



Antipasti/Starters

-  **La Caprese** **\$10**
Fresh tomatoes, mozzarella, basil, & EVOO.
- Calamari Fritti** **\$11**
Tender crispy calamari served with plum marinara sauce or chef's Bam Bam sauce.
- Gusto Meatball Parmiggiana** **\$10**
8oz. Baseball size meatball topped with pomodoro sauce, parmiggiano, mozzarella, Served with ricotta.
-  **Vongole Verace Al Fresco** **\$12**
Verace clams simmered in a tequila butter lemon sauce.
-  **Cozze Oreganata** **\$12**
PEI mussels sautéed in a plum marinara sauce with capers & oregano.
-  **Antipasto Misto** **\$13**
Imported Italian cold meats, provolone gicante, fontina cheese, olives, roasted peppers, artichoke.
- Salsiccia & Rapini** **\$10**
New York imported Italian sausage sautéed with EVOO, garlic & fresh rapini.

Bruschette

-  **Goat Cheese** **\$9**
Chopped tomatoes, Kalamata olives, artichoke hearts, balsamic vinaigrette.
-  **Caprese** **\$9**
Chopped tomatoes, fresh garlic, basil, fresh mozzarella, EVOO.
-  **Prosciutto** **\$9**
Prosciutto di Parma, arugula, shaved parmiggiano, EVOO & lemon juice.

Zuppe Del Giorno/Soup Du Jour

Ask your server about our Chef's choice of homemade soups.

Cup \$4 Bowl \$6

Insalate/Salads

- Cesare** **\$9**
fresh romaine, homemade croutons, shaved parmiggiano, anchovies, chef's Caesar dressing.
(add grilled/blackened chicken \$5, Shrimp \$7 salmon \$9)
- Gustosa** **\$11**
spring mix, fresh tomatoes, kalamata olives, carrots, cabbage, fresh mozzarella, feta cheese & Chef's homemade balsamic Caesar dressing.
- Spinaci** **\$11**
fresh spinach, goat cheese, mushroom, roasted peppers, tomatoes, red onions, cranberries, walnuts, & raspberry vinaigrette.

Primi Piatti/Pasta

- Pappardelle Bolognese** **\$18**
Egg noodle pasta simmered in our Bolognese sauce.
- Pappardelle Alfredo** **\$18**
Egg noodle pasta with creamy alfredo sauce with ham, peas & parmiggiano cheese.
- Spaghetti Carbonara** **\$17**
Crispy pancetta, eggs, parmiggiano & a touch of cream.
-  **Spaghetti Amatriciana** **\$17**
Crispy pancetta, caramelized onions, red peppers, plum marinara sauce & a touch of cream.
- Spaghetti Al Ragu** **\$17**
Your choice of : meat sauce, Italian sausage, or our 8oz. Meatball.
- Linguini con Vongole Verace** **\$19**
Fresh clams sautéed with EVOO, fresh garlic, & parsley. Red or white.
- Linguini con Cozze** **\$19**
Fresh PEI mussels sautéed in a plum marinara sauce with capers & fresh basil
- Meat Tortellini** **\$17**
In a creamy panna sauce with prosciutto & peas or vodka sauce.
-  **Penne Montanara** **\$18**
Spicy Italian sausage, rapini, sautéed with EVOO, fresh garlic, plum marinara sauce & parmiggiano.
- Penne or Gnocchi Al'Arrabbiata** **\$17**
Spicy Italian sausage, fresh basil, marinara sauce.
-  **Gnocchi Alla Romana** **\$17**
Potatoe pasta sautéed with fresh tomatoes, kalamata olives, capers, fresh mozzarella.

Dal Forno/Baked Entrees

-  **Lasagna Classica Romana** **\$18**
Homemade pasta layered with ragu, mozzarella, parmiggiano & béchamel sauce.
- Melenzane alla Parmiggiana** **\$17**
Fresh eggplant layered with pomodoro sauce, mozzarella, parmiggiano, basil. Served with pasta.
- Cannelloni Del Vicolo** **\$17**
Fresh pasta tubes stuffed with ricotta, spinach, parmiggiano, mozzarella. Topped with pomodoro.
- Manicotti al Formaggio** **\$16**
Fresh pasta tubes stuffed with ricotta, mozzarella, parmiggiano, topped with meat sause.

Contorni/Sides

- Fresh sautéed spinach** **\$6**
- 8oz. Meatball Parm.** **\$10**
- Italian sausage** **\$7**
- Broccoli rapini** **\$8**
- Fresh sautéed vegetable** **\$6**

Consuming Raw or Undercook Food may cause the risk of foodborne illness.



Gusto recipe



Roman recipe



Secondi Piatti | Main Course

-  **Saltimbocca Alla Romana** **\$27**
Tender veal medallions layered with prosciutto & fresh sage, sautéed in a butter wine sauce. Served with pasta.
-  **Scaloppa Alla Gusto** **\$27**
Veal medallion topped with prosciutto & fresh mozzarella, sautéed with mushroom, artichoke, & sundried tomatoes in a rose creamy. Served over spinach and a side of pasta.
- Veal or Chicken Marsala** **\$25 \$19**
Fresh mushroom, garlic, sweet Santini Marsala wine. Served with pasta.
- Veal or Chicken Francese** **\$25 \$19**
Egg battered, sautéed with fresh mushroom, artichoke, & lemon sauce. Served over spinach & a side of pasta.
- Veal or Chicken Parmigiana** **\$25 \$19**
Classic, lightly breaded, & baked al forno with pomodoro sauce & cheese. Served with pasta.
-  **Fettine Di Pollo Scarpariello** **\$19**
Tender chicken breasts sautéed with Italian sausage, capers, kalamata olives, mushroom & roasted peppers. Served with pasta
- Fettine Di Pollo Dijon** **\$19**
Tender chicken breast sautéed in a creamy Dijon mustard sauce with fresh mushroom. Served with pasta.
-  **Pork Ossabuca** **\$27**
Tender pork shank slowly baked, topped with a creamy Marsala wine sauce & fresh mushroom. Served with roasted potatoes & seasonal vegetable.

Cernia Alla Romana **\$28**

Fresh grouper sautéed with kalamata olives, capers & fresh rosemary in a plum marinara sauce.

Cernia Alla Francese **\$28**

Fresh grouper egg battered & sautéed with fresh mushroom & artichoke in a butter lemon sauce. Served over spinach and a side of pasta.

Salmone Allo Scoglio **\$28**

Atlantic fresh salmon pan-seared with jumbo shrimp in a Dill Brandy creamy sauce. Served over fresh spinach & accompany with roasted potatoes.

Salmone Alla Griglia **\$26**

Atlantic fresh salmon grilled & topped with a citrus Pinot Grigio wine sauce. Served with roasted potatoes & seasonal veggie.

Salmone Portofino **\$29**

Atlantic fresh salmon & scallops sautéed with mushroom & sundried tomatoes in a rose' creamy sauce, served over pappardelle pasta.

Shrimp Alla Gusto **\$25**

Jumbo shrimp sautéed with sun-dried tomatoes, capers, artichoke, & roasted peppers. Served over pasta.

Zuppa Di Pesce **\$27**

Fresh clams, mussels, calamari & shrimp simmered in a Bouillabaisse sauce. Served over pasta

Seared Scallops Pancetta **\$27**

U10 scallops sautéed with pancetta & capers in a creamy butter lemon sauce over arugula.

La Pizzeria

10 inches

Gusto **\$17**

Pepperoni, sausage, meatball, mushroom, ham, olives, onions, bell peppers.

Capricciosa **\$15**

Sauce, mozzarella, ham, kalamata olive, artichoke.

Quattro Stagioni **\$15**

Sauce, mozzarella, fresh mushroom, eggplant, kalamata olive, ham.

Boscaiola **\$14**

Fresh mozzarella, sausage, garlic, mushroom, parmiggiano, EVOO.

Mediterranean **\$17**

Sauce, mozzarella, ricotta, spinach, grilled chicken, kalamata olives, mushroom, feta cheese.

Rustica **\$14**

Fresh mozzarella, arugula, prosciutto, parmiggiano, lemon dressing.

Margherita **\$14**

Fresh tomatoes, fresh mozzarella, EVOO, fresh basil & garlic.

Bianca **\$14**

Mozzarella, ricotta, tomatoes, fresh basil & garlic.

Cheese **\$11**

Mozzarella & Sauce.

Traditional toppings **\$1**

Pepperoni, meatball, sausage, ham, mushroom, green olives, bell peppers, garlic, basil, onions, anchovies, x. cheese.

Gourmet toppings **\$1.5**

Artichoke, kalamata olives, roasted peppers, feta cheese, broccoli, eggplant, spinach, ricotta, prosciutto.

Calzoni

Traditional **\$11**

Ricotta, mozzarella, ham

Firenze **\$13**

Ricotta, mozzarella, spinach, mushroom, garlic.

Napoletano **\$13**

Mozzarella, salami, kalamata olive, mushroom.

Giardino **\$13**

Mozzarella, ricotta, olives, mushroom, tomatoes, onions & basil.

Salsiccia & Rapini **\$13**

Mozzarella, sausage, rapini parmiggiano, garlic.

Stromboli

Small **\$15**

Pizza dough stuffed with: mozzarella, pepperoni, sausage, meatball, mushroom, peppers, olives, ham, onions,

Gluten free pasta available \$2 extra
Split Plate Charge \$5

Large 16" pizza available for take out only.



Gusto recipe



Roman recipe



Secondi Piatti | Main Course

-  **Saltimbocca Alla Romana** **\$27**
Tender veal medallions layered with prosciutto & fresh sage, sautéed in a butter wine sauce. Served with pasta.
-  **Scaloppa Alla Gusto** **\$27**
Veal medallion topped with prosciutto & fresh mozzarella, sautéed with mushroom, artichoke, & sundried tomatoes in a rose creamy. Served over spinach and a side of pasta.
- Veal or Chicken Marsala** **\$25 \$19**
Fresh mushroom, garlic, sweet Santini Marsala wine. Served with pasta.
- Veal or Chicken Francese** **\$25 \$19**
Egg battered, sautéed with fresh mushroom, artichoke, & lemon sauce. Served over spinach & a side of pasta.
- Veal or Chicken Parmigiana** **\$24 \$19**
Classic, lightly breaded, & baked al forno with pomodoro sauce & cheese. Served with pasta.
-  **Fettine Di Pollo Scarpariello** **\$19**
Tender chicken breasts sautéed with Italian sausage, capers, kalamata olives, mushroom & roasted peppers. Served with pasta.
- Fettine Di Pollo Dijon** **\$19**
Tender chicken breast sautéed in a creamy Dijon mustard sauce with fresh mushroom. Served with pasta.
-  **Pork Ossabuca** **\$27**
Tender pork shank slowly baked, topped with a creamy Marsala wine sauce & fresh mushroom. Served with roasted potatoes & seasonal vegetable.

Cernia Alla Romana **\$28** 

Fresh grouper sautéed with kalamata olives, capers & fresh rosemary in a plum marinara sauce.

Cernia Alla Francese **\$28**

Fresh grouper egg battered & sautéed with fresh mushroom & artichoke in a butter lemon sauce. Served over spinach and a side of pasta.

Salmono Allo Scoglio **\$28** 

Atlantic fresh salmon pan-seared with jumbo shrimp in a Dill Brandy creamy sauce. Served over fresh spinach & accompany with roasted potatoes.

Salmono Alla Griglia **\$26**

Atlantic fresh salmon grilled & topped with a citrus Pinot Grigio wine sauce. Served with roasted potatoe & seasonal veggie.

Salmono Portofino **\$29**

Atlantic fresh salmon & scallops sautéed with mushroom & sundried tomatoes in a rose' creamy sauce, served over pappardelle pasta.

Shrimp Alla Gusto **\$25** 

Jumbo shrimp sautéed with sun-dried tomatoes, capers, artichoke, & roasted peppers. Served over pasta.

Zuppa Di Pesce **\$27**

Fresh clams, mussels, calamari & shrimp simmered in a Bouillabaisse sauce. Served over pasta

Seared Scallops Pancetta **\$27**

U10 scallops sautéed with pancetta & capers in a creamy butter lemon sauce over arugula.



La Pizzeria

	10"	16"
Gusto	\$17	\$25

Pepperoni, sausage, meatball, mushroom, ham, olives, onions, bell peppers.

Capricciosa	\$15	\$24
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Sauce, mozzarella, ham, kalamata olive, artichoke.

Quattro Stagioni	\$15	\$24
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Sauce, mozzarella, fresh mushroom, eggplant, kalamata olive, ham.

Boscaiola	\$14	\$23
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Fresh mozzarella, sausage, garlic, mushroom, parmigiano, EVOO.

Mediterranean	\$17	\$25
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Sauce, mozzarella, ricotta, spinach, grilled chicken, kalamata olives, mushroom, feta cheese.

Gluten free pasta available
\$2 extra

	10"	16"
Rustica	\$14	\$24

Fresh mozzarella, arugula, prosciutto, parmigiano, lemon dressing.

Margherita	\$14	\$24
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Fresh tomatoes, fresh mozzarella, EVVO, fresh basil & garlic.

Bianca	\$14	\$24
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Mozzarella, ricotta, tomatoes, fresh basil & garlic.

Cheese	\$11	\$16
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Mozzarella & Sauce.

Traditional toppings	\$1	\$2
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Pepperoni, meatball, sausage, ham, mushroom, green olives, bell peppers, garlic, basil, onions, anchovies, x. cheese.

Gourmet toppings	\$1.5	\$3
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Artichoke, kalamata olives, roasted peppers, feta cheese, broccoli, eggplant, spinach, ricotta, prosciutto,



Calzoni

Traditional	\$11
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Ricotta, mozzarella, ham

Firenze	\$13
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Ricotta, mozzarella, spinach, mushroom, garlic.

Napoletano	\$13
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Mozzarella, salami, kalamata olive, mushroom.

Giardino	\$13
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Mozzarella, ricotta, olives, mushroom, tomatoes, onions & basil.

Salsiccia & Rapini	\$13
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Mozzarella, sausage, rapini parmigiano, garlic.



Stromboli

Sm.	\$15	Lg.	\$23
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Pizza dough stuffed with: mozzarella, pepperoni, sausage, meatball, mushroom, peppers, olives, ham, onions,



Gusto recipe



Roman recipe



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Primi Piatti/Pasta

Antipasti/Starters

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- Salsiccia & Rapini** **\$10**
New York imported Italian sausage sautéed with EVOO, garlic & fresh rapini.

Bruschette

-  **Goat Cheese** **\$9**
Chopped tomatoes, Kalamata olives, artichoke hearts, balsamic vinaigrette.
-  **Caprese** **\$9**
Chopped tomatoes, fresh garlic, basil, fresh mozzarella, EVOO.
-  **Prosciutto** **\$9**
Prosciutto di Parma, arugula, shaved parmiggiano, EVOO & lemon juice.

Zuppe Del Giorno/Soup Du Jour

Ask your server about our Chef's choice of homemade soups.
Cup \$4 Bowl \$6

Insalate/Salads

- Cesare** **\$9**
fresh romaine, homemade croutons, shaved parmiggiano, anchovies, chef's Caesar dressing.
(add grilled/blackened chicken \$5, Shrimp \$7 salmon \$9)
- Gustosa** **\$11**
spring mix, fresh tomatoes, kalamata olives, carrots, cabbage, fresh mozzarella, feta cheese & Chef's homemade balsamic Caesar dressing.
- Spinaci** **\$11**
fresh spinach, goat cheese, mushroom, roasted peppers, tomatoes, red onions, cranberries, walnuts, & raspberry vinaigrette.

Pappardelle Bolognese **\$18**
Egg noodle pasta simmered in our Bolognese sauce.

Pappardelle Alfredo **\$18**

Egg noodle pasta with creamy alfredo sauce with ham, peas & parmiggiano cheese.

Spaghetti Carbonara **\$17**

Crispy pancetta, eggs, parmiggiano & a touch of cream.

 **Spaghetti Amatriciana** **\$17**

Crispy pancetta, caramelized onions, red peppers, plum marinara sauce & a touch of cream.

 **Spaghetti Al Ragu** **\$17**

Your choice of : meat sauce, Italian sausage, or our 8oz. Meatball.

Linguini con Vongole Verace **\$19**

Fresh clams sautéed with EVOO, fresh garlic, & parsley. White or Red.

Linguini con Cozze **\$19**

Fresh PEI mussels sautéed in a plum marinara sauce with capers & fresh basil

Meat Tortellini **\$17**

In a creamy panna sauce with prosciutto & peas or vodka sauce.

 **Penne Montanara** **\$18**

Spicy Italian sausage, rapini, sautéed with EVOO, fresh garlic, plum marinara sauce & parmiggiano.

Penne or Gnocchi Al'Arrabbiata **\$17**

Spicy Italian sausage, fresh basil, marinara sauce.

 **Gnocchi Alla Romana** **\$17**

Potatoe pasta sautéed with fresh tomatoes, kalamata olives, capers, fresh mozzarella.

Dal Forno/Baked Entrees

 **Lasagna Classica Romana** **\$18**

Homemade pasta layered with ragu, mozzarella, parmiggiano & béchamel sauce.

Melenzane alla Parmiggiana **\$17**

Fresh eggplant layered with pomodoro sauce, mozzarella, parmiggiano, basil. Served with pasta.

Cannelloni Del Vicolo **\$17**

Fresh pasta tubes stuffed with ricotta, spinach, parmiggiano, mozzarella. Topped with pomodoro.

Manicotti al Formaggio **\$16**

Fresh pasta tubes stuffed with ricotta, mozzarella, parmiggiano, topped with meat sause.

Contorni/Sides

Fresh sautéed spinach **\$6**

8oz. Meatball Parm. **\$10**

Italian sausage **\$7**

Broccoli rapini **\$8**

Fresh sautéed vegetable **\$6**

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Gusto recipe

Roman recipe