

ENGLISH MENÙ



**GUSTO
ROSSO**
VICENZA

CARNERIA RISTORANTE VEGGERIA



Gusto Rosso is not only based on the meat section.

A plenty of high quality meat selection, which are carefully picked by our experts among the best excellences of the market, there is also an innovative and tasty vegan and vegetarian cuisine.

We want to offer a balanced food intake, good for everybody: in what better way, if not to combine the pleasure of the meat with the freshness of the vegetables?

LA CARNERIA - MEAT SECTION

As we offer you our know-how selector to help to you find the best cut on the market, guaranteed by the Tonnazzo butcher's brand aside of that we will also guide you through the origin of the meat, the maturation to find the meat capable of transforming your dinner into a unique experience.

LA VEGGERIA - VEGETARIAN SECTION

Vegetables are not a food trend or meat substitute, but a valuable alternative. Our menu aims to satisfy the plate of both of those who want to experiment and those who have already married a completely green lifestyle. Tasty and innovative dishes that lead to new horizons of taste.

We want our restaurant to be a place of convivial gatherings, where friendships are established and where people share their stories.

We want to make you feel good at the table by offering you a quality experience.

A wine list from all regions of Italy and beyond, with a selection of organic labels will complete your meal. Not to miss the beer.

The best for all tastes.

GUSTO ROSSO, as it all bring TOGETHER TO THE TABLE!





VEGAN AND VEGGY

QUINOA SALAD – € 10,00

with avocado, red turnip tartare,
and marinated onions
and vegetable ratatouille

SULFITES

VEGAN

BRAISED VEGETABLES – € 11,00

with natto, truffle
and parsley flavored oil

SOY – GLUTEN

VEGAN

BUONA BUONA – € 8,00

brazilian leaf lettuce, carrots,
cherry tomatoes, gherkin
zucchini, braised vegetables,
Taggiasche Olives
and soy tzatziki sauce with carrots

SOY – SULFITES – MUSTARD

VEGAN

CAPRESE – € 8,00

with avocado, tomato and
buffalo mozzarella from Campania

LACTOSE

CANNOLI – € 8,00

made with braised vegetables,
and bell pepper sweet sauce
and crunchy salad

GLUTEN

RED TURNIP CARPACCIO – € 8,00

with warm ricotta, pistachio
and celery

LACTOSE – NUTS – CELERY

WARM RADICCHIO – € 9,00

with toasted nuts, crème fraîche,
chives, grana cheese shards

NUTS – LACTOSE

RAW ZUCCHINI – € 9,00

with grated goat cheese,
toasted pine nuts,
pomegranate, balsamic vinegar,
citronette dressing

LACTOSE – NUTS

MISTI

SELECTION OF COLD CUTS – € 18,00

bresaola, speck, 24 month aged prosciutto crudo
di Parma, roast beef, cooked ham

GLUTEN

SELECTION OF MIXED CHEESES – €18,00

Asiago, caprino, Sardinian Pecorino,
Grana Padano and Gorgonzola served with pear
jam, balsamic vinegar cream and agave syrup

LATTOSIO

FROM NORTH TO SOUTH – € 10,00

24 month aged prosciutto crudo di Parma,
burratina, and Taggiasche Olives

LACTOSE – GLUTEN

SPECIAL – € 15,00

carpaccio, rocket and grana cheese rolls,
goat cheese and bresaola carpaccio rolls, g.50
tartare, burrata and basil

LACTOSE – GLUTEN



APPETIZERS

WITH MEATS

BRESAOLA ROCKET AND GOAT CHEESE - € 8,00

LACTOSE

CARPACCIO - € 8,00

with rocket and grana cheese

LACTOSE

CARPACCIO RICCO - € 8,00

with salad, datterino tomatoes and grana cheese

LACTOSE

ROASTBEEF - € 8,00

with datterino tomatoes, rocket and Modena balsamic vinegar

SULFITES

HEIFER CUTLET - € 16,00

with light nut-mayonnaise, mustard seed in sauce and puffed corn breadstick

NUTS - GLUTEN - MUSTARD

HEIFER CUBES - € 16,00

pine nut sauce in water, marinated onion, lime, basil sauce and fried bread.

NUTS - GLUTEN

HEIFER CARPACCIO - € 16,00

with avocado, black truffle and mozzarella mayonnaise

LACTOSE

HEIFER TATAKI - € 16,00

with artichokes, daikon, caramelized onions and ponzu sauce

SOY - GLUTEN

CARPACCIO WITH TUNA SAUCE - € 16,00

slightly braised with caper powder, lime

BIS OF TRUFFLE - € 22,00

Heiffer carpaccio (avocado, black truffle and mozzarella mayonnaise) and 100 G of truffle tartare (with oil, salt, pepper and black truffle)

LATTOSIO

CUBI & TARTARE- € 25,00

Heiffer cubes (with pine nut sauce in water, marinated onion, lime, basil sauce and fried bread) and 100 G of Bufala Tartare (oil, salt, pepper, taggiasche olive, basil sauce on mozzarella cream base, semi dried cherry tomatoes)

LATTOSIO - FRUTTA CON GUSCIO - GLUTINE



TARTARE

LEMON TARTARE - g 100/€ 11,00 - g 200/€ 20,00

with oil salt pepper and lemon

BUFALA TARTARE - g 100/€ 12,00 / g 200/€ 22,00

oil, salt, pepper, taggiasche olive, basil sauce on mozzarella cream base, semi dried cherry tomatoes

BURRATA TARTARE - g 100/€ 12,00 - g 200/€ 22,00

with oil salt pepper and cherry tomatoes
On burrata base, basil cream

LACTOSE

TRUFFLE TARTARE - g 100/€ 14,00 - g 200/€ 24,00

with oil salt pepper and black truffle

TARTARE A MODO - g 200/€ 22,00 - g 300/€ 28,00

12 "secret" ingredients ;)

EGG - MUSTARD - SULFATES

TASTING OF OUR TARTARE- g 50 € 28,00

4 mini tartars (lemon, burrata, truffle, a modo)

EGG - MUSTARD - SULFATES - LACTOSE

PRIMI

COVER CHARGE – EURO 3
SOME FROZEN FOOD ITEMS MAY BE USED

PRIMI VEGAN & VEGGY

POTATO GNOCCHI – € 10,00

with carrot cream
(or in-season pumpkin)
and nut

GLUTEN – NUTS – CELERY
VEGAN

CHICKPEA CREAM – € 10,00

with three-texture falafel, with lime
and lemon sour accents

CELERY – GLUTEN
VEGAN

ORGANIC WHOLE WHEAT PENNETTE – € 9,00

with tomato sauce

GLUTEN – CELERY
VEGAN

WHOLE WHEAT SPAGHETTI

with LIGHT PESTO – € 12,00

with cherry tomatoes, tofu pesto,
basil and pine nuts

NUTS – SOY – GLUTEN
VEGAN

TOMATO and BASIL

GNOCCHI – € 8,00

LACTOSE – GLUTEN – CELERY

SAFFRON GNOCCHI – € 10,00

with vegetables and cream

LACTOSE – GLUTEN – CELERY

LINGUINE – € 10,00

zucchini, cacio cheese
and crushed pepper

LACTOSE – GLUTEN – CELERY

PACCHERI – € 11,00

with datterino tomatoes
bufala mozzarella
and chili pepper

LACTOSE – GLUTEN – CELERY

VEGETABLE SOUP – € 9,00

with whole wheat crumbs

CELERY

CARROT CREAM – € 10,00

(or in-season pumpkin)
with whole wheat crumbs

CELERY

PRIMI DI CARNE

PAPPARDELLE – € 11,00

with filets

GLUTEN – CELERY – EGG

GNOCCHI – € 10,00

with Bolognese meat sauce

GLUTEN – LACTOSE – CELERY – SULFITES

BIGOLI – € 10,00

with mushrooms

and rosemary meat sauce

GLUTEN – EGG – CELERY – SULFITES

TAGLIOLINI – € 11,00

with burrata cream

and concassè tomatoes

basil and a little spiced tartare

GLUTEN – EGG – LACTOSE – CELERY

ARTICHOKE RAVIOLI – € 11,00

with white meat sauce

GLUTEN – EGG – CELERY – SULFITES

RISOTTO ALL' AMARONE – € 12,00

with carrot cream

(or in-season pumpkin),

Amarone and carpaccio

(minimum 2 people)

LACTOSE – CELERY – SULFITES

RADICCHIO DI TREVISO

RISOTTO – € 12,00

with freshly grated

and sautéed veal sausage

(minimum 2 people)

LACTOSE – CELERY – SULFITES

RAMEN – € 11,00

with heifer bacon, eggs

and vegetables

GLUTEN – EGG – CELERY

SPAGHETTI

CARBONARA – € 13,00

with pork cheek, egg, black truffle
and pecorino cheese

EGGS – GLUTEN

CHOOSE FROM OUR PASTAS:

FRESH PASTA – TAGLIOLINI – BIGOLI

PAPPARDELLE – POTATO GNOCCHI

GRAGNANO PASTA – SPAGHETTI

PENNE – PACCHERI – LINGUINE



OUR MEATS



The meat showcase, the focal point of our restaurant, hosts the cuts ready to be cooked! A careful selection, carried out with experience and competence, aims to guarantee the highest quality to enhance the organoleptic characteristics typical of each breed and cut.

The persistence of the Irish meat, the balance of the Italian, the elegant and refined flavor of the American one and the sweetness of the Polish one and the rusticity of the Spanish.

The Gusto Rosso's selection is based on our know-how, thanks to which we identify the best cuts available on the market, characterized by an optimal fat content capable of giving the meat flavor and softness.

Let our experts accompany you the showcase as they can help you find the right cut for you!

THE SELECTION NOT TO BE MISSED

GUSTO ROSSO SELECTION, GUARANTEED BY OUR EXPERIENCE

Our know-how in the search for the best meats available in the market, to bring to the table esteemed meats obtainable at the moment: this is how Gusto Rosso selection is born, carried out with a severe criteria and a long experience! We promote heiffer meat coming from all over Europe, which we age for more than 20 days, that is characterized with an important coverage of fat and an intensive marbling, to guarantee taste and tenderless in every cut.

Tasty, tasty and tender: the quantity of fat in relation to the number of muscle fiber and collgene guarantees these peculiarity; once cooked, the fat melts releasing flavor and making every bite easily chewable and sweeter.

FIorentina – € 6,00/HG

TOMAHAWK – € 5,50/HG

BONE-IN RIB EYE STEAK – € 4,50/HG

RIBEYE – € 27,00

gr. 350 circa

FLAT IRON STEAK – € 18,00

gr. 300 circa



ITALIAN MEAT

WITH ITS BALANCED FLAVOR AND EXCELLENT TEXTURE

Selected by 100% Italian cows with the goal to identify the right balance between skinny and fat to give a delicate but characteristic flavor: it's the meat that everyone likes!

FIorentina - € 6,00/HG

BONE-IN RIB EYE STEAK - € 4,50/HG

TRIS - € 60,00

ribeye, tagliata, filetto

CHIANINA MEAT,

QUEEN OF THE ITALIAN MEAT

We select only FEMALE COWS who have not yet had a calf, Heifers with IGP CERTIFICATE!
They are raised for most of their lives in free range farms in the plains and hills of the area of Arezzo, Pisa, Perugia, Siena and Rieti. This meat owes its flavour to an ancient farming method.

FIorentina - € 9,50/HG

BONE-IN RIB EYE STEAK - € 7,00/HG

IRISH MEAT,

WITH ITS DISTINCTIVE AND LASTING FLAVOR

The rich evergreen grazing fields of Ireland give the meat its durable taste.

FIorentina - € 6,00/hg

TOMAHAWK - € 5,00/HG

BONE-IN RIB EYE STEAK - € 4,50/HG

BLACK ANGUS IRLANDESE

SAPIDO, CON NOTE ERBACEE

The tenderness of this superior quality meat comes from the peculiar type of animal farming. In the first months of their lives, Black Angus grow in free range farms and are then moved to areas where they are fed with a controlled diet based on cereals and hay; this gives the meat a tasty flavour with herb hints, which reminds you of green Irish pastures.

T-BONE - € 6,50/hg

RUBIA GALLEGA MEAT - CACHENA

PRESTIGIOUS CACHE TEXTURE AND SUCCULENCE

A unique bred. Also known as Vacas Viejas, old cows, they freely graze in the Galician valleys for more than 15 years. The rainy Galician climate is the reason for its characteristic, rich, intense and nearly spicy flavour, and the valuable cover of yellow-gold fat which melts in your mouth.

FIorentina - € 12,00/HG

BONE-IN RIB EYE STEAK - € 9,00/HG

U.S.A. MEAT

REFINED AND VALUED CLASSIC

Black Angus herds are bred in the open air in the American Mid-West (Kansas, Nebraska, Oklahoma), where they are fed with cereals (corn and wheat) for at least 100-150 days, to accentuate the marbling fat and the refined and valued taste.

T-BONE - € 10,00/HG

WAGYU

THE MOST SOUGH AFTER MEAT

The legendary beef type called Wagyu was brought to Japan in the 2nd century AD from its original lands, on the Asian mainland. Originally they were employed as working animals, for ploughing and cultivating rice, but soon the Japanese discovered the natural property of the Wagyu beef To accumulate fat as marbled intramuscular fat.

Centuries of careful farming have improved these characteristics and brought world fame to the Wagyu beef for its unique flavour and tenderness. Its typical butter-like marbled fat, the solid taste and extreme tenderness make it the most sought after bred.

**ORIGIN KYOTO BEEF
CLASS A5 - € 40,00/HG**

PROVA
LA NOSTRA
TAGLIATA DI
Tony

All of the tagliata on the menu can be prepared traditionally or with Tony's Tagliata. A tender meat ingot of 290 GR from an entire steak!

Choose your favorite recipe!

TAGLIATA	STANDARD 230 G	TONY'S 290 G
SKEWERED TAGLIATA 400GR	€ 32,00	
NATURAL TAGLIATA grilled	€ 17,00	
EMBER COOKED TAGLIATA	€ 17,00	€ 13,00
ROCKET TAGLIATA with rocket, Parmigiano cheese and balsamic vinegar <small>LACTOSE – SULFITES</small>	€ 19,00	€ 16,00
RADICCHIO TAGLIATA with radicchio, herb dressing, green pepper and juniper <small>CELERY</small>	€ 20,00	€ 17,00
OIL AND ROSEMARY TAGLIATA with chili peppers	€ 19,00	€ 16,00
ASIAGO CHEESE TAGLIATA with mushrooms and P.D.O. Asiago cheese <small>LACTOSE – CELERY</small>	€ 20,00	€ 17,00
GORGONZOLA tagliata with baked radicchio and P.D.O. gorgonzola cheese <small>LACTOSE</small>	€ 21,00	€ 18,00
BURRATA tagliata with datterino tomatoes, basil sauce and chili pepper sauce <small>LACTOSE</small>	€ 21,00	€ 18,00
TAGLIATA with BUFALA MOZZARELLA from Campania warm with grilled eggplant and semi-dried cherry tomatoes <small>LACTOSE</small>	€ 21,00	€ 18,00
ROASTED HEIFER TAGLIATA on white turnip paste, onions from Tropea and chestnuts <small>CELERY – LACTOSE – SHELL FRUITS</small>	€ 21,00	€ 18,00

SECOND COURSES VEGAN & VEGGY

SOY SCHNITZEL – € 16,00

with pumpkin seeds, almond and baked potatoes
seasoned with paprika and cherry tomatoes

VEGAN – MIXED NUTS – SOY – GLUTEN

AVOCADO HAMBURGER – € 10,00

with various seeds, cherry tomato sauce, onions,
carrot Tzatziki, valeriana salad, lemon dressing
in black olives

VEGAN – MIXED NUTS – SOY – SULFITES

“PAN DI ZUCCHERO” SUSHI – € 9,00

with pesto, spiced vinaigrette, mushrooms and bell
peppers sweet sauce

VEGAN – SOY

INSALATINA AROMATICA – € 9,00

with fennel, artichoke, nuts, pink grapefruit

VEGAN – MIXED NUTS

ARTICHOKE FLAN – € 11,00

with nuts and pecorino cheese nuts cream

MIXED NUTS – GLUTEN – LACTOSE

EGGPLANT PARMIGIANA – € 12,00

steam cooked eggplant

GLUTEN – LACTOSE

COOKED EGGS – € 12,00

at low temperature with potato cream, turnip tops,
toasted bread

EGG – GLUTEN – LACTOSE

VEGETARIAN GRILLED – € 15,00

vegetables with grilled bufala mozzarella
and caciocavallo cheese

LACTOSE



SECONDI

FILET - ABOUT 220G CA

FILET AU NATUREL - € 21,00
grilled

GREEN PEPPER FILET - € 25,00
LACTOSE - MUSTARD - CELERY

BALSAMIC FILET - € 24,00
SULFITES

PAN ROASTED FILET - € 24,00
oil, rosemary, brandy, Parmigiano cheese
LACTOSE - CELERY

BURRATA FILET - € 25,00
with cherry tomatoes and basil sauce
LACTOSE

BUFALA MOZZARELLA FILET - 25,00
warm with grilled eggplant
and semi dried tomatoes
LACTOSE

FILET WITH ASIAGO CHEESE - € 27,00
With Porcini mushrooms, P.D.O. Asiago cheese
and truffle
LACTOSE - CELERY

FILET WITH GORGONZOLA CHEESE - € 26,00
with speck, Radicchio di Treviso
and P.D.O. Gorgonzola cheese
LACTOSE

SIDES - EURO 5

STUFFED POTATOES with green cheese
from montegalda
LACTOSE

ORANGE BRAISED KALE
CELERY

BELL PEPPERS STEW with capers
and taggiasche olives
CELERY

FENNEL ROASTED with parmigiano cheese
LACTOSE - GLUTEN

MASHED POTATOES
LACTOSE

ZUCCHINI SAUTÉED
CELERY

OVEN BAKED POTATOES / GRILLED VEGETABLES
MIXED GREENS SALAD / STEAMED VEGETABLES
MIX - € 12,00
steamed vegetables, grilled vegetables
and baked potatoes

LONG COOKING

HEIFER STEW - € 19,00
with Amarone from Valpolicella
and mashed potatoes and artichokes
SULFITES - LACTOSE - CELERY

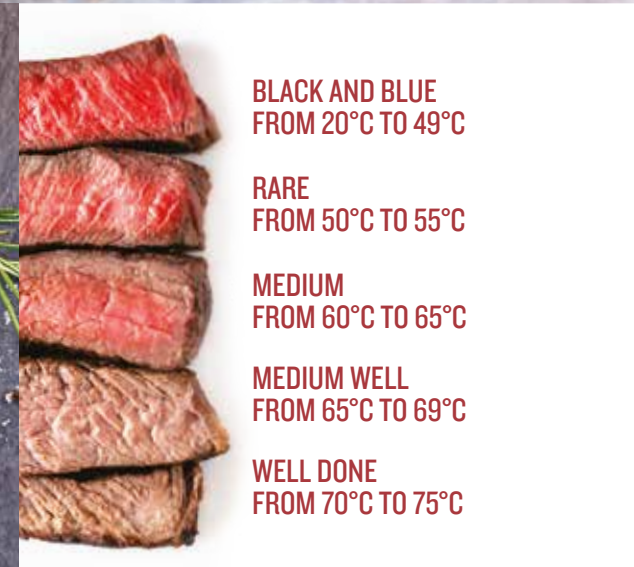
HEIFER RIBS - € 22,00
caramelized on the barbecue
SULFITES

HEIFER MEAT STRIPS - € 17,00
Stroganoff
LACTOSE - CELERY

SKEWERS

CHURRASCO PICANHA - € 18,00
silverside marinated in Chimichurri sauce,
served with toasted bread
and fries
GLUTEN

HEIFER SKEWER - € 18,00
with lard, Tzatziki sauce
and Chimichurri,
served with toasted bread and fries
GLUTEN



BLACK AND BLUE
FROM 20°C TO 49°C

RARE
FROM 50°C TO 55°C

MEDIUM
FROM 60°C TO 65°C

MEDIUM WELL
FROM 65°C TO 69°C

WELL DONE
FROM 70°C TO 75°C

HAMBURGER VEGAN E VEGGY

CHICKPEA BURGERS – € 7,50

with tahina sauce, lemon spinach,
fresh tomato and turmeric mayonnaise

GLUTEN – SOY – CELERY – SESAME

SPINACH BURGER – € 7,50

with porcino mushrooms, semi-dried to-
matoes, lettuce, onion, bell pepper sweet
sauce, soy mayonnaise

GLUTEN – SOY – CELERY – SESAME SEEDS



TONY HAMBURGER

HAMBURGER WITH OR WITHOUT BREAD WITH POTATOES OR POTATO DIPPERS.

G 200 – EURO 11,00 G 300 – EURO 15,00 G 500 – EURO 20,00

ASIAGO BURGER

hamburger, Asiago P.D.O.,
fresh tomatoes, cucumbers,
ketchup and mayonnaise

LACTOSE – EGGS – GLUTEN – SESAME – SULFITES

BACON BURGER

hamburger, Cheddar, onions, bacon,
lettuce, barbecue sauce

LACTOSE – GLUTEN – SESAME

BURRATA BURGER

hamburger, burratina, spicy harissa salsa,
cherry tomatoes, basil salsa

LACTOSE – GLUTEN – SESAME – SULFITES

CUCUMBER BURGER

hamburger, cucumber, onions, Edamer,
lettuce, ketchup and mayonnaise

LACTOSE – GLUTEN – SESAME – SULFITES

GOAT CHEESE BURGER

hamburger, goat cheese,
diced caramelized onions, rocket,
Dijon mustard

LACTOSE – MUSTARD – GLUTEN

PHILADELPHIA BURGER

hamburger, Philadelphia cheese,
salad and datterino tomatoes

LACTOSE – GLUTEN

TREVISO BURGER

hamburger, P.D.O. Gorgonzola cheese,
baked radicchio di Treviso,
Parmiggiano shards

LACTOSE – GLUTEN – SESAME SEEDS

EGGPLANT BURGER

hamburger, fried eggplant, semi-dried
tomatoes, bufala mozzarella, mayonnaise

LACTOSE – EGG – GLUTEN

OCCHIO BURGER

hamburger, Edamer, eggs sunny side up,
bacon, lettuce, fresh tomatoes,
ketchup and mayonnaise

EGGS – GLUTEN – SESAME – SULFITES

CACIOCAVALLO BURGER

hamburger, caciocavallo cheese,
grilled bell peppers and eggplant,
spicy harissa sauce

LACTOSE – SESAME – SULFITES

BUFALO BURGER

hamburger,
bufala mozzarella from Campania,
lettuce, tomatoes,
eggs sunny side up, barbecue sauce

LACTOSE – EGGS – GLUTEN – SESAME

STUFFED HAMBURGER

Stuffed with Cheddar,
served with Tzatziki
sauce, tomato, avocado,
Cayenna pepper,
lettuce and bacon

LACTOSE – GLUTEN – SESAME

BURGER

GR200 – €10,00

GR300 – €14,00 GR 500 – €19,00

hamburger, cheddar, onions, lettuce, mustard,
ketchup

LACTOSE – MUSTARD – GLUTEN – SESAME – SULFITES

CHEESE BURGER

GR200 – €10,00

GR300 – €14,00 GR 500 – €19,00

hamburger, Cheddar, ketchup and mayonnaise

LACTOSE – EGGS – GLUTEN – SESAME – SULFITES

TARTARE BURGER

tartare da 100 G – € 13,00

100 g tartare with oil, salt, pepper, misticanza
salad and shards of 24 months aged Parmigiano
cheese, Dijon mustard

LACTOSE – MUSTARD – GLUTEN BURGER

HAMBURGER & FRITTI

HAMBURGER COMBO

TASTING OF THREE 50G MINI BURGERS WITH THREE DIFFERENT STUFFINGS ON ONE PLATE. CHOOSE BETWEEN:

VEGETABLE COMBO – € 8,50

CUCUMBER BURGER

hamburger, cucumber, onions, Edamer, lettuce, ketchup and mayonnaise

GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES

EGGPLANT BURGER

hamburger, fried eggplant, semidried cherry tomatoes, bufala mozzarella, mayonnaise

GLUTEN – LACTOSE – EGGS – SESAME SEEDS

TREVISO BURGER

hamburger, P.D.O. Gorgonzola cheese, Baked Radicchio di Treviso, Parmigiano shards

GLUTEN – LACTOSE – SESAME SEEDS

COMBO FORMAGGIO – € 8,50

ASIAGO BURGER

hamburger, Asiago, fresh tomatoes, cucumber, ketchup and mayonnaise

GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES

BUFALO BURGER

hamburger, bufala mozzarella from Campania, lettuce, tomatoes, eggs sunny side up, barbecue sauce

LACTOSE – EGGS – GLUTEN – SESAME SEEDS

CACIOCAVALLO BURGER

hamburger, caciocavallo cheese, bell peppers and grilled eggplant, spicy harissa sauce

LACTOSE – SESAME – SULFITES

CLASSIC COMBO – € 8,50

BACON BURGER

hamburger, Cheddar, onions, bacon, lettuce, barbecue sauce

GLUTEN – LACTOSE – SESAME SEEDS

CHEESE BURGER

hamburger, Cheddar, ketchup and mayonnaise

GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES

BURGER

hamburger, Cheddar, onions, lettuce, mustard, ketchup

GLUTEN – LACTOSE – MUSTARD – SESAME SEEDS – SULFITES

GUSTO ROSSO COMBO – € 12,00

• hamburger, basil and ricotta mousse, zucchini Escabeche and onion jam

GLUTEN – LACTOSE – SESAME SEEDS

• hamburger with foie gras, caramelized pears, teriyaki sauce and roasted bell peppers

GLUTEN – SOY – SESAME SEEDS

• hamburger, tomatoes, avocado, cucumbers, Cheddar, bacon and ginger-berry mayonnaise

GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES



FRIED - EURO 5

ZUCCHINI ROLLS

GLUTEN – LACTOSE

TEMPURA VEGETABLES

GLUTEN

VEGETABLE MEATBALLS

with red turnips and chickpeas

GLUTEN – LACTOSE – SOY

CHICKEN EMINCÉ, yogurt and curry

LACTOSE – GLUTEN – EGG

MOZZARELLA BALLS

LACTOSE – GLUTEN – EGG

RICE BALLS (Arancini) with vegetables

GLUTEN – EGGS – LACTOSE

FRENCH FRIES

GLUTEN

“FORTE” FRIGGITELLI with cheese fondue

GLUTEN – LACTOSE – EGG

POTATO DIPPERS

GLUTEN

FALAFEL

SOY – CELERY – GLUTEN

MIX DELLO CHEF – € 12,00

dippers potatoes, falafel, red turnip meatballs, chicken emincé, mozzarella balls

GLUTEN – LACTOSE – EGG – SOY – CELERY

MATCHING SAUCES - EURO 1

TARRAGON SAUCE

CHIMICHURRI

TZATZIKI SAUCE

LACTOSE

BASIL SAUCE

GUACAMOLE

LACTOSE – MUSTARD CELERY – EGGS

MAYONNAISE

EGGS – MUSTARD

HARISSA SAUCE

KETCHUP

BARBECUE SAUCES

BABY MENÙ

BOB – € 8.00

chicken schnitzel with French fries

EGG – GLUTEN

KEVIN – € 6.00

wurst with French fries

GLUTEN

STUART – € 6.00

pennette pasta with tomato and basil

or Bolognese sauce

GLUTEN – CELERY

GRU – € 6.00

potato gnocchi with tomato and basil

or Bolognese sauce

GLUTEN – LACTOSE – CELERY

HERB – € 6.00

margherita pan pizza with French fries

GLUTEN – LACTOSE

SCARLETT – € 6.00

pan pizza with wurst

GLUTEN – LACTOSE

WALTER – € 6.00

pan pizza with ham

GLUTEN – LACTOSE

PROFESSOR – € 6.00

2 mini burgers g.50 with sesame bread
(or without) and French fries

GLUTEN – SESAME SEEDS

CIUCCIO – € 6,00

cheese and cooked ham toast

with mayonnaise

served with mozzarella cheese balls

LACTOSE – EGG – GLUTEN

TINA – € 12,00

130 gr heifer cutlet with French fries



INSALATE & PIATTI UNICI

PIATTI UNICI

THE CLASSIC - € 13,00

roastbeef, burrata, misticanza, semidry tomatoes

LACTOSE

THE DELICATE - € 13,00

misticanza, cherry tomatoes, raw champignons, ham and Philadelphia cheese

LACTOSE

IL ROMAN - € 13,00

roastbeef, salad, raw champignons and artichokes in the Roman way

IL CRUNCHY - € 13,00

carpaccio, mixed crunchy vegetables, and Campania region buffalo mozzarella

LACTOSE

THE HEDGEHOG - € 13,00

carpaccio, datterino tomatoes, salad, roman style artichoke, slivers of Parmigiano

LACTOSE

ROCKET AND SHEEP CHEESE - € 13,00

bresaola, sheep cheese, cherry tomatoes and rocket

LACTOSE

THE LOVABLE - € 13,00

bresaola, burrata, raw champignons, cherry tomatoes

LACTOSE

THE MEDITERRANEAN - € 13,00

natural tuna fish fillet, buffalo mozzarella, Taggiasca olives, cherry tomatoes

LACTOSE

IL MONTANARO - € 13,00

speck (smoked ham), cherry tomatoes, misticanza, raw champignons and sheep cheese

LACTOSE

IL BIZZARRO - € 13,00

speck (smoked ham), mixed raw vegetables, Philadelphia cheese, artichoke

LACTOSE

THE REFINED - € 16,00

Parma raw ham, aged 24 months, cherry tomatoes datterino, Taggiasca olives and burrata

LACTOSE

IL MAINSTREAM - € 16,00

Parma raw ham aged 24 months, Campania buffalo mozzarella, semidry cherry tomatoes, fresh tomatoes

LACTOSE

THE SPICY - € 16,00

curry chicken bites, misticanza, rice, buffalo mozzarella

LACTOSE

GREEN CHICKEN - € 16,00

chicken escalope with herbs and grilled vegetables

THE SHEPHERD'S CHICKEN - € 16,00

chicken escalope filled with Asiago cheese with French Fries

LACTOSE - GLUTEN

POP - € 16,00

chicken steak with French fries

GLUTEN

INSALATE

JUST VEGETABLES RAW OR STEAMED € 6,00

raw base:

salad
rocket
radicchio
valerian lettuce
white cabbage
carrots
fennel
misticanza
tomato
purple cabbage

steamed base:

potatoes
courgettes
cabbage
broccoli
carrots
string beans

INSALATE FARCITE

€ 11,00 WITH A BASE OF RAW OR STEAMED VEGETABLES AND TOPPINGS OF:

Bresaola and goat cheese

LACTOSE

Carpaccio and grana cheese

LACTOSE

Carpaccio and burrata

LACTOSE

Roastbeef and artichoke

Roastbeef e buffalo cheese

LACTOSE

Speck (smoked ham) and sheep cheese

LACTOSE

Natural tuna and capers

FISH

Tuna fillet and boiled eggs

EGG FISH

Curry chicken bites

LACTOSE



APERITIVI & BIBITE

APERITIVI - EURO 5

APEROL SPRITZ
aperol, prosecco,
sparkling mineral water

CAMPARI SPRITZ
bitter Campari, prosecco,
sparkling mineral water

HUGO SPRITZ
sambuco liqueur, mint, lime,
prosecco, sparkling mineral water

BORDIGA SPRITZ
bitter Bordiga, prosecco,
sparkling mineral water

BELLINI
mashed peach, prosecco

ROSSINI
mashed strawberry, prosecco

MIMOSA
orange juice, prosecco

AMERICANO
bitter, vermouth red,
sparkling mineral water

NEGRONI
gin, bitter, vermouth red

NEGRONI SBAGLIATO
bitter, vermouth red, prosecco

APERITIVO BITTER - € 3,50
J.Gasco bottiglia da 20CL



DRAFT

30 CL € 3,30 – 40 CL € 4,00

Pepsi regular

Schweppes orange

Lipton ice tea peach / lemon

PEPSI MAX ZERO BOTTLES - 33 CL € 3,50

PEPSI COLA BOTTLES - 33 CL € 3,50

BOTTLES

GALVANINA CENTURY BIO - 35,5 CL € 4,50

organic sparkling drinks

Lemon, Gassosa, Chinotto

J. GASCO - 20 CL € 3,50

legendary italian drinks

Ginger ale, Lemonade, Dry bitter tonic, Tonic 13.5,
Indian Tonic

SUCCHI

GALVANINA 250 CL € 4,50

Galvanina is the very high quality line of products Veg.it, made with fruit and vegetables which come from a 100% organic Italian production. These types of juice are centrifuged and contain just natural fruit sugars, they are vacuum bottled.

Apricot, Pineapple, Orange, Peach

WATER

LAURETANA

33 CL € 1,70 – 75 CL € 3,00

Fixed residue at 180°C (lightness index) 14 mg/l.

LAURETANA water is characterized

by a particularly low concentration of dissolved solids. No other mineral water or spring water in Europe has such low values.

Available in the natural or sparkling versions.

BIRRE ALLA SPINA

STELLA ARTOIS - VOL. 5%

CL. 25 € 3,60

CL. 40 € 5,00

The best selling Belgian beer, characterized by a distinctive flavour, fresh and pleasantly bitter.

HOEGAARDEN - VOL. 4,9%

CL. 25 € 3,60

CL. 50 € 6,00

White wheat beer, with a quenching and refreshing flavour, slightly spicy.

GOOSE IPA - VOL. 5,9%

CL. 25 € 4,50

CL. 50 € 7,00

Still made by the old brewery in Chicago, the Goose IPA is a real landmark for its unique style. The intense orangish color and the white and abundant foam introduce the fresh hop and citrus flavour.

LEFFE BLONDE - VOL. 6,6%

CL. 25 € 4,00

CL. 33 € 5,00

Beer with a soft flavour, slightly bitter and with hints of vanilla and spices.

LEFFE ROUGE - VOL. 6,6%

CL. 25 € 4,00

CL. 33 € 5,00

Red beer with a strong body and a rounded flavour, intense aroma and hints of candied fruit.

BIRRE IN BOTTIGLIA

BIRRIFICIO ITALIANO TIPO PILS

ITALIAN PILSNER - VOL. 5,2%

75CL € 16,00

Tipopils tells wonderful stories of barley fields and fragrant hop gardens. Rich in the aromas of malt, flowers and fresh hops.

BIRRIFICIO ITALIANO

FINISTERRAE HEFE WEIZEN - VOL. 5%

75CL € 16,00

Slender, fruity sweet but never pimp, she knows how to be fresh and drinkable like no other Weizen before her. Finisterrae encloses summer in a glass.

BIRRIFICIO ITALIANO

BIBOCK BOCK - VOL. 6,2%

75CL € 16,00

The nose is fresh and scented with ripe fruit and hops. The malt carries hint of caramel, biscuit and chestnut honey.

BECK'S BLUE ANALCOLICA

CL. 33 € 3,50

Full taste of Beck's but without alcohol

BECK'S PILS - € 4,00

VOL. 5% - CL. 33

The authentic pilsner since 1873 always faithful to itself, unmistakable for its distinctive and decisive taste.



LO SPACCIO



All the cuts in the showcase are available for purchase and take away: take the raw materials home and experience our quality in your kitchen!

Gusto Rosso puts at your disposal its exclusive selection of fine cuts and vegetable products to give an extra touch to your daily recipes!

With guaranteed quality Gusto Rosso and your imagination in the kitchen will be like going to a restaurant every day!



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