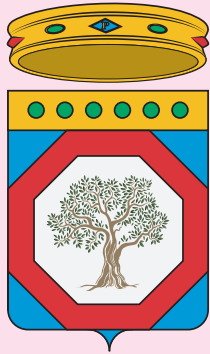




breakfast | lunch | dinner | caterer



DAILY MENU

Gusto di Casto

Shopping mall 'Gelderlandplein'

t 020 644 89 03

info@gustodicasto.nl | gustodicasto.nl

For reservations: reserveren@gustodicasto.nl

Panino is Italian for 'sandwich'. At Gusto di Casto a panino is not just a flattened baguette with melted cheese. No, we serve the real panino, which we lavishly filled.

The perfect panino is grilled just before serving to ensure that it is really fresh.

Your panino starts its adventure at night as a small ball of dough with a diameter of just 8 cm. Snug together with its divers olive, sun-dried tomato, wholemeal and white bread siblings on a thin bed of wheat flour, it is left to rise for a long time. And while you turn over one more time, your panino rises to a diameter of 15 cm.

After a final check by the chef it is ready to go into the oven. And just like a real Italian baker, we bake it crunchy and golden brown.

Since 1997, that is how we at Gusto di Casto have been baking the most delicious panini you have ever tasted.

And we are very proud of this!

ESPECIALLY FOR CHILDREN

Pasta Bolognese or Pasta with tomato sauce € 10.95

Child's pizza (margherita or salami) € 10.95

HOT DISHES

Zuppa di pomodoro (served with home-made bread) € 10.95

Home made tomato soup

Ravioli spinaci è ricotta € 16.95

Ravioli filled with spinach and cheese in tomato sauce

Lunette al tartufo € 18.95

Round ravioli filled with ricotta cheese and truffle in a creamy mushroom sauce

Spaghetti aglio olio è peperoncino € 16.95

Spaghetti with olive oil, garlic and spicy peppers

Lasagna Bolognese € 16.95

Pasta with ground beef sauce, bechamel sauce and mozzarella

Melanzane alla Parmigiana € 16.95

Vegetable casserole made with aubergine and buffalo mozzarella

Tortina di granchio € 10.95

Homemade crab cake with arugula and mayonnaise

Caponata € 7.95

Sicilian ratatouille

Spinaci in padella € 7.95

Stir-fried wild spinach, pine nuts

Pollo alla Milanese € 25.95

Breaded chicken schnitzel served with potatoes and spinach

Polpette alla Barese (3 pieces) € 22.95

Veal meatballs in tomato sauce served with potatoes and spinach

Catch of the day € 27.95

Chefs choice

DESSERTS

Tiramisu € 8.95

The world-famous Italian dessert

Panna cotta € 8.95

Home-made cream pudding with vanille and fresh strawberries

Flute limoncello € 8.95

flute with ice cream and limoncello syrup

Cannolo Siciliano € 6.95

A tube-shaped shell of fried pastry dough filled with sweetened ricotta

Cannolicchio € 2.95

Mini cannolo: choice of limoncello, pistachio, chocolate flavour

Affogato al amarena € 8.95

Ice cream with amarena cherry syrup

Children's ice cream € 6.95

ALCOHOLIC BEVERAGES

Vini bianchi / White wines glass bottle
Pecorino (Le Marche) € 6.25 € 25.95

Clean, fresh, dry, yellow fruit

Pinot Grigio (Veneto) € 6.25 € 25.95

Gentle and fruity with hints of apple, peach and citrus

Chardonnay (Trento) € 6.25 € 25.95

Tropical fruit, pineapple, apple

Pinot Grigio Arnasi IGP (Veneto) € 7.00 € 32.95

Complex white wine, well rounded, yellow wild flowers

Vini rossi / Red wines glass bottle
Malnera (Puglia) € 6.00 € 25.95

Juicy red fruit, soft finish

Primitivo del Salento (Puglia) € 6.50 € 28.95

Tart cherry with a well-defined structure and great complexity

Valpolicella Ripasso (Veneto) € 7.00 € 34.95

Purple fruit and spicy with light fresh acidity

Amarone della Valpolicella (Veneto) € 69.95

Very elegant, soft fruits, noble spices with traces of herbs.

Solid structure

Rosati / Rosé glass bottle
Pinot Grigio blush (Veneto) € 6.00 € 25.95

Light fresh rosé with hints of white and pink fruit

Five Roses, Salento € 6.25 € 28.95

Clean, fresh, smooth, fruity strawberry and cherry aromas

Prosecchi / Prosecco

Prosecco 0.2 l € 9.95

Prosecco (house Prosecco) 0.75 l € 17.95

Prosecco Bepin de Eto 0.75 l € 25.95

Aperol Spritz € 9.95

Beers

Peroni 0.33 l € 3.75

Peroni lemon 0.33 l € 3.75

Peroni 0.0 Libera alcohol free 0.33 l € 3.95

Angelo Poretta American IPA 0.33 l € 6.95

Heineken bottle 0.25 l € 3.50

Many of our products contain allergens, if you have any question please ask our employees.

BREAKFAST
(from 09:00 to 11:00 a.m.)

Grilled Focaccia with provolone cheese	€ 7.50
Grilled Focaccia with ham and provolone cheese	€ 8.00
Grilled Focaccia with ham, provolone cheese and tomato	€ 8.25
Fried egg on grilled focaccia bread	€ 12.95
Scrambled egg on grilled focaccia bread	€ 12.95

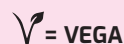
HOT BEVERAGES

Espresso	€ 3.25
Espresso Macchiato	€ 3.75
Espresso Doppio	€ 4.95
Americano	€ 3.50
Cappuccino	€ 3.75
Cappuccino Doppio	€ 5.75
Caffe Latte (cup)	€ 4.35
Latte Macchiato (glass)	€ 4.65
Ice coffee small (espresso, milk, coffee syrup, ice cubes)	€ 4.75
Ice coffee large (2 espresso, milk, coffee syrup, ice cubes)	€ 6.75
Affogato small (ice cream, doused with espresso)	€ 4.95
Affogato large (ice cream, doused with 2 espresso)	€ 6.95
Irish Coffee (espresso, whisky, whipped cream)	€ 9.95
Italian Coffee (espresso, Amaretto, whipped cream)	€ 9.95
Tea	€ 3.25
Fresh mint tea	€ 3.75
Fresh ginger tea	€ 3.75
Fresh mint tea with ginger	€ 4.15
Hot chocolate	€ 3.50
With whipped cream	€ 0.50
Soya milk + € 0,50 Oat milk + € 0,50 Decaf + € 0,50	

COLD BEVERAGES

Aranciata, limonata, aranciata rossa, mandarino verde,	€ 3.85
Ice tea: lemon or peach	€ 3.85
Juices	
Fresh orange juice	small € 3.85 Large € 4.95
Fresh blood orange juice	small € 3.85 Large € 4.95
Apple, peach or pear juice	€ 3.25
Crodino	€ 3.20
Water	
Panna 0,25 ltr	€ 3.00
Panna 0,75 ltr	€ 5.95
San Pellegrino 0,25 ltr	€ 3.00
San Pellegrino 0,75 ltr	€ 5.95

SANDWICHES (till 4:00 p.m.)



Because we make our own dough, our bread contains
no preservatives or food additives and is available
in limited quantities.

The prices of sandwiches are based on white bread.

Brown bread € 1.00 extra

Sun-dried tomato bread € 1.00 extra

Olive bread € 1.00 extra / Focaccia € 1.25 extra

Extra toppings start at € 1.00 extra

Bari Green pesto, mozzarella, prosciutto	€ 11.95
Benedictus ✓ Sun-dried tomato pesto, mozzarella, wild spinach, pine nuts	€ 12.50
Boxie ✓ Provolone, grilled aubergine, wild spinach, pine nuts	€ 12.50
Carpaccio Smoked beef steak, Parmigiano, arugula, capers, pine nuts, balsamic vinegar	€ 10.95
Cosa Nostra Italian bread roll with 2 veal meatballs in tomato sauce	€ 14.95
Eros Goat's cheese, smoked chicken, arugula, balsamic vinegar, walnuts, honey	€ 12.95
Fresco ✓ Green pesto, mozzarella, tomato	€ 11.95
Giulietta Truffle mousse, pine nuts, grilled aubergine, smoked chicken, arugula	€ 12.95
Maldini Sun-dried tomato pesto, smoked chicken, arugula, walnuts, balsamic vinegar	€ 11.95
Maserati Green pesto, smoked chicken, grilled aubergine, pine nuts	€ 12.50
Mirafiori Truffle mousse, provolone, prosciutto, arugula	€ 12.95
Paolo Rossi ✓ Green pesto, mozzarella, grilled aubergine, sun-dried tomatoes, walnuts	€ 12.95
Paparazzo Truffle mousse, smoked beef steak, Parmigiano, arugula	€ 11.95
Pollo Matto Spicy chicken burger, sun-dried tomato pesto, arugula, tomato, onions, spicy mayonnaise.	€ 15.95
Quattro Green pesto, mozzarella, spicy salami, green peppers	€ 11.95
Tonno Home made tuna salad (no mayonnaise)	€ 12.95
Valentino ✓ Goat's cheese, sun-dried tomatoes, walnut's, honey, arugula, balsamico	€ 11.95
Vitello tonnato Tender braised veal eye of round with tuna mayonnaise	€ 12.95

PIZZAS (served from 12:00 noon)

All of our pizzas are topped with tomato sauce and mozzarella.
The cost for each extra topping you request starts at € 1.00.

Margherita	Fresh tomato and basil	€ 13.95
Romana	Fresh tomato, anchovies, capers, oregano	€ 13.95
Prosciutto e funghi	Boiled ham, mushrooms	€ 14.95
Quattro stragioni	Boiled ham, artichokes, mushrooms, black olives	€ 15.95
Diavola	Spicy salami, jalapeños, red onion	€ 15.50
Bufala	Buffalo mozzarella, sun-dried tomatoes, arugula	€ 15.95
4 Formaggi	Mozzarella, gorgonzola, provolone, Parmigiano	€ 15.95
Prosciutto crudo	Prosciutto, Parmigiano, arugula	€ 16.95
Burrata	Fresh burrata cheese, sun-dried tomatoes, arugula	€ 15.95
Tartufo	Truffle tapenade, sun-dried tomatoes, Parmigiano, arugula	€ 17.95
Tre Salami	Spicy salami, garlic salami and truffle salami	€ 15.95
Vegetale	Wild spinach, grilled aubergine, artichokes, arugula	€ 17.95
Nonna Gina	Wild spinach, gorgonzola cheese	€ 15.50
Piccante	Spicy salami	€ 14.95
Tonno	Tuna, red onion, capers	€ 17.95

SALADS

Bruschette al pomodoro	Toasted homemade bread with garlic and tomato salsa (2 slices)	€ 10.95
Burrata con peperoni è balsamico perle		€ 14.95
	Creamy mozzarella with roasted peppers and balsamico pearls	
Fagioli	Salad composed of large cannellini beans, red onion and celery	€ 12.95
Pulpo salade	Fresh salad made with octopus, sweet red pepper, celery, red onion, olive oil and lemon juice (if available)	€ 15.95
Caprese	Buffalo mozzarella, tomato, basil, green pesto, pine nuts, arugula	€ 15.95
Cesare	Romaine lettuce, Parmigiano, fried chicken, sun-dried tomatoes, spring onions, capers, pine nuts, croutons, Caesar dressing.	€ 15.95
Vega	Tomato salad with avocado, artichoke, arugula and balsamico vinegar dressing	€ 15.95
Vitello tonnato	Tender braised veal eye of round with tuna mayonnaise	€ 16.95
Carpaccio classico	Thinly sliced smoked steak with pine nuts, Parmigiano, arugula, balsamico	€ 16.95