

GLI ANTIPASTI

- I Calamari alla Griglia o Fritti** 115
Patagonian calamari, grilled or fried, served with tartar sauce
- Insalata di Pollo** 125
Salad of pan-fried free-range chicken breasts, mixed greens, toasted almonds, cherry tomato, cucumber, Emmental cheese, dressed with extra virgin olive oil and fresh grapefruit juice
- Mozzarella Fritta**  95
Fried Fior di Latte Mozzarella sticks with smoked pomodoro dip
- Insalata di Avocado**  130
Avocado, rocket, tomato, blue cheese, fresh pear, pecan nut, olive oil, salt and pepper
- Insalata Caprese**  130
Italian tomato, fresh basil, chopped capers and creamy Burrata from Naples topped with a balsamic glaze
- Arancini**  95
Risotto balls with mixed exotic mushrooms and Grana Padano, rolled and fried in crispy bread crumbs
- Polpetta di Manzo** 90
Beef meatballs in pomodoro sauce, with basil and Grana Padano
- Melanzane Arrosto al Pomodoro**  90
Roasted aubergine topped with Italian tomato and fresh basil
- Zuppa del Giorno** 75
Soup of the day, served with sourdough
- Focaccia**  75
Herbed flatbread with extra virgin olive oil and garlic
Add olives +20
Add creamy basil dip +15

 Suitable for vegetarians

 Gluten-free option available (+25)

Buon appetito.


GIUSTO

URBANITALIAN

LE PIZZA

Pizza dello Chef 	SQ
Chef's Pizza of the Day	
Pizza Margherita  	130
Pomodoro San Marzano, Fior di Latte Mozzarella, extra virgin olive oil, basil, Grana Padano	
Pizza Orto  	160
Pomodoro San Marzano, Fior di Latte Mozzarella, olives, grilled broccoli, spinach, grilled mushroom, extra virgin olive oil	
Pizza Prosciutto Crudo 	175
Pomodoro San Marzano, Fior di Latte Mozzarella, Parma ham, rocket, extra virgin olive oil	
Pizza Prosciutto Cotto 	165
Pomodoro San Marzano, Fior di Latte Mozzarella, cooked ham, extra virgin olive oil, basil, Grana Padano	
Pizza Pepperoni 	165
Pomodoro San Marzano, Fior di Latte Mozzarella, spicy pepperoni, rocket, extra virgin olive oil	
Pizza Funghi e Tartufo  	170
Pomodoro San Marzano, Fior di Latte Mozzarella, mixed exotic mushrooms, truffle oil, oregano	
Pizza Guanciale e Cipolle Caramellate 	170
Pomodoro San Marzano, Fior di Latte Mozzarella, Guanciale, caramelised onions and extra virgin olive oil	

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SQ Ask your waiter

GUSTO : gù-sto
noun // flavour
additional translations:
taste, palate, zest, relish

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LE PASTA

- La Pasta dello Chef**  160
Chef's Pasta
- Spaghetti allo Scoglio**  225
Spaghetti with prawns and mussels in a chilli, garlic and creamy Pomodoro sauce
- Tortellini Pomodoro Mozzarella**  160
Tomato and mozzarella tortellini served in homemade basil pesto cream sauce
- Penne con Filetto**   185
Tender beef fillet strips, garlic and chilli in Pomodoro sauce
- Ravioli ai Funghi Porcini**  170
Porcini mushroom ravioli topped with sage butter and Grana Padano

PASTE SPECIALI

- Gnocchi con gorgonzola, pancetta e fichi**  160
Homemade gnocchi in a gorgonzola cheese sauce, bacon and preserved fig
Add our speciality pizza-bowl +25
- Gnocchi alla Bolognese**  170
Homemade gnocchi in a beef ragu sauce topped with Grana Padano
Add our speciality pizza-bowl +25
- Cannelloni ai Ragu di Carne** 170
Beef-filled cannelloni with ham and cheese, topped with pomodoro sauce
- Cannelloni ai Spinaci e Ricotta**  170
Spinach and ricotta filled cannelloni, topped with creamy pomodoro sauce
- Lasagne di Manzo** 180
Layers of lasagne pasta and beef ragu baked in our wood-fired pizza oven

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GLI HAMBURGER

All main courses are served with a side dish of your choice

- Hamburger di Agnello** 180
Lamb burger with Boerenkaas and caramelised onions
- Hamburger di Pollo** 160
Grilled or crumbed chicken burger with Fior di Latte Mozzarella and Pomodoro sauce

LE CARNI

All main courses are served with a side dish of your choice

- Filetto di Manzo alla Griglia 250g** 285
Grilled beef fillet
- Controfiletto di Manzo alla Griglia 300g** 220
Grilled beef sirloin
- Stinco d' Agnello Brasato** 335
Slow cooked lamb shanks in a marsala and pomodoro sauce
- Scottadito di Agnello 400g** 325
Grilled Karoo lamb cutlets with olive oil and rosemary
- Petto di Pollo ai Funghi** 190
Chicken breast baked with white wine, mushrooms and Italian herbs

IL PESCE

All main courses are served with a side dish of your choice

- Pescato del Giorno** 225
Grilled line fish of the day
- Salmone Norvegese alla Griglia** 295
Grilled Norwegian salmon
- Calamari alla Griglia o Fritti** 225
Patagonian calamari, grilled or fried, served with tartar sauce
- Gamberi alla Crema** 290
Seasoned Prawns cooked in butter and cream, flavoured with garlic and parsley

I CONTORNI

Patate Fritte	45
Fries	
Purè di Patate	45
Parmesan mashed potato	
Spinaci Saltati	40
Sautéed spinach with garlic and chilli	
Verdure Grigliate	50
Grilled mixed green vegetables	
Insalata Mista	40
Green mixed salad	

LE SALSE

Salsa ai Funghi	30
Mushroom sauce	
Salsa Verde	30
Tangy green herb sauce	
Salsa al Pepe Verde	30
Green peppercorn sauce	
Salsa di Parmigiano	30
Parmesan cheese sauce	

We
know
Italian.

BAMBINI

- Kids' Spaghetti e Polpetta** 95
Spaghetti and beef meatballs in pomodoro sauce
- Kids' Pesce Fritto e patatine fritte** 95
Fried fish with fries and veggies
- Kids' Hamburger di Manzo o Pollo** 95
Mini beef or chicken sliders with fries
- Kids' Pizza Margherita** 85
Pomodoro San Marzano, Fior di Latte mozzarella, extra virgin olive oil, basil, Grana Padano
- Kids' Lasagne** 95
Beef lasagne

I DOLCI

- Fondente al Cioccolato** 95
Dark Italian chocolate fondant with a delectable liquid chocolate centre
Add gelato +15
- Tiramisu** 85
Traditional Tiramisu made with creamy mascarpone, savoiardi biscuits and illy coffee
Tia Maria +35
- Affogato al Caffé** 70
Vanilla gelato drowned in espresso coffee
- Crème Brûlée** 85
The great classic - vanilla creme beneath a crackling of caramelised sugar
- Gelato** 70
Assorted Italian Gelato
- Cheesecake al Limoncello** 85
Homemade Limoncello cheesecake
- Dom Pedro** 85
Treat yourself to our decadent Tia Maria Dom Pedro
- Irish Coffee** 85
A timeless classic, perfected with Tullamore D.E.W. Irish Whiskey

GIUSTO

URBANITALIAN

GUSTO'S WINE SELECTION

PROSECCO, SPARKLING AND CHAMPAGNE

	glass/bottle
Vini La Delizia Extra Dry DOC (Veneto)	85/435
D'Aria 'Love Song' Brut Rosé (Durbanville)	70/295
L'Ormarins Brut Classique (Stellenbosch)	450
Moët and Chandon Brut Impérial (Champagne)	1800

WHITE

	caraffe/bottle
Terra Del Capo by Anthonij Rupert Pinot Grigio (Franschhoek)	75/230
Doolhof Chenin Blanc (Wellington)	80/260
Groote Post Sauvignon Blanc (Darling)	90/295
De Wetshof 'Finesse' Chardonnay (Robertson)	380
La Brune 'The Valley' Sauvignon Blanc (Elgin)	300
Cederberg Chenin Blanc (Cederberg)	280
Journey's End Haystack Chardonnay (Stellenbosch)	265
Morgenster Vermentino (Vespri)	350

RED

	caraffe/bottle
Terra Del Capo by Anthonij Rupert Sangiovese (Franschhoek)	85/270
Hartenberg 'Doorkeeper' Shiraz (Stellenbosch)	90/285
Boschkloof Cabernet Sauvignon/Merlot (Stellenbosch)	90/275
Kaapzicht 'Skraalhans' Pinotage (Stellenbosch)	360
Saronsberg Provenance Shiraz (Tulbagh)	320
Rickety Bridge Cabernet Sauvignon (Franschhoek)	355
Maastricht Merlot (Durbanville)	370
Radford Dale Pinot Noir (Stellenbosch)	385

ROSÉ

	caraffe/bottle
Mason Road Serendipity Rosé (Brookdale)	80/250
Hermanuspietersfontein "Bloos" (Hermanus)	280

GUSTO

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SPIRITS

GIN

Tanqueray	32
Tanqueray Seville Orange	32
Bombay Sapphire	32
Malfy (Con Lemone/Rosa)	34
Inverroche (Classic/Amber)	45
Musgrave Pink	42
Hendrick's Gin	45

VODKA

Skyy	32
Absolut Blue	32
Belvedere Pure Vodka	50
Grey Goose	52
Ciroc	50

RUM

Captain Morgan Spiced Gold	28
Captain Morgan Dark Rum	28
Bacardi White	30
Diplomatico Reserve	75
Sailor Jerry	26

BRANDY

Richelieu	30
Klipdrift Premium	30
Klipdrift Export	30
KWV 5yr	32

COGNAC

Hennessy Very Special	60
Hennessy V.S.O.P.	90
Hennessy X.O.	315
Remy Martin V.S.O.P.	100

Time to say:
"Cin cin!"

WHISKEY

Jameson Irish Whiskey	40
Johnnie Walker Red	30
Johnnie Walker Black	45
Johnnie Walker Gold	75
Jack Daniel's Tennessee Whiskey	35
Jack Daniel's Tennessee Whiskey Honey	32
Jack Daniel's Gentleman Jack	38
Woodford Reserve	47
Tullamore D.E.W. Irish Whiskey	32
Glenlivet 12yr	65
Glenmorangie 10-Year-Old	60
Glenmorangie 18-Year-Old	160
Macallan 12yr	140
Glenfiddich 15yr	105
Monkey Shoulder Blended Malt Scotch	45
Singleton 12yr Single Malt	55
Benriach 12-Year-Old	50
Ardbeg 10-Year-Old	70

DIGESTIVES, LIQUERS & APERITIFS

Aperol	32
Campari	32
Amarula	25
Kahlua	30
Frangelico	30
Tia Maria	35
Cointreau	45
Jägermeister	33
Disaronno Amaretto	40
Bottega Chocolate & Di Latte	30
Bottega Limoncello	42
Dalla Cia Grappa	40

TEQUILA

El Jimador Reposado	40
El Jimador Blanco	40
Herradura Reposado	80
Don Julio Reposado	120

BEERS AND CIDERS

Gusto Lager Draught 500 ml	48
Pilsner Draught 500 ml	50
Black Label	35
Castle Lite	35
Corona	45
Stella Artois	45
Heineken/Heineken Silver	40
Heineken 0%	40
Windhoek Draught	45
Windhoek Lager	45
Hunters Dry	42
Savanna Dry/Savanna Non-Alcoholic	47

SOFT DRINKS

MIXERS

Cordials (lime, cola & passion fruit)	10
Fitch & Leedes (assorted)	28

MINERALS

Coke/Coke Light/Coke Zero	30
Crème Soda, Fanta, Sprites	30
Appletizer/Grappetizer	46
Boss Iced Tea (peach/lemon)	37
Red Bull	46
Red Bull Sugar Free	46
Aqua Panna Still Water 500ml	45
Aqua Panna Still Water 750ml	85
San Pellegrino Sparkling Water 500ml	45
San Pellegrino Sparkling Water 750ml	85
La Vie Sparkling Water 750ml	45
La Vie Still Water 750ml	45

HOT BEVERAGES

Espresso	20
Cortado	25
Cappuccino	38
Flat White	36
Americano	30
Café Latte	36
Chai Latte	44
Hot Chocolate	42
Red Cappuccino	44
Iced Coffee	40
Assorted Milkshakes	50
Selection of Khoisan teas available	28
Add a shot of espresso to any drink	+15
Milk alternatives	+15

in partnership with



Good, better,
GUSTO.