



Gusto

Cocktails

165 kr

Rosalia

Galliano - Blackcurrant Gin - Cherry - Cranberry

Spritzer

Aperol - Prosecco - Soda

Mangaretti

Vodka - Amaretto - Mango - Orange

Aperol Mule

Aperol - Gin - Lime - Ginger Beer

Gustocello

Limoncello - Galliano - Cream foam

Negroni

Bombay Gin - Campari - Red vermouth

Sparkling

Prosecco Sup. DOCG (eco) 135/600 kr
100% Glera.

Prosecco Rosé Blanc DOC 125/590 kr
Sparkling rosé wine.

Lambrusco Nero 460 kr
Red sparkling wine,
an Italian classic.

Rosé

Elisetta Marche 125/560 kr
70% Granage, 30% Montepulciano

Classy and elegant

Chianti Classico Riserva 950 kr
100% Sangiovese.

Vino Rosso

Capitolo 0 Rosso Piceno 120/540 kr
50% Sangiovese, 50% Montepulciano

Valpolicella Sup. Zanoni 145/650 kr
70% Corvina, 30% Rondinella.

Ripasso Sup. Zanoni 160/690 kr
40% Corvina, 40% Corvinone, 20% Rondinella

Barbera Sup. Principiano G&F 160/690 kr
100% Barbera

Nebbiolo di Alba Battaglini 170/740 kr
100% Nebbiolo.

Rosso di Montalcino Talente 175/750 kr
100% Sangiovese

Alcohol free

Soda 35 kr

Pellegrino 40 kr

Cider 55 kr

Jacobs Creek 75 kr

Nosecco 75 kr

Menabrea Bionda 60 kr

Easy Rider IPA 60 kr

Vino Bianco

Capitolo 3 Falerio 120/540 kr
80% Trebbiano, Pecorino, Passerina
20% Vermentino, Chardonnay, Malvasia

Ylice Jesi Classico Sup. (eco) 150/660 kr
100% Verdicchio

Pinot Grigio Visintini (eco) 145/650 kr
100% Pinot Grigio

Netrroir Soave 170/740 kr
100% Garganega

Beer & Cider

Menabrea Bionda on tap 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

Antipasti

Garlic bread with aioli (veg) 105 kr

Neapolitan baked bread, basil, parmesan

Burrata (veg) 159 kr

Garlic bread, tomato & olive salad, basil, balsamic, herb oil

Arancini 105 kr

Truffle salami, romesco emulsion, pecorino, pickled onion

Tartare di manzo 189 kr

Steak, chanterelle emulsion, Jerusalem artichokes, pickled pumpkin, truffle pecorino, herb oil, spatzel

Fritta di löjrom 198 kr

Deep fried Neapolitan dough, caviar, red onion, creme fraiche, dill, lemon

Tonno Crudo 169 kr

Scallops, smoked salmon, citrus marinade, lime creme, cucumber, chives

Antipasti Misto 199 kr

Truffle salami, parma, taleggio, pear & fig marmalade, marinated olives, grissini

Bambino

Pizza margherita/vesuvio 125 kr

Pannkakor 105 kr

Bolognese 125 kr

Main course

Pizza

Pumpkin Agnolotti (veg) 249 kr
Pecorino, Gruyère, truffle cream sauce, saffron

Canneloni 279 kr
Creamy tiger prawns, tarragon and olive oil hollandaise, basil, parmesan

Rigatoni 269 kr
Vodka tomato sauce, ndjua, burrata

Risotto 298 kr
Chanterelles, Jerusalem artichokes, lemon herb oil, truffle emulsion, micro parsley

Steak 389 kr
Fillet steak, braised oxtail, chanterelles
Jerusalem artichoke puré,
red wine sauce, creamy potato fondant

Capsicum pappardelle 298 kr
Oxtail ragu, bell pepper, pancetta,
pecorino

Carbonara di mare 289 kr
Lemon frisili, smoked salmon, scallops, squid,
basil tomato creme, garlic butter

Parma 249 kr
Pesto, rocket, pine nuts, balsamic, tomato, basil

Chili Gamberi 249 kr
Prawns, chili, tomato, parsley, creme fraîche, lemon

Guanciaie 249 kr
Truffel salami, tomat, barata, balsam, chives

Nduja 245 kr
Spicy salami, balsamico onion, tomat,
mascarpone, parsley

Alberto Bianco 245 kr
Salsiccia, creme fraîche, rosemary potato

Fungi (veg) 245 kr
Chanterelles, porcini, creme fraîche, lemon, parsley

Caprese (veg) 235 kr
Tomat, buffalo mozzarella, rocket, balsamic, pesto, basil

Gustosa bianco (veg) 235 kr
Gorgonzola, pear puree,
hazelnut, parsley, balsamic

*All pizzas can be made gluten-free +30 kr
Side order of Gustos aioli 29 kr*

Desserts

Tiramisu 145 kr

Amaretto mousse, almond meringue, white chocolate, mascarpone cream

Gusto's brûlée 135 kr

Caramelized vanilla cream, caramel tuile

Havtorn 129 kr

Vanilla and honey bavarois, sea buckthorn curd, cacao tuile

Chocolate truffle 59 kr

Dark chocolate, pistachio

Dessert Wine

Torión 85 kr/glass

100% Verduzzo

Muscato 120/520 kr

100% Muscato

Getato

Vanilla 69 kr

Smooth extra virgin olive oil, sea salt

Chocolate 69 kr

Chocolate glaze, cacao tuiles

Pistachio 69 kr

White chocolate flakes

Hazelnut 69 kr

Caramel tuile

Lemon Sorbet 59 kr

Coffee cocktails

Kaffe Karlsson 155 kr

Coffee, cointreau, baileys, cream

Irish Coffee 155 kr

Coffee, Irish whiskey, cream, cane sugar

Espresso Martini 155 kr

Espresso, coffee liqueur, vodka

Coffee

Brewed coffee	50 kr
Espresso	50 kr
Double Espresso	60 kr
Cappuccino	60 kr

Avec

Calvados

Busnel VSOP 23 kr/cl

Grappa

Barbera 31 kr/cl

Gewürztraminer 44 kr/cl

Cognac

Grönstedts monopole VSOP 25 kr/cl

Rum

Diplomático Mantuano 28 kr/cl

Diplomático Reserva Exclusiva 36 kr/cl

Ron Zacapa 23 yrs 41 kr/cl

Liquor

Limoncello di Capri	28 kr/cl
Cointreau	23 kr/cl
Baileys	21 kr/cl
Tia Maria	21 kr/cl

Whisky

Ardbeg 10 yr 39 kr/cl

Nuanced, malty, noticeably smoky taste
Islay - Scotland

Auchentoshan 12 yr 33 kr/cl

Hints of butterscotch, hazelnuts and orange
Lowlands - Scotland

Aberlour 16 yr 40 kr/cl

Taste of raisins, spices and vanilla
Speyside - Scotland

Glenkinchie 12 yr 35 kr/cl

Very fruity taste
Eastern Lowlands - Scotland

Bulleit Bourbon 28 kr/cl

Bourbon - Kentucky

Jameson 23 kr/cl

Blended - Ireland

Red Label 28 kr/cl

Blended - Scotland

Thanks for the visit!

Feel free to tag us on Instagram:

@taverna_gusto

Taverna Gusto

Rådstugatan 7 ,972 38 Luleå

0920 - 740 10

www.tavernagusto.se