



Gusto

## Vino Rosso

### **LeViale 110 / 485 kr**

33% Corvina, 33% Cabernet Sauv., Merlot 34%.

### **Valpolicella Superiore DOC 115 / 495 kr**

70% Corvina, 30% Rondinella.

### **Polesio 115 / 495 kr (EKO)**

90% Sangiovese, 10% Montepulciano.

### **Ripasso Valpolicella 140 / 625 kr**

70% Corvina, 15% Molinara, 15% Rondinella.

### **Chianti Classico Riserva 915 kr**

100% Sangiovese.

### **Le Miccine Chianti Classico 140/625 kr**

85% Sangiovese, 15% Malvasia Nera - Colorino.

## Alcohol free

### **Soda 35 kr**

Cola/Fanta/Sprite.

### **Pellegrino 40 kr**

Sparkling or limonata.

### **Cider 55 kr**

### **Jacobs Creek 75 kr**

Red or white wine.

### **Nosecco mousserande 75 kr**

### **Menabrea Bionda 60 kr**

### **Easy Rider IPA 60 kr**

## Vino Bianco

### **Mustella 110 / 485 kr**

100% Chardonnay.

### **Ylice 135 / 595 kr (EKO)**

100% Verdicchio.

### **Corolla 115 / 515 kr (EKO)**

100% Passerina.

### **Visintini 140 / 625 kr**

100% Pinot Grigio.

## Beer & Cider

### **Menabrea Bionda 84 kr**

### **Peroni 85 kr**

### **Amarcord Pale Ale 105 kr**

### **Brewer IPA 99 kr**

### **How To Tear Down This Wall 85 kr**

### **How to highlight IPA 99 kr**

### **How to start a fire Pale Ale 99 kr**

### **How to get juicy Hazy IPA 99 kr**

### **Magners halvtorr äppelcider 75 kr**

### **Sommersby päroncider 75 kr**

# Cocktails

150kr

## Spritzers

Limoncello eller Aperol -  
Prosecco - Soda

## Favola

Gin - Limoncello - Italicus

## Mangaretti

Vodka - Amaretto - Mango - Orange

## Aperol Mule

Aperol - Gin - Lime -  
Ginger beer

## Verrati

Tequila - Galliano - Lime

## Negroni

Gin - Campari - Red vermouth

## Sparkling

**Prosecco Superiore DCG** 125 / 535 kr (Eko)

100% Glera.

**Prosecco Rosé Blanc DOC** 125 / 535 kr

Sparkling rosé wine.

**Lambrusco Nero** 460 kr

Red sparkling wine,  
an Italian classic.

## Rosé

**Elisetta Marche** 115 / 465 kr

70% Granage, 30% Montepulciano

## Classy and elegant

**Chianti Classico Riserva** 915 kr

100% Sangiovese.

# Antipasti

**Burrata & tomato tartar (veg) 155 kr**  
- tomato tartar, burrata, foamy cream, olive oil, basil, served with our own ciabatta.

**Carne cruda 175 kr**  
- beef tartar, Karlijohan-emulsion, confit tomatoes, pickled silver onions, creme fraiche, sourdough croutons and planed parmesan.

**Arancini 155 kr**  
- deep fried risotto with Parma ham and mozzarella, served with pickled silver onions, nduja dip and parmesan cream.

**Gamberi piccante 155 kr**  
- spicy prawns fried with garlic, served with crispy bruschetta with aioli, salad and lemon.

**Salumi misto 175 kr**  
- selected charcuterie, served with pickled vegetables, tapenade, artichoke and crostini.

**Octopus "alla Luciana" 165 kr**  
- grilled octopus in hot nduja sauce, capers and parsley, served with sour cream and crostini.

# Pasta

**Cannelloni with ricotta & spinach (veg) 195 kr**  
- cannelloni filled with ricotta and spinach, topped with bechamel and tomato sauce, served au gratin with provolone cheese.

**Gnocchi with mushrooms (veg) 195 kr**  
- mixed mushrooms, white wine sauce, truffle pecorino, black cabbage and parsley.

**Fettucine Alfredo with Parma 225 kr**  
- creamy pasta with finely grated Parmesan cheese, butter from Frägsta dairy and black-pepper, served with Parma ham.

**Orecchiette with lamb ragu 205 kr**  
- pasta orecchiette with rich lamb ragu, topped with truffle pecorino and red wine reduction.

**Gamberi guanciaie 205 kr**  
- fettucine with fried prawns in white wine sauce topped with crispy guanciaie and Parmesan.

## Freshly baked bread

**Ciabatta 15 kr**

**Bread from the pizza oven with garlic 30 kr**

# Main courses

## **Tagliata di manzo 345 kr**

- grilled sirloin steak, parmesan, arugula and red wine reduction. Served with root vegetables, mushrooms, tomato and red pesto.

## **Karljohan risotto with gorgonzola och truffle 275 kr**

- creamy risotto with karljohan and gorgonzola, topped with mixed mushrooms, pickled onion, finely chopped truffle & black cabbage.

# Bambino

## **Pizza margherita / vesuvio 89 kr**

Tomato sauce and cheese (vesuvio with ham).

## **Swedish pancakes 79 kr**

Served with jam and whipped cream.

## **Bolognese 79 kr**

Pasta with bolognese ragu.

# Sides

## **Aioli 30 kr**

## **Ndujadip (tomat) 20 kr**

## **Pizzasallad 25 kr**

For the pizza? Or why not combine with one of our freshly baked breads.

# Desserts

## **Caramelized pannacotta 95 kr**

- served with roasted hazelnuts and vanilla gelato.

## **Tiramisu 95 kr**

- the Italian classic with espresso-dipped Savoiardi biscuits and mascarpone cheese.

## **Formaggi misto 95 kr**

- the evening's 3 selected cheeses, served with marmalade, pear and crostini.

## **Chocolate truffle 45 kr**

- dark chocolate crème topped with flake salt and olive oil.

## **Gelato 45 kr**

- choose between vanilla, chocolate, pistachio or lemon sorbet.

# Dessert Wine

## **Torión 85 kr / glass**

100% Verduzzo.

## **Muscato 120 / 520 kr**

100% Muscato.

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Are you allergic to anything? Ask the staff for alternatives.

# Pizza *(can be made gluten-free)*

## **Alberto 205 kr**

Crème fraîche, rosemary potatoes roasted with garlic and Italian salsiccia.

## **Chili gamberi 225 kr**

Garlic marinated prawns with chilli, tomato sauce, arugula and lemon.

## **Funghi 205 kr (vegan or veg)**

Vegan fraiche, truffle oil, mixed mushrooms, karljohan-emulsion, parveggio or mozzarella.

## **Nduja Rossa 205 kr (hot)**

Spicy salami, stracciatella, arugula and tomato sauce.

## **Bufala 175 kr (veg)**

Buffalo mozzarella and tomato sauce.

## **Prosciutto cotto 185 kr**

Italian ham, olives, tomato sauce, oregano.

## **Löjrom 345 kr**

40 g vendace roe, Västerbotten cheese, creme fraiche, red onion, dill & lemon.

## **Bresaola 225 kr**

Bresaola, buffalo mozzarella, tomato sauce, arugula, black pepper and lemon.

## **Parma 225 kr**

Parma ham, pesto, arugula, pine nuts, balsamic and tomato sauce.

## **Caprese 205 kr (veg)**

Confit tomatoes, buffalo mozzarella, pesto, rocket, balsamic and tomato sauce.

## **Gustosa 185 kr (veg)**

Gorgonzola, pear puree, hazelnuts, balsamic and crème fraîche.

Our pizza dough is fermented over three days before use, which make the bread a little soft and chewy when baking it off at a high temperature (450 degrees). The charred spotted bread, along with San Marzano tomatoes, Fior di latte Mozzarella, olive oil and fresh basil, makes Neapolitan pizza rich in flavour and colour, a real delicacy!

# Coffee

<b>Brewed coffee</b>	40 kr
<b>Espresso</b>	30 kr
<b>Double Espresso</b>	40 kr
<b>Cappuccino</b>	50 kr

# Liquor

<b>Limoncello di Capri</b>	25 kr/cl
<b>Cointreau</b>	21 kr/cl
<b>Baileys</b>	19 kr/cl
<b>Tia Maria</b>	19 kr/cl

# Avec

<b>Calvados</b> Busnel VSOP	21 kr/cl
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<b>Grappa</b> Barbera	28 kr/cl
Gewürztraminer	40 kr/cl

<b>Cognac</b> Grönstedts monopole VSOP	23 kr/cl
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<b>Rom</b> Diplomático Mantuano	25 kr/cl
Diplomático Reserva Exclusiva	33 kr/cl
Ron Zacapa 23 yrs	37 kr/cl

# Coffee cocktails 155 kr

<b>Kaffe Karlsson</b> Coffee, cointreau, baileys, cream.
<b>Irish Coffee</b> Coffee, Irish whiskey, cream, cane sugar.
<b>Espresso Martini</b> Espresso, coffee liqueur, vodka.

# Whisky

<b>Ardbeg 10 yr 35 kr/cl</b> Nuanced, malty, noticeably smoky taste. Islay - Scotland.
<b>Auchentoshan 12 yr 30 kr/cl</b> Hints of butterscotch, hazelnuts and orange. Lowlands - Scotland.
<b>Aberlour 16 yr 36 kr/cl</b> Taste of raisins, spices and vanilla. Speyside - Scotland.
<b>Glenkinchie 12 yr 32 kr/cl</b> Very fruity taste. Eastern Lowlands - Scotland.
<b>Bulleit Bourbon 25 kr/cl</b> Bourbon - Kentucky.
<b>Jameson 21 kr/cl</b> Blended - Ireland.
<b>Red Label 25 kr/cl</b> Blended - Scotland.

**Thank you for visiting!**

Feel free to tag us on Instagram:

**@taverna\_gusto**

**Taverna Gusto**

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[www.tavernagusto.se](http://www.tavernagusto.se)