



Gustavino loves wine.

Wine deriving from the most wonderful estates all over  
the world, and Italy in particular.

That is why Gustavino has its own wine bar;

## **VINOTECA**

with carefully selected wines,

practically all available for ordering by the glass.

Every dish on the menu is provided with a  
wine suggestion by our sommelier.

Perfect combinations that really deserve to be tasted. Of  
course, these are suggestions only.

Our staff can provide you with  
plenty alternative wine-food combinations, keeping  
your personal preferences (and budget) in mind..

## **NEDERLANDS**

**GUSTAVINO**  
restaurant & vinoteca

## ANTIPASTI - STARTERS

<b>Carpaccio Classico</b> <i>Montepulciano d'Abruzzo 'Passofino' Terre de Chietti, Feudi Bizanti</i> 7.5 .....	16
thinly sliced beef with truffle mayonnaise, olive oil & Parmesan cheese	
<b>Vitello Tonnato</b> <i>Soave Classico, Suavia</i> 7 .....	15
roasted veal with tuna sauce & capers	
<b>Antipasto Misto</b> <i>Vermentino di Sardegna, Meri 'Argiolas' Sardinie</i> 8 .....	19 / 28
selection of delicacies of our Italian cuisine	
<b>Tartare di Tonno</b> <i>Gavi 'Fontanafredda' Piemonte</i> 9.5 .....	17
tuna tartare, avocado & tarragon mayonnaise	
<b>La Burrata</b> <i>Pinot Bianco, Kellerei-Cantina Andrian 'Finado' Alto Adige '18</i> 8 .....	16
soft buffalo cheese, green peas & broad beans, artichoke, pomegranate, fresh mint & macadamia	
<b>Insalata della Fattoria &amp; Caprino</b> <i>Sauvignon Blanc 'Bernardus' Carmen Valley</i> 9.5 .....	15
baby cabbage leaves, avocado, apple, crispy corn, soft pecorino & ginger-lemon dressing	
<b>Fritturina Mista</b> <i>Chardonnay, Castello Banfi 'Fontanelle' Toscane '17</i> 11 .....	15
deep fried mussels, shrimps and squid with lemon & aioli	
<b>Polpo alla Brace</b> <i>Viognier, Domaine Yves Cuilleron, Rhône '18</i> 11.5 .....	16
grilled octopus, salad of potatoe, olives, capers, sundried tomato & basil	

## PRIMI – SEPERATE DISHES

<b>Strozzapreti alla Calabrese</b> <i>Le Volte, dell Ornellaia, Toscane</i> 11 .....	16
fresh pasta with ragu of stewed porc sausage, bell peppers & cherry tomato	
<b>Ravioli con Ossobuco</b> <i>Dolcetto d'Alba 'Pio Cesare' Piemonte, '17</i> 12 .....	17
ravioli stuffed with stewed veal shank, and sauce of mushroom & porcini	
<b>Linguine all'Astice</b> <i>Chenin Blanc 'Old Vines' Raats ' Stellenbosch'18</i> 12 .....	22
fresh lobster, linguine pasta & lobster sauce	
<b>Risotto primavera</b> <i>Pouilly-Fuissé 'Roc de Boutires', '16, Bourgogne</i> 15 .....	18
acquerello risotto with peas, asparagus, mint & Fontina cheese	
<b>Tagliolini Tartufo</b> <i>Nero e Burro Barolo 'Parusso' Piemonte '14</i> 13.5.....	16
homemade pasta with black truffle from Umbria	
<b>Spaghetti alle Vongole</b> <i>Verdejo, Rueda, carrasvinas Baricca, Spanje '18</i> 9.5 .....	17
spaghetti with clams, lemon & parsley	
<b>Pasta del Giorno</b> <i>wijn van de dag</i> .....	16
pasta of the day	

## PIZZE – TRADITIONAL PIZZA 'S

<b>Margherita</b> <i>Nero D'Avola 'Dragunera', Sicieliè</i> 6.5 .....	13
tomato, buffalo mozzarella & fresh basil	
<b>Diavola</b> <i>Merlot 'Tiefenbrunner', Alto Adige</i> 8 .....	16
tomato, buffalo mozzarella, mushrooms & spicy sausage from Calabria	
<b>Quattro Formaggi</b> <i>Malbec 'Cantena Zapata Vista Flores', Mendoza</i> 9 .....	16
tomato & 4 Italian cheeses	
<b>Bianca</b> <i>Pecorino 'Passofino' Feudi Bizanti, Terre de Chietti</i> 7 .....	15
buffalo mozzarella, rocket & prosciutto	
<b>Napoletana</b> <i>Sauvignon Blanc Reserva Premier 'Viña Carmen', Maipo</i> 7 .....	16
tomato, buffalo mozzarella, olives, anchovy & capers	

EXTRA PIZZA INGREDIENTS Rucola 2 Funghi 3 Salame 3 Prosciutto 4

## PIZZE GUSTAVINO – SEASONAL PIZZA'S

<b>Pizza Tartufo</b> Sangiovese, Cabernet & Merlot, Foresco Organic, Barberani, Umbriè '16 8.5 ..	20
buffalo mozzarella, Fontina cheese & black truffle from Umbria	
<b>Pizza Gamberi</b> Albariño 'Castelo Do Mar' Rias Baixes '18 7.5 .....	19
buffalo mozzarella, large prawns, courgette & cherry tomatoes	
<b>Pizza Parmigiana</b> Montepulciano 'Passofino' Feudi Bizanti, Terre de Chietti 8 .....	17
tomato, buffalo mozzarella, fried aubergine & egg	

## LA PESCHERIA – SEAFOOD

Would you like to know more about fresh seafood? Please ask your waiter.

<b>Gamberi alla Brace o alla Diavola</b> Ribeiro 'Peña', Eduardo Peña 9.5 .....	18
grilled tiger prawns with lemon, chili & parsley or in spicy tomato sauce	
<b>Astice</b> Sauvignon Blanc 'Henri Bourgeois', Petit Clos, Marlborough 9.5 .....	19 / 36
boiled or grilled lobster with lemon & green salad	
<b>Vongole Sauté</b> Rioja Blanco 'Lore de Ostatu', Rioja 11 .....	16
pan-fried shells, garlic, parsley & grilled bread	
<b>Pesce del Giorno</b> catch of the day from the charcoal grill .....	dag prijs

## SECONDI – MAIN COURSES

<b>Melanzane Parmigiana</b> Chianti Classico 'Castell'In villa' Toscane '15 13 .....	19
grilled eggplant, buffalo mozzarella, tomato & fresh basil	
<b>Bistecca di Tonno</b> Pinot Noir 'Petit Clos' Henri Bourgeois, Marlborough '17 12 .....	26
grilled tuna steak, grilled Broccolini, courgette, pomodoro & chili pangrattato	
<b>Polletto Diavola</b> Chateau du Moulin a Vent, Couvent des Thorins, Beaujolais '16 11 .....	23
roasted baby chicken with spicy tomato-vegetable sauce	
<b>Scaloppa Milanese</b> Vino Nobile di Montepulciano 'Poliziano' Toscane '15 12 .....	25
crispy breaded veal with roasted carrots & grilled lemon	
<b>Costata di Manzo alla Brace</b> 200/300/400/500 gram .....	23 / 33 / 42 / 49
Ripasso, San Rocco 'Fratelli Tedeschi' Veneto 11.5	
charcoal grilled beef ribeye, rocket & extra virgin olive oil	
<b>Filetto di Manzo</b> Zinfandel, 'FF Coppola', 'Directors Cut' Napa Valley '15 13 .....	28
roasted tournedos, panfried Porcini mushroom & jus de veau	
<b>Insalata del Giorno</b> wijn van de dag .....	19.5
main-course salad of the day	

## CONTORNI – SIDE DISHES

<b>Spinaci</b> wild spinach .....	5
<b>Patate Diavola</b> fried potato wedges with chili, garlic & tomato sauce .....	5
<b>Patate Tartufo e Parmigiano</b> fries with truffle & Parmesan cheese .....	6
<b>Insalata Rucola</b> rocket salad with Parmesan cheese & lemon .....	5
<b>Verdure di Stagione</b> seasonal vegetables .....	5
<b>S.A.O.P.</b> spaghetti with garlic, chili pepper & extra virgin olive oil .....	5
<b>Insalata di Pomodoro</b> heirloom tomato salad, crispy sourdough bread & spring onion .....	6

<b>BUSINESSMENU</b> daily changing 2 course lunch menu .....	29.5
<b>MENU GUSTAVINO</b> daily changing 3/4 or 5 course dinner menu .....	40/47/55

## DOLCI – DESSERTS

<b>Formaggi Misti (3/5 pcs)</b> <i>Colheita, Porto</i> 9 .....	9 / 15
selection of cheeses	
<b>Tiramisù Gustavino</b> <i>Black Elysium Muscat, Californië</i> 7.5 .....	8
dessert made of creamy mascarpone, espresso, Amaretto & lady fingers	
<b>Panna Cotta</b> <i>Muscatel, Reserve do Douro, Portal</i> 8 .....	8
panna cotta with caramel & salted macadamia nuts	
<b>Sgroppino</b> .....	7.5
cocktail of lemon sorbet, vodka & prosecco	
<b>Biscotti &amp; Cioccolato</b> .....	6
selection of cookies & chocolates	
<b>Tortino al Gianduiotto</b> <i>Grenache 'Maury Mise Tardive', Domaine Poudereux</i> 7.5.....	8.5
tart of chocolat & hazelnut	
<b>Gelati Biologici</b> <i>Planeta, Passito di noto, Sicilië</i> 9 .....	8
3 scoops of organic ice cream	

If you have a food allergy, intolerance or sensitivity, please ask your waiter about ingredients in our dishes before you order your meal.

## STUZZICHINI

Tasty bites,  
to combine perfectly with our delicious wines

<b>Stuzzi Gruppo</b> .....	12
selection of Italian bites	
<b>Pane &amp; Burro</b> .....	4.5
bread & butter	
<b>Pane &amp; Pesto</b> .....	5
bread with homemade tapenade	
<b>Focaccia Tradizionale or Prosciutto</b> .....	7/13
focaccia with salt, pepper, olive oil & oregano / with prosciutto	
<b>Porzione d'Olive</b> .....	5
Bella di Cerignola & Taggiasca olives	
<b>Salumi Misti</b> .....	13
various kinds of Italian cured sausages	
<b>Formaggi Misti</b> .....	10/15
selection of Italian cheese	
<b>Bruschetta al Pomodoro</b> .....	7
roasted bread with tomato, garlic, basil & olive oil	