



Gusto

Vino Rosso

Camera Rosso 115/495 kr

100% Sangiovese.

Valpolicella Sup. DOC 125/515 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 Class. 140/625 kr

85% Sangio., 15% Malvasia Nera - Colorino.

Alcohol free

Soda

Cola/Fanta/Sprite.

35 kr

Pellegrino

Sparkling or limonata.

40 kr

Cider

55 kr

Jacobs Creek

Red or white wine.

75 kr

Nosecco

75 kr

Menabrea Bionda

60 kr

Easy Rider IPA

60 kr

Vino Bianco

Camera Bianco 115/495 kr

50% Chardonnay, 50% Trebbiano.

Ylice 135/595 kr (EKO)

100% Verdicchio.

Corolla 125/535 kr (EKO)

100% Passerina.

Visintini 140/625 kr

100% Pinot Grigio.

Beer & Cider

Menabrea Bionda 86 kr

Peroni 85 kr

Pullicen Hell Pale Ale 95 kr

Cuore Di Napoli APA 99 kr

How To Tear Down This Wall 85 kr

How to get juicy Hazy IPA 99 kr

Magners Irish cider 79 kr

Sommersby pear cider 79 kr

Cocktails

155 kr

Rosalia

Galliano - Blackcurrant Gin -
Cherry - Cranberry

Spritzers

Limoncello or Aperol - Prosecco - Soda

Mangaretti

Vodka - Amaretto - Mango - Orange

Aperol Mule

Aperol - Gin - Lime -
Ginger beer

Paloma

Tequila - Grapefruit - Lime

Negroni

Gin - Campari - Red vermouth

Sparkling

Prosecco Sup. DOCG 125 / 535 kr (Eco)

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

Garlic bread with aioli (veg) 79 kr

- bread baked in the pizza oven with garlic, basil and Grana Padano, served with aioli.

Burrata (veg) 149 kr

- stracciatella-filled mozzarella served on bruschetta with tomato and olive salad, basil and balsamic.

Arancini 89 kr

- deep-fried balls of risotto filled with Parmaham, topped with pickled green tomato and parmesan cream. A Sicilian delicacy.

Tartare di manzo 169 kr

- steak tartar, chive emulsion, Sour cream, confit tomatoes, frisée salad and shaved parmesan. A real winner!

Spiedini di gamberi 159 kr

- shrimp skewers marinated with lemon/chili, smoked lemon aioli, herb salad and ciabatta.

Tonno crudo 169 kr

- tuna tartar with lemon-marinated agretti, smoked lemon aioli, dried capers and cress.

Antipasti misto 199 kr

- the evening's three selected charcuterie and a cheese, served with pickled vegetables, tapenade, olives and grissini.

Pasta

Grantortellone verde (veg) 199 kr

- fresh pasta filled with ricotta and spinach, served in buttery lemon sauce, topped with roasted pine nuts and fresh oregano.

Cannelloni e Salsiccia 249 kr

- cannelloni filled with ricotta cheese, salsiccia, and parma, topped with tomato and bechamel sauce, au gratin with provolone cheese.

Gusto's "Alfredo" 239 kr (can be veg)

- creamy pasta with fried pancetta (sun-dried tomatoes if veg) in alfredo sauce, topped with Parmesan cheese and ground black pepper.

Strozzapreti with Sirloin 259 kr

- pasta strozzapreti in a red pesto sauce with paprika, sun-dried tomatoes, pine nuts, garlic and Parmesan - with trached sirloin steak.

Frutti di mare 279 kr

- pasta linguine with a mix of seafood in sauce arrabiata, with chilli, garlic and parsley. A wonderful classic dish.

Sides

Aioli 25 kr

Chili dip 25 kr

Ciabatta 15 kr

Pizza salad 29 kr

Side salad 59 kr

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

Main courses

The Meat 349 kr

- grilled sirloin steak, served with red pesto, balsamic gravy and rosemary potatoes. Topped with arugula and grated parmesan.

The Fish 329 kr

- pan-fried fillet of Sea Bream with lemon marinated Agretti, served with mash and a rich white wine sauce - finished with butter.

Insalata di gamberi 249 kr

- peeled prawns, today's harvest of salad and herbs, grated parmesan, tomato, sugar snaps, broccoli and green onions. Served with bread and aioli.

Risotto 289 kr

- with the season's selected ingredients, the kitchen prepares a risotto with inspiration for the day, ask the staff what is being served!

Bambino

Pizza margherita / vesuvio 89 kr

Tomato sauce and cheese (vesuvio with ham).

Pannkakor 79 kr

With jam and cream.

Bolognese 79 kr

Pasta with bolognese ragu.

Desserts

Orange and chocolate 99 kr

- orange cake with chocolate ganache, chocolate sorbet and roasted hazelnuts.

Gusto's brûlée 119 kr

- caramelized with brown sugar, served with a scoop of rhubarb sorbet. A beloved classic!

Chocolate truffle 59 kr

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

Gelato trio 99 kr

- vanilla, chocolate and pistachio gelato topped with caramel sauce. One scoop 39 kr.

Sorbet 39 kr

Choose between rhubarb or lemon sorbet.

Dessert Wine

Torión 85 kr / glass

100% Verduzzo.

Muscato 120 / 520 kr

100% Muscato.

We work with a local market garden from Bensbyn (Broomfields). Our goal is to serve 100% of the vegetables from Bensbyn June - Sep.

Pizza (can be made gluten-free)

Alberto 219 kr

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

Chili Gamberi 229 kr

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

Zucchini 209 kr (veg)

Lemon marinated zucchini, yellow datterino-tomatoes, geo cheese, arugula and pine nuts.

Nduja Rossa 209 kr (spicy)

Spicy salami, arugola and tomato sauce..

Bufala 199 kr (veg)

Buffalo mozzarella and tomato sauce.

Prosciutto Cotto 209 kr

Italian ham, mushrooms and tomato sauce.

Löjrom 359 kr

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

Bresaola 229 kr

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

Parma 229 kr

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

Caprese 219 kr (veg)

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

Gustosa 209 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!

Basil, Grana Padano, Swedish mozzarella from Frägsta dairy and olive oil, is included on all our pizzas!

Coffee

Brewed coffee	40 kr
Espresso	30 kr
Double Espresso	40 kr
Cappuccino	50 kr

Liquor

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

Avec

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

Cognac Grönstedts monopole VSOP	23 kr/cl
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Rum Diplomático Mantuano	25 kr/cl
Diplomático Reserva Exclusiva	33 kr/cl
Ron Zacapa 23 yrs	37 kr/cl

Coffee cocktails 155 kr

Kaffe Karlsson

Coffee, cointreau, baileys, cream.

Irish Coffee

Coffee, Irish whiskey, cream, cane sugar.

Espresso Martini

Espresso, coffee liqueur, vodka.

Whisky

Ardbeg 10 yr 35 kr/cl

Nuanced, malty, noticeably smoky taste.

Islay - Scotland.

Auchentoshan 12 yr 30 kr/cl

Hints of butterscotch, hazelnuts and orange.

Lowlands - Scotland.

Aberlour 16 yr 36 kr/cl

Taste of raisins, spices and vanilla.

Speyside - Scotland.

Glenkinchie 12 yr 32 kr/cl

Very fruity taste.

Eastern Lowlands - Scotland.

Bulleit Bourbon 25 kr/cl

Bourbon - Kentucky.

Jameson 21 kr/cl

Blended - Ireland.

Red Label 25 kr/cl

Blended - Scotland.

Thanks for the visit!

Feel free to tag us on Instagram:

@taverna_gusto

Taverna Gusto

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www.tavernagusto.se