V = VEGA

PIZZAS (served from noon)

All of our pizzas are topped with tomato sauce and mozzarella

Margherita V **15.95**
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 V **16.95**
Buffalo mozzarella, sun-dried tomatoes, arugula

Quattro Formaggi V **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 V **17.95**
Wild spinach, grilled aubergine, artichokes, arugula

Nonna Gina V **16.95**
Wild spinach, gorgonzola

Tartufata **18.95**
Truffel mousse, Parma ham, burrata

Robertino **17.95**
Boiled ham, burrata, pistache crumble

Calabrese **17.95**
'Nduja, jalapeños, gorgonzola

DESSERTS

Tiramisu **8.25**
The queen of Italian desserts

Tiramisu con pistacchio **8.25**
Tiramisu with pistachio (alcohol free)

Panna cotta **7.95**
A lovely and simple dessert with fruit

Children Safari ice cream **6.95**
A scoop of vanilla hidden in...

Small cannoli **2.95**
Choice of flavours

Flute limoncello **9.95**
Ice cream with limoncello sirup

COLD DRINKS

Aranciata or limonata or tonic	**3.50**
Aranciata rossa or chinotto	**3.50**
Ice tea peach, lemon or green tea	**4.50**
Coca Cola, Coca Cola zero	**3.95**
Ginger beer	**3.50**
Fresh orange juice	**4.50**
Fresh blood orange juice	**4.50**
Apple, pear or peach juice	**3.75**
Aqua Panna 0,25 ltr / San Pellegrino 0,25 ltr	**3.35**
Aqua Panna 0,75 ltr / San Pellegrino 0,75 ltr	**6.75**
Crodino 0,25 ltr	**6.50**

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)	**6.50**	**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)	**6.50**	**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		
Prosecco		
Prosecco 0.2 l		**13.95**
Prosecco (house prosecco) 0.75 l		**22.95**
Prosecco Bepin de Eto 0.75 l		**28.95**
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**
Sgroppino		**8.95**
Aperol Spritz		**10.95**

Gusto di Casto

breakfast | lunch | dinner | traiteur

DAILY MENU

Gusto di Casto
Winkelcentrum 'Gelderlandplein'

t 020 644 89 03
info@gustodicasto.nl I gustodicasto.nl
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!

V = VEGA

SANDWICHES (till 4 PM)

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

Choice of white, brown, tomato or olive bread
Also available as focaccia (warm) or sourdough
Extra topping start at 1.00 extra

Abarth 595	Green pesto, bresaola, burrata, grilled aubergine	**13.95**
Bari	Green pesto, Parma ham, mozzarella	**13.95**
Benedictus V	Sun-dried tomato pesto, mozzarella, wild spinach	**13.95**
Boxie V	Provolone, grilled aubergine, wild spinach, pine nuts	**13.95**
Carpaccio	Bresaola, parmigiano, arugula, pine nuts, balsamic dressing	**13.95**
Sofia Chiara V	Burrata, sun-dried tomatoes, arugula, balsamic dressing	**13.95**
Eros	Goat cheese, smoked chicken, arugula, walnuts, honey, balsamic dressing	**13.95**
Strapazzate V	Scrambled eggs with cherry tomatoes and lettuce	**13.95**
Di Stefano	Sun-dried tomato pesto, burrata, mortadella, arugula	**13.95**
Ferrari V	Grilled aubergine, artichokes, sun-dried tomato	**13.95**
Fresco V	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**
Paolo Rossi V	Green pesto, mozzarella, walnuts, sundried tomatoes, grilled aubergine	**13.95**
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	**13.95**
Tonno	Homemade tuna salad (with tuna mayonnaise)	**13.95**
Vitello tonnato	Tender braised veal with tuna mayonnaise, arugula	**13.95**

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

COLD DISHES

Caesar salad **16.95**
Lettuce, Parmigiano, chicken, sun-dried tomato, spring onion, capers, pine nuts, croutons

Caprese salad V **16.95**
Buffalo mozzarella, cherry tomatoes, pesto, pine nuts, basil

Fagioli V **12.95**
Salad composed with large cannellini beans, red onion and celery

Vega V **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

Arancino di riso V **8.95**
Traditional Sicilian snack of rice, mozzarella and spinach

Affettato misto **11.95**
Platter of sliced meats (salami, mortadella, Parma ham)

Taranto V **8.95**
Homemade bread with truffle mousse and sun-dried tomato pesto

Olive V **6.95**
Mixed olives

ESPECIALLY FOR CHILDREN

Lasagna	**12.95**
Pasta Bolognese	**12.95**
Pasta pomodori V	**12.95**
Pasta al pesto V	**12.95**
Pizza Margherita V	**12.95**
Pizza salami	**13.95**

HOT DISHES

Tortina di granchio **11.95**
Homemade crab cake

Melanzane ripiene V **9.95**
Egg plant stuffed with cherry tomatoes and parmigiano

Spinaci V **7.95**
Stir fried spinach with pine nuts

Peperoni V **7.95**
Oven baked peppers with garlic and herbs

Patate al Roseval al forno V **7.95**
Oven baked potatoes with rosemary

Pasta of the day **17.95**
Chef's choice of pasta

Spaghetti alla Bolognese **18.95**
Spaghetti with tomato sauce and ground beef

Pasta al pesto V **18.95**
Pasta with a creamy pesto sauce, burrata and cherry tomato

Spaghetti aglio, olio e peperoncino V **17.95**
Spicy spaghetti with garlic, olive oil and red pepper

Lasagna alla Bolognese **18.95**
Casserole with ground beef

Melanzane alla Parmigiana V **18.95**
Vegetable casserole with aubergine and mozzarella

Ravioli al tartufo V **19.95**
Ravioli filled with truffle in a creamy mushroom sauce

Ravioli ai quattro formaggi V **18.95**
Ravioli filled with four types of cheese in a homemade tomato sauce

DAY SPECIALS

Daily specials are served with vegetables of the day

Pollo al limone **24.95**
Tender chicken thighs in a lemon- garlic sauce

Pollo alla Milanese **24.95**
Breaded chicken with lemon mayonnaise

Polpette alla Barese **24.95**
Veal-meatballs in homemade tomato sauce

Carne del giorno **26.95**
Meat of the day

Pesce del giorno **26.95**
Catch of the day