tomatoes	13.95
Francesca	Mortadella, burrata, grilled aubergine, wild spinach, pine nuts	14.95
Giulietta	Truffle mousse, pine nuts, grilled aubergine, smoked chicken, arugula	14.95
Maldini	Sun-dried tomato pesto, smoked chicken, walnuts, arugula, balsamico	13.95
Maserati	Green pesto, smoked chicken, grilled aubergine, pine nuts	13.95
Mastroianni ✓	Wild spinach, pine nuts, gorgonzola,	11.95
Paolo Rossi ✓	Green pesto, mozzarella, walnuts, sundried tomatoes, grilled aubergine	14.95
Paparazzo	Truffle mousse, bresaola, parmigiano, arugula	13.95
Pollo Matto	Spicy chicken burger, sun-dried tomato pesto, onion, spicy mayonnaise	16.95
Quattro	Green pesto, mozzarella, spicy salami, jalapenos	14.95
Tonno	Homemade tuna salad (no mayonnaise)	12.95
Vitello tonnato	Tender braised veal with tuna mayonnaise	13.95

(with arugula + 0.50)

COLD DISHES

Bruschette al pomodoro ✓	Toasted homemade bread with garlic and tomato salsa (2 pieces)	11.95
Burrata con peperoni ✓	Creamy mozzarella with roasted peppers	14.95
Fagioli ✓	Salad composed with large cannellini beans, red onion and celery	12.95
Cesare salad	Traditional Cesar salad with fried chicken, no anchovies	16.95
Vega ✓	Arugula, artichokes, tomatoe, avocado, pine nuts, balsamico	16.95
Vitello tonnato	Tender braised veal with tuna mayonnaise	16.95
Pulpo salad	Fresh salad with octopus, sweet red pepper, celery, red onion, lemon juice (if available)	16.95

TAPAS PLATE

Cold tapas served with crostini

Bitetto ✓	Grilled aubergine, mozzarella, sun-dried tomatoes, wild spinach	13.95
Barletta	Parma ham, provolone cheese, mozzarella, mortadella	13.95
Lecce	Platter of sliced meats (salami, mortadella, Parma ham)	16.95
Taranto ✓	Homemade bread with truffle mousse and sun-dried tomato pesto	9.95
Olive ✓	Mixed olives	7.95

CROSTINI

A crostino is an Italian toast with extra virgin olive oil and local herbs made from the famous bread from "Alta Mura"

(Price is per 2 pieces)

Crostini Rosa ✓	Wild spinach, gorgonzola	11.95
Crostini Marco ✓	Grilled aubergine, pesto, arugula	11.95
Crostini Pino	Truffle mousse, Parma ham, sun-dried tomatoes	11.95
Crostini Rita	Vitello tonnato, arugula	12.95

HOT DISHES

Tortina di granchio	Homemade crab cake	9.95
Zuppa di lenticchie ✓	Homemade vegetarian lentil soup (served with bread)	10.95
Pasta of the day	Chef's choise of pasta	17.95
Spaghetti alla Bolognese	Spaghetti with tomato sauce and ground beef	17.95
Pasta al pesto ✓	Pasta with a creamy pesto saus	17.95
Spaghetti aglio, olio e peperoncino ✓	Spicy spaghetti with garlic, olive oil and red pepper	16.95
Lasagna alla Bolognese	Cassarole with ground beef	17.95
Melanzane alla Parmigiana ✓	Vegetable cassarole with aubergine and mozzarella	17.95
Ravioli al tartufo ✓	Ravioli stuffed with truffle in a mushroom cream sauce	18.95
Arancino di riso	Traditional Sicilian snack of rise, mozzarella and spinach	8.95
Panzerotto	Bread rolle stuffed with mozzarella and tomato sauce	8.95

ESPECIALLY FOR CHILDREN

Pasta Bolognese	Pasta with tomato sauce and ground beef	13.95
Pasta pomodori ✓	Pasta with tomato sauce	13.95
Children's pizza	Margherita or salami	13.95

DESSERTS

Tiramisu	The queen of Italian desserts	7.95
Panna cotta	A lovely and simple dessert with fruit	6.95
Children Safari ice cream	A scoop of vanilla hidden in...	5.95
Small cannoli	Choice of pistache, lemon, cream or caramel	2.95
Coppa Christo	3 Scoops of ice cream with whipped cream	8.95
Sgroppino	Lemon sorbet ice cream whipped with vodka and prosecco	7.95