

✓ = VEGA

PIZZAS (served from 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 ✓	14.95
Fresh tomato, basil	
Prosciutto e funghi	16.95
Boiled ham, mushrooms	
Quattro Stagioni	17.95
Boiled ham, artichokes, mushrooms, olives	
Diavola	16.95
Spicy salami, jalapenos	
Bufala ✓	16.95
Buffalo mozzarella, sun-dried tomatoes, arugula	
Quattro Formaggi ✓	17.95
Mozzarella, gorgonzola, provolone, parmigiano	
Prosciutto crudo	17.95
Parma ham, parmigiano, arugula	
Tre salami	17.95
Spicy salami, garlic salami, truffle salami	
Vegetale ✓	18.95
Wild spinach, grilled aubergine, artichokes, arugula	
Nonna Gina ✓	16.95
Wild spinach, gorgonzola	
Bresaola	18.95
Bresaola, parmigiano, arugula	

PINSAS (served from noon)

Pinsa is a long, Roman-style flatbread pizza
The pinsa is baked in the oven and then topped with cold ingredients

Pinsa Angela	14.95
'Nduja, buffalo mozzarella, arugula	
Pinsa Natalina	14.95
Truffle mousse, Parma ham, arugula	
Pinsa Bella vita ✓	14.95
Buffalo mozzarella, grilled aubergine, balsamic dressing	
Pinsa Pipo ✓	14.95
Buffalo mozzarella, sun-dried tomatoes, arugula	

Many of our products contain allergens, if you have any questions, please ask our staff.

COLD DRINKS

Aranciata or limonata or tonic	4.25
Aranciata rossa or mandarino verde	4.25
Ice tea peach, lemon or green tea	4.25
Coca Cola, Coca Cola zero	3.75
Ginger beer	3.95
Fresh orange juice	4.50
Fresh blood orange juice	4.50
Apple, pear or peach juice	3.50
Aqua Panna 0,25 ltr / San Pellegrino 0,25 ltr	3.25
Aqua Panna 0,75 ltr / San Pellegrino 0,75 ltr	6.50
Crodino 0,25 ltr	6.95
Crodino with orange juice	8.95

ALCOHOLIC BEVERAGES

Vini bianchi / White wines	glass	bottle
Pinot Grigio (Veneto)	6.25	27.95
Gentle and fruity with hints of apple, peach and citrus		
Chardonnay (Trento)	6.95	29.95
Tropical fruit, pineapple, apple		
Vini rossi / Red wines		
Malnera (Puglia)	6.25	27.95
Juicy red fruit, soft finish		
Primitivo del Salento (Puglia)	6.95	29.95
Tart cherry with a well-defined structure and great complexity		
Valpolicella Ripasso (Veneto)	7.95	37.95
Purple fruit and spicy with light fresh acidity		
Rosati / Rosé		
Pinot Grigio blush (Veneto)	6.25	25.95
Light fresh rosé with hints of white and pink fruit		
Prosecchi / Prosecco		
Prosecco 0.2 l		13.95
Prosecco (house prosecco) 0.75 l		20.95
Prosecco Bepin de Eto 0.75 l		27.95
Beer & Aperitif		
Peroni 0.33 l		4.25
Peroni lemon 0.33 l		4.25
Peroni 0.0 Libera alcohol free 0.33 l		4.50
Heineken bottle 0.25 l		3.75
Vita beer (hangover free beer)		5.50
Aperol Spritz		10.95



DAILY MENU

Gusto di Casto
Winkelcentrum 'Gelderlandplein'

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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 is 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 diverse 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!

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SANDWICHES (till 4 PM)		
Because we make our own dough, our bread contains no preservatives or food additives and is available in limited quantities		
Prices of sandwiches are based on white bread Brown bread or tomato bread or olive bread 0.75 extra Focaccia warm 1.25 extra (subject to availability) Extra topping start at € 1.00 extra		
Abarth 595	Green pesto, bresaola, burrata, grilled aubergine	14.95
Bari	Green pesto, Parma ham, mozzarella	13.95
Benedictus ✓	Sun-dried tomato pesto, mozzarella, wild spinach	13.95
Boxie ✓	Provolone, grilled aubergine, wild spinach, pine nuts	13.95
Dino Zoff	Artichoke tapenade, Parma ham, sun-dried tomato, arugula	13.95
Carpaccio	Bresaola, parmigiano, arugula, capers, pine nuts, balsamic dressing (extra truffle mousse or pesto or 'Nduja + 1.50)	13.95
Sofia Chiara ✓	Burrata, sun-dried tomatoes, arugula, balsamic dressing	14.95
Eros	Goat cheese, smoked chicken, arugula, walnuts, honey, balsamic dressing	14.95
Di Stefano	Sun-dried tomato pesto, burrata, mortadella, arugula	14.95
Ferrari ✓	Grilled aubergine, artichokes, sun-dried tomato	12.95
Fresco ✓	Green pesto, mozzarella, tomatoes	13.95
Francesca	Mortadella, burrata, grilled aubergine, wild spinach, pine nuts	14.95
Giulietta	Truffle mousse, pine nuts, grilled aubergine, smoked chicken, arugula	14.95
Maldini	Sun-dried tomato pesto, smoked chicken, walnuts, arugula, balsamic dressing	13.95
Maserati	Green pesto, smoked chicken, grilled aubergine, pine nuts	13.95
Pina ✓	Artichoke tapenade, grilled aubergine, sun-dried tomato, arugula	13.95
Paolo Rossi ✓	Green pesto, mozzarella, walnuts, sundried tomatoes, grilled aubergine	14.95
Farioli	'Nduja, burrata, grilled aubergine, red onion, arugula	13.95
Pollo Matto	Spicy chicken burger, sun-dried tomato pesto, onion, spicy mayonnaise	16.95
Quattro	Green pesto, mozzarella, spicy salami, jalapenos	14.95
Tonno	Homemade tuna salad (with tuna mayonnaise)	13.95
Vitello tonnato	Tender braised veal with tuna mayonnaise (with arugula + 0.50)	13.95

COLD DISHES	
Bruschette al pomodoro ✓	11.95
Toasted homemade bread with garlic and tomato salsa (2 pieces)	
Mare e Monti	18.95
Salad with grilled vegetables and scampi	
Fagioli ✓	12.95
Salad composed with large cannellini beans, red onion and celery	
Caesar salad	16.95
Lettuce, Parmigiano, chicken, sun-dried tomato, spring onion, capers, pine nuts, croutons (spicy scampi instead of chicken + €2.50)	
Vega ✓	16.95
Arugula, artichokes, tomato, avocado, pine nuts, balsamico	
Vitello tonnato	16.95
Tender braised veal with tuna mayonnaise	
Pulpo salad	16.95
Fresh salad with octopus, sweet red pepper, celery, red onion, lemon juice (if available)	
TAPAS PLATE	
Risottini	10.95
Small risotto croquettes with spicy mayo (6 pieces)	
Gamberetti Piccanti	12.95
Spicy scampi with garlic and parsley (9 pieces)	
Lecce	16.95
Platter of sliced meats (salami, mortadella, Parma ham)	
Taranto ✓	8.95
Homemade bread with truffle mousse and sun-dried tomato pesto	
Olive ✓	7.95
Mixed olives	
CROSTINI	
A crostino is an Italian toast with extra virgin olive oil and local herbs made from the famous bread from “Alta Mura”	
(Price is per 2 pieces)	
Crostini Rosa ✓	11.95
Wild spinach, gorgonzola	
Crostini Mimmo ✓	11.95
Burrata, roasted bell pepper, arugula	
Crostini Pino	11.95
Truffle mousse, Parma ham, sun-dried tomato	
Crostini Rita	12.95
Vitello tonnato, arugula	

HOT DISHES	
Tortina di granchio	9.95
Homemade crab cake	
Zuppa di pomodoro ✓	10.95
Homemade vegetarian tomato soup	
Pasta of the day	18.95
Chef's choice of pasta	
Spaghetti alla Bolognese	18.95
Spaghetti with tomato sauce and ground beef	
Pasta al pesto ✓	18.95
Pasta with a creamy pesto sauce, burrata and cherry tomato	
Spaghetti aglio, olio e peperoncino ✓	17.95
Spicy spaghetti with garlic, olive oil and red pepper	
Lasagna alla Bolognese	18.95
Casserole with ground beef	
Melanzane alla Parmigiana ✓	18.95
Vegetable casserole with aubergine and mozzarella	
Ravioli al tartufo ✓	19.95
Ravioli stuffed with truffle in a mushroom cream sauce	
Arancino di riso	8.95
Traditional Sicilian snack of rice, mozzarella and spinach	
ESPECIALLY FOR CHILDREN	
Pasta Bolognese	13.95
Penne with tomato sauce and ground beef	
Pasta Pomodori ✓	13.95
Penne with tomato sauce	
DESSERTS	
Tiramisu	7.95
The queen of Italian desserts	
Tiramisu con pistacchio	8.25
Tiramisu with pistachio (alcohol free)	
Panna cotta	6.95
A lovely and simple dessert with fruit	
Children Safari ice cream	5.95
A scoop of vanilla hidden in...	
Small cannoli	2.95
Choice of pistache, lemon, cream or caramel	
Sgroppino	7.95
Lemon sorbet ice cream whipped with vodka and prosecco	