

# SHARING MENU - DINNER

We invite you to create your own custom sharing menu.

Imagine sitting around a large table for a family meal - your Nonna's table, to be exact - where food is abundant and everyone is reaching across the table to grab a bite of all of the authentic, homemade food. Our Nonna Sharing Menus capture this experience, bringing you platters of all of our signature Gusto 101 dishes served family style.

\*Once you have made your selections, our Events Manager, will send you a **Menu Quote**, which will include your final selections and the price per person.

## ANTIPASTI

CHOOSE 2

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### TUSCAN FRIES

Seasalt, roasted garlic aioli

### ARANCINI

Guanciale, pecorino, parmigiano pomodoro

### MUSHROOM BRUSCHETTA

Marinated mixed mushrooms toasted tuscan bread, herbed ricotta, taleggio olive oil

### CARPACCIO

Beef carpaccio, truffled cannellini beans, pecorino, micro greens truffle emulsion

### BURRATA

Roasted tomatoes, buffalo milk calabrian honey fennel pollen, olive oil

## INSALTE

CHOOSE 1

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### CAVOLO NERO

Lacinato kale, zante currants toasted pine nuts pecorino parmigiano, lemon vinaigrette

### CACOLO CAESAR

Purple kale, shaved parmigiano garlic croutons crispy salame avocado

### RUCOLA

Organic baby arugula, parmigiano marcona almonds, lemon vinaigrette

### ESCAROLA

Escarole, toasted walnuts, roasted red

## PASTA

CHOOSE 1

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### SPAGHETTONI CACIO E PEPE

Pecorino, black pepper, olive oil local butter

### MAFALDE AI FUNGHI

Portobello, porcini, oyster mushrooms truffle cream sauce

### RIGATONI AL POMODORO

Tomato sauce, basil, parmigiano

### PAPPARDELLE AL RAGU D'AGNELLO

Spring lamb ragù, tomato, fennel pecorino

## PIZZA

CHOOSE 1

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### MARGHERITA

Tomato sauce, mozzarella, pecorino basil

### PROCIUTTO E RUCOLA

Tomato sauce, mozzarella, prosciutto organic baby arugula, parmigiano

### SPINACI

Spinach, buffalo mozzarella, pecorino fresh ricotta, garlic

### SALSICCE

Tomato sauce, mozzarella, ground fennel sausage, roasted peppers

### DIAVOLA

Spicy sundried tomato pesto, smoked provolone, calabrese salami roasted peppers

## SECONDI

CHOOSE 1

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### BISTECCA

PEI centre cut striploin

### POLLO

Grilled organic chicken breast

### SALMONE

Gusto grilled salmon

\*Choose 1 side for your Secondi

Lentils, with zucchini and crispy salami

Charred broccolini, with lemon and Chilli

Roasted potatoes, with lemon and parsley

\*Vegan/vegetarian option

### CAVOLFIORI

Cauliflower, chickpea puree, field mushrooms, hazelnuts, pine nuts pumpkin seeds, harissa, pomegranate

## DOLCI

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Our desserts are seasonal and change regularly. It will be served family-style and chosen by our Chef on the day of your event.