

ANTIPASTI

HOUSEMADE BREAD

fresh focaccia – 6

POLPETTE

*beef & pork, whipped ricotta
pomodoro – 14*

OLIVE

*fennel, pollen, lemon zest
chili – 10*

ARANCINI

*pecorino pepato, fior di latte
black pepper – 11*

INSALATE

add grilled organic chicken 11 / salmon 12

CAVOLO NERO

*lacinato kale, currant, pine nut
pecorino, parmigiano
lemon vinaigrette – 16*

CAVOLETTI DI BRUXELLES

*raw brussel sprout
brazil nut parmesan
sunflower seed – 13*

MISTICANZA

*little gem, treviso, castelfranco
carrot, cucumber, mint
smoked vinaigrette – 13*

PIZZE

RAPINI E SALSICCE

*fennel sausage
fior di latte, chili – 19*

FUNGHI

*shiitake, oyster mushroom
fior di latte, taleggio
pecorino, caramelized
onion – 20*

MARGHERITA

*pomodoro, fior di latte
pecorino, basil – 16*

PEPPERONI

*pomodoro, fior di latte,
pepperoni, fennel oil,
wildflower honey – 18*

CARBONARA

*fior di latte, guanciale,
pecorino, egg yolk
black pepper – 19*

PASTE

CALAMARATA

shrimp, pomodoro, chili – 22

MAFALADE AI FUNGI

porcini, portobello, oyster mushroom, truffle cream – 24

LASAGNA

lamb ragu' ricotta, mint – 22

MEZZI RIGATONI

boar ragu', formaggio di fossa – 22

VERDURE

RAPINI

pangrattato, pecorino, garlic, fermented chili – 10

FRITTI TOSCANI

garlic aioli, herbs – 7

CAROTE

pistachio, brown butter, orange, rosemary – 10

PRINCIPALE

GUSTO "AMERICANO" BURGER

*cheddar, herb remoulade, caramelized onion
herbs, tuscan fries – 20*

TAGLIATA

*prime striploin
hen of the woods mushroom, garlic – 40*

RISOTTO VERDE

*hen of the woods mushroom,
pine nut chlorophyll – 20*

DOLCE

TIRAMISU'

*mascarpone, espresso
kahlua, marsala – 11*

CANNOLI

*ricotta, mascarpone
pistachio, orange – 9*

**Please inform your server about any allergies or dietary restrictions*

For groups of 6 or more, an 18% gratuity + applicable taxes will be added to the final bill