

## ANTIPASTI

### ZUPPA

chestnut, chickpea, romano bean, lentil  
split pea, tomato, sage, herbs – 10

### COZZE ALLA SCAPECE

mussels, chickpea polenta, chili, parsley – 15

### ASIAGO AL FORNO

mozzarella, spianata  
caramelized onion – 15

### CARPACCIO

beef, parmigiano, cured egg  
peperoncino, chive – 15

### OLIVE

fennel, pollen, lemon zest, chili – 8

### PROSCIUTTO

24 month san daniele, taralli – 18

### ARANCINI

squash, fior di latte, sage – 11

### POLPETTE

beef & pork, whipped ricotta  
pomodoro, fett'unta – 14

### CALAMARI FRITTI

chickpea flour, lemon aioli – 16

HOUSEMADE BREAD - fresh focaccia & sourdough – 6

## INSALATE

add grilled organic chicken 11 / PEI flatiron steak 13 / 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

### SCAROLA

heirloom apple, walnut, pecorino  
red onion, truffle vinaigrette – 14

## PIZZE

### ZUCCA & ERBE

squash puree, taleggio  
herbs – 17

### RAPINI E SALSICCE

fennel sausage, fior di latte  
chili – 19

### MARGHERITA

pomodoro, fior di latte  
pecorino, basil – 15

### MELANZANE

grilled eggplant, goat cheese  
oregano, mint – 17

### BRESAOLA

cured beef, buffalo mozzarella  
rosemary, lemon zest – 18

### FUNGHI

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

### AMATRICIANA

guanciale, pecorino  
pomodoro, black pepper – 18

### SOPRESSATA & GIARDINIERA

spicy soppressata, castelfranco  
fior di latte, giardiniera – 18

## PASTE

### SPAGHETTI CACIO E PEPE

pecorino, black pepper – 18

### CALAMARATA

shrimp, pomodoro, chili – 20

### MAFALADE AI FUNGI

porcini, portobello, oyster mushroom, truffle cream – 23

### MEZZI RIGATONI

boar ragu', formaggio di fossa – 22

### LASAGNA

lamb ragu' ricotta, mint – 22

## VERDURE

### RAPINI

pangrattato, pecorino, garlic, fermented chili – 10

### FRITTI TOSCANI

garlic aioli, herbs – 7

### CAVOLFIORI

lemon, pangrattato, herbs – 10

### CAROTE

pistachio, brown butter, orange, rosemary – 10

## PRINCIPALE

### RAPA CON LENTICCHIE

'cotechino' spiced turnip, lentil  
rapini, soffritto – 19

### RISOTTO VERDE

hen of the woods mushroom, garlic  
chlorophyll – 20

### AGNELLO ARROSTO

lamb, endive, treviso  
bagna cauda – 30

### COTOLETTA ALLA MILANESE

breaded chicken, arugula  
parmigiano, lemon – 22

### GUSTO "AMERICANO" BURGER

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

### BRANZINO

sea bass, olive, blood orange  
fennel pollen – 34

### TAGLIATA

prime striploin, cauliflower mash  
arugula, garlic – 40

### COPPA

pork, savoy cabbage  
raisin mostarda – 28

\*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