



Antipasti/Starters

-  **La Caprese** **\$12**
Fresh tomato, mozzarella, basil, & EVOO.
- Calamari Fritti** **\$13**
Tender crispy calamari served with plum marinara sauce or Chef's Bam Bam sauce.
- Gusto Meatball Parmiggiana** **\$12**
8oz. baseball size meatball topped with pomodoro sauce, parmiggiano, mozzarella. Served with ricotta.
-  **Vongole Verace Al Fresco** **\$14**
Verace clams simmered in a tequila butter lemon sauce.
-  **Cozze Oreganata** **\$14**
PEI mussels sautéed in a plum marinara sauce with capers & oregano.
- Antipasto Misto** **\$15**
Imported Italian cold meats, Italian cheeses, olives, roasted peppers, artichokes.
- Salsiccia & Rapini** **\$12**
New York imported Italian sausage sautéed with EVOO, garlic & fresh rapini.

Bruschette

-  **Goat Cheese** **\$11**
Chopped tomato, kalamata olives, artichoke hearts, balsamic vinaigrette.
- Caprese** **\$11**
Chopped tomato, fresh garlic, basil, fresh mozzarella, EVOO.
-  **Prosciutto** **\$11**
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 \$5 Bowl \$7

Insalate/Salads

- Cesare** **\$11**
Fresh romaine, homemade croutons, shaved parmiggiano, anchovies, Chef's Caesar dressing.
(add grilled/blackened chicken \$7, Shrimp \$8 salmon \$10.)
- Gustosa** **\$13**
Spring mix, fresh tomato, kalamata olives, carrots, cabbage, fresh mozzarella, feta cheese & Chef's homemade balsamic Caesar dressing.
- Spinaci** **\$13**
Fresh spinach, goat cheese, mushroom, roasted pepper, tomato, red onion, cranberries, walnuts, & raspberry vinaigrette.

Primi Piatti/Pasta

- Pappardelle Bolognese** **\$19**
Egg noodle pasta simmered in our Bolognese sauce.
- Pappardelle Alfredo** **\$19**
Egg noodle pasta with creamy alfredo sauce with ham, peas & parmiggiano cheese.
- Spaghetti Carbonara** **\$19**
Crispy pancetta, egg, parmiggiano & a touch of cream.
-  **Spaghetti Amatriciana** **\$19**
Crispy pancetta, caramelized onion, red pepper, plum marinara sauce & a touch of cream.
- Spaghetti Al Ragu** **\$18**
Your choice of: meat sauce, Italian sausage or our 8oz meatball.
- Linguini con Vongole Verace** **\$21**
Fresh clams sautéed with EVOO, fresh garlic & parsley. Red or white.
- Linguini con Cozze** **\$21**
Fresh PEI mussels sautéed in a plum marinara sauce with capers & fresh basil
- Meat Tortellini** **\$19**
In a creamy panna sauce with prosciutto & peas or vodka sauce.
- Penne Montanara** **\$19**
Spicy Italian sausage, rapini, sautéed with EVOO, fresh garlic, plum marinara sauce & parmiggiano.
- Penne or Gnocchi Al'Arrabbiata** **\$19**
Spicy Italian sausage, fresh basil, marinara sauce.
-  **Gnocchi Alla Romana** **\$19**
Potato pasta sautéed with fresh tomato, kalamata olives, capers, fresh mozzarella.

Dal Forno/Baked Entrees

-  **Lasagna Classica Romana** **\$19**
Homemade pasta layered with ragu, mozzarella, parmiggiano & béchamel sauce.
- Melenzane alla Parmiggiana** **\$18**
Fresh eggplant layered with pomodoro sauce, mozzarella, parmiggiano, basil. Served with pasta.
- Cannelloni Del Vicolo** **\$18**
Fresh pasta tubes stuffed with ricotta, spinach, parmiggiano, mozzarella. Topped with marinara.
- Manicotti al Formaggio** **\$17**
Fresh pasta tubes stuffed with ricotta, mozzarella, parmiggiano, topped with meat sauce.

Contorni/Sides

- Fresh sautéed spinach** **\$7**
- 8oz. Meatball** **\$11**
- Italian sausage** **\$8**
- Broccoli rapini** **\$9**
- Fresh sautéed vegetable** **\$7**

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



Gusto recipe



Roman recipe



Secondi Piatti | Main Course

 **Saltimbocca Alla Romana** **\$29**
Tender veal medallions layered with prosciutto & fresh sage, sautéed in a butter wine sauce. Served with pasta.

 **Scaloppa Alla Gusto** **\$31**
Veal medallion topped with prosciutto & fresh mozzarella, sautéed with mushroom, artichoke & sundried tomatoes in a rose cream sauce. Served over spinach and a side of pasta.

Veal or Chicken Marsala **\$28 \$21**
Fresh mushroom, garlic, sweet Santini Marsala wine. Served with pasta.

Veal or Chicken Francese **\$28 \$21**
Egg battered, sautéed with fresh mushroom, artichoke & lemon sauce. Served over spinach & a side of pasta.

Veal or Chicken Parmigiana **\$28 \$21**
Classic, lightly breaded & baked al forno with pomodoro sauce & cheese. Served with pasta.

 **Fettine Di Pollo Scarpariello** **\$22**
Tender chicken breasts sautéed with Italian sausage, capers, kalamata olives, mushrooms & roasted pepper. Served with pasta.

Fettine Di Pollo Dijon **\$21**
Tender chicken breasts sautéed in a creamy Dijon mustard sauce with fresh mushrooms. Served with pasta.

 **Pork Ossabuca** **\$29**
Tender pork shank slowly baked, topped with a creamy Marsala wine sauce & fresh mushroom. Served with roasted potatoes & seasonal vegetables.

La Pizzeria

10 inches

Gusto **\$18**
Pepperoni, sausage, meatball, mushroom, ham, olive, onion, bell pepper.

Capricciosa **\$16**
Sauce, mozzarella, ham, kalamata olives, artichoke.

Quattro Stagioni **\$16**
Sauce, mozzarella, fresh mushroom, eggplant, kalamata olives, ham.

Boscaiola **\$16**
Fresh mozzarella, sausage, garlic, mushroom, parmigiano, EVOO.

Mediterranean **\$19**
Sauce, mozzarella, ricotta, spinach, grilled chicken, kalamata olives, mushroom, feta cheese.

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

Rustica **\$16**
Fresh mozzarella, arugula, prosciutto, parmigiano, lemon dressing.

Margherita **\$16**
Fresh tomato, fresh mozzarella, EVOO, fresh basil & garlic.

Bianca **\$16**
Mozzarella, ricotta, tomato, fresh basil & garlic.

Cheese **\$13**
Mozzarella & Sauce.

Traditional toppings **\$2**
Pepperoni, meatball, sausage, ham, mushroom, green olives, bell pepper, garlic, basil, onion, anchovies, X cheese.

Gourmet toppings **\$2.5**
Artichoke, kalamata olives, roasted pepper, feta cheese, broccoli, eggplant, spinach, ricotta, prosciutto.

Calzoni

Traditional **\$13**
Ricotta, mozzarella, ham.

Firenze **\$15**
Ricotta, mozzarella, spinach, mushroom, garlic.

Napoletano **\$15**
Mozzarella, salami, kalamata olives, mushroom.

Giardino **\$15**
Mozzarella, ricotta, olives, mushroom, tomato, onion & basil.

Salsiccia & Rapini **\$15**
Mozzarella, sausage, rapini, parmigiano, garlic.

Stromboli

Small **\$17**
Pizza dough stuffed with: mozzarella, pepperoni, sausage, meatball, mushroom, bell pepper, olives, ham, onion, sauce.

Cernia Alla Romana **\$30** 
Fresh grouper sautéed with kalamata olives, capers & fresh rosemary in a plum marinara sauce.

Cernia Alla Francese **\$30**
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 **\$31** 
Atlantic fresh salmon pan-seared with jumbo shrimp in a Dill Brandy cream sauce. Served over fresh spinach & roasted potatoes.

Salmone Alla Griglia **\$29**
Atlantic fresh salmon grilled & topped with a citrus Pinot Grigio wine sauce. Served with roasted potatoes & seasonal vegetable.

Salmone Portofino **\$32**
Atlantic fresh salmon & scallops sautéed with mushroom & sundried tomatoes in a rose cream sauce. Served over pappardelle pasta.

Shrimp Alla Gusto **\$28** 
Jumbo shrimp sautéed with sun-dried tomatoes, capers, artichoke & roasted pepper. Served over pasta.

Zuppa Di Pesce **\$31**
Fresh clams, mussels, calamari & shrimp simmered in a Bouillabaisse sauce. Served over pasta.

Seared Scallops Pancetta **\$35**
U10 scallops sautéed with pancetta & capers in a creamy butter lemon sauce over arugula.

Large 16" pizza available for take out only.



Gusto recipe



Roman recipe



Secondi Piatti | Main Course

-  **Saltimbocca Alla Romana** **\$29**
Tender veal medallions layered with prosciutto & fresh sage, sautéed in a butter wine sauce. Served with pasta.
-  **Scaloppa Alla Gusto** **\$31**
Veal medallion topped with prosciutto & fresh mozzarella, sautéed with mushroom, artichoke, & sundried tomato in a rose cream sauce. Served over spinach and a side of pasta.
- Veal or Chicken Marsala** **\$28 \$21**
Fresh mushroom, garlic, sweet Santini Marsala wine. Served with pasta.
- Veal or Chicken Francese** **\$28 \$21**
Egg battered, sautéed with fresh mushroom, artichoke & lemon sauce. Served over spinach & a side of pasta.
- Veal or Chicken Parmiggiana** **\$28 \$21**
Classic, lightly breaded, & baked al forno with pomodoro sauce & cheese. Served with pasta.
-  **Fettine Di Pollo Scarpariello** **\$22**
Tender chicken breasts sautéed with Italian sausage, capers, kalamata olive, mushroom & roasted pepper. Served with pasta.
- Fettine Di Pollo Dijon** **\$21**
Tender chicken breasts sautéed in a creamy Dijon mustard sauce with fresh mushroom. Served with pasta.
-  **Pork Ossabuca** **\$29**
Tender pork shank slowly baked, topped with a creamy Marsala wine sauce & fresh mushroom. Served with roasted potatoes & seasonal vegetable.

Cernia Alla Romana **\$30** 
Fresh grouper sautéed with kalamata olive, capers & fresh rosemary in a plum marinara sauce.

Cernia Alla Francese **\$30**
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 **\$31** 
Atlantic fresh salmon pan-seared with jumbo shrimp in a Dill Brandy cream sauce. Served over fresh spinach & roasted potatoes.

Salmono Alla Griglia **\$29**
Atlantic fresh salmon grilled & topped with a citrus Pinot Grigio wine sauce. Served with roasted potatoes & seasonal vegetable.

Salmono Portofino **\$32**
Atlantic fresh salmon & scallops sautéed with mushroom & sundried tomatoes in a rose cream sauce. Served over pappardelle pasta.

Shrimp Alla Gusto **\$28** 
Jumbo shrimp sautéed with sun-dried tomatoes, capers, artichoke & roasted pepper. Served over pasta.

Zuppa Di Pesce **\$31**
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Seared Scallops Pancetta **\$35**
U10 scallops sautéed with pancetta & capers in a cream butter lemon sauce over arugula.



La Pizzeria

- | | | |
|---|-------------|-------------|
| | 10" | 16" |
| Gusto | \$18 | \$27 |
| Pepperoni, sausage, meatball, mushroom, ham, olives, onion, bell pepper. | | |
| Capricciosa | \$16 | \$26 |
| Sauce, mozzarella, ham, kalamata olive, artichoke. | | |
| Quattro Stagioni | \$16 | \$26 |
| Sauce, mozzarella, fresh mushroom, eggplant, kalamata olives, ham. | | |
| Boscaiola | \$16 | \$26 |
| Fresh mozzarella, sausage, garlic, mushroom, parmiggiano, EVOO. | | |
| Mediterranean | \$19 | \$27 |
| Sauce, mozzarella, ricotta, spinach, grilled chicken, kalamata olives, mushroom, feta cheese. | | |

- | | | |
|---|--------------|--------------|
| | 10" | 16" |
| Rustica | \$16 | \$26 |
| Fresh mozzarella, arugula, prosciutto, parmiggiano, lemon dressing. | | |
| Margherita | \$16 | \$26 |
| Fresh tomato, fresh mozzarella, EVOO, fresh basil & garlic. | | |
| Bianca | \$16 | \$26 |
| Mozzarella, ricotta, tomato, fresh basil & garlic. | | |
| Cheese | \$13 | \$18 |
| Mozzarella & Sauce. | | |
| Traditional toppings | \$2 | \$2.5 |
| Pepperoni, meatball, sausage, ham, mushroom, green olive, bell pepper, garlic, basil, onion, anchovies, x cheese. | | |
| Gourmet toppings | \$2.5 | \$3.5 |
| Artichoke, kalamata olives, roasted pepper, feta cheese, broccoli, eggplant, spinach, ricotta, prosciutto. | | |



Calzoni

- | | |
|---|-------------|
| Traditional | \$13 |
| Ricotta, mozzarella, ham | |
| Firenze | \$15 |
| Ricotta, mozzarella, spinach, mushroom, garlic. | |
| Napoletano | \$15 |
| Mozzarella, salami, kalamata olive, mushroom. | |
| Giardino | \$15 |
| Mozzarella, ricotta, olives, mushroom, tomato, onion & basil. | |
| Salsiccia & Rapini | \$15 |
| Mozzarella, sausage, rapini, parmiggiano, garlic. | |



Stromboli

- | | | | |
|---|-------------|------------|-------------|
| Sm. | \$17 | Lg. | \$25 |
| Pizza dough stuffed with: mozzarella, pepperoni, sausage, meatball, mushroom, bell pepper, olives, ham, onion, sauce. | | | |



Gusto recipe



Roman recipe



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Primi Piatti/Pasta

Antipasti/Starters

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- Salsiccia & Rapini** **\$12**
New York imported Italian sausage sautéed with EVOO, garlic & fresh rapini.

Bruschette

-  **Goat Cheese** **\$11**
Chopped tomatoes, kalamata olives, artichoke hearts, balsamic vinaigrette.
-  **Caprese** **\$11**
Chopped tomatoes, fresh garlic, basil, fresh mozzarella, EVOO.
-  **Prosciutto** **\$11**
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 \$5 Bowl \$7

Insalate/Salads

- Cesare** **\$11**
Fresh romaine, homemade croutons, shaved parmiggiano, anchovies, Chef's Caesar dressing.
(add grilled/blackened chicken \$7, Shrimp \$8 salmon \$10)
- Gustosa** **\$13**
Spring mix, fresh tomatoes, kalamata olives, carrots, cabbage, fresh mozzarella, feta cheese & Chef's homemade balsamic Caesar dressing.
- Spinaci** **\$13**
Fresh spinach, goat cheese, mushroom, roasted pepper, tomato, red onion, cranberries, walnuts & raspberry vinaigrette.

Pappardelle Bolognese **\$19**
Egg noodle pasta simmered in our Bolognese sauce.

Pappardelle Alfredo **\$19**

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

Spaghetti Carbonara **\$19**

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

 **Spaghetti Amatriciana** **\$19**

Crispy pancetta, caramelized onion, red pepper, plum marinara sauce & a touch of cream.

 **Spaghetti Al Ragu** **\$18**

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

Linguini con Vongole Verace **\$21**

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

Linguini con Cozze **\$21**

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

Meat Tortellini **\$19**

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

 **Penne Montanara** **\$19**

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

Penne or Gnocchi Al'Arrabbiata **\$19**

Spicy Italian sausage, fresh basil, marinara sauce.

 **Gnocchi Alla Romana** **\$19**

Potato pasta sautéed with fresh tomato, kalamata olives, capers & fresh mozzarella.

Dal Forno/Baked Entrees

 **Lasagna Classica Romana** **\$19**

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

Melenzane alla Parmiggiana **\$18**

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

Cannelloni Del Vicolo **\$18**

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

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

Contorni/Sides

Fresh sautéed spinach **\$7**

8oz. Meatball **\$11**

Italian sausage **\$8**

Broccoli rapini **\$9**

Fresh sautéed vegetable **\$7**

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Gusto recipe



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