



Gusto

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!

Cocktails

165 kr

Gustocello

Limoncello - Galliano - Cream foam

Negroni

Bombay Gin - Campari - Red vermouth

Spritzer

Aperol - Prosecco - Soda

Aperol Mule

Aperol - Gin - Lime - Ginger Beer

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 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 39 kr

Pellegrino 40 kr

Cider 59 kr

Jacobs Creek 79 kr

Nosecco 79 kr

Menabrea Bionda 65 kr

Easy Rider IPA 65 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 89 kr

Peroni 89 kr

Pullicen Hell Pale Ale 95 kr

Cuore Di Napoli APA 99 kr

How To Tear Down This Wall 89 kr

How To Get Juicy Hazy IPA 99 kr

Magners Irish cider 85 kr

Sommersby pear cider 85 kr

Antipasti

Rainbow trout crudo 179 kr

Citrus marinade, pickled radish, horseradish creme, chervil

Caprese toast (veg) 169 kr

Smoked burrata, garlic puree, pesto, tomato salad

Arancini 98 kr

Parma, parmesan emulsion, pickled tomato

Tartare di manzo 189 kr

Steak, capers, egg yolk, parmesan, oregano, dijon creme

Fritta di Löjrom 198 kr

Deep fried Neapolitan dough, onion, crème fraîche, dill & lemon

Misto 199 kr

Tonights charcuterie and cheese, pear & fig marmalade, olives, pickle, Neapolitan bread

Sides

Garlic bread 79 kr

Aioli 29 kr

Chili dip 29 kr

Olives 29 kr

Bambino

Pizza Margherita/Salciccia 125 kr

Pancakes 105 kr

Bolognese 125 kr

Main course

Pizza

Grantortellone verde (veg) 249 kr

Spinach and ricotta, porcini puree, leek and lemon butter sauce

Risotto (veg) 295 kr

Mushroom, Jerusalem artichokes, lemon, pickled tomato, truffe pecorino, herb oil

Fillet steak 398 kr

Porcini rub, Ibérico ragu, braised leeks, potato truffe puree, aioli

Canneloni 279 kr

Ox ragu, gruyere and pecorino bechamel, tomato and basil ketchup

Linguine Carbonara 279 kr

Pancetta, chives, mushroom, truffel pecorino, egg yolk

Pappardelle 298 kr

Ibérico and fennel ragu, tomato, parsley and pecorino

Fusilli al limone 279 kr

Prawns, white wine courgette sauce, chili garlic, parsley and parmesan

Rainbow trout 298 kr

Polenta, beetroot, pear puree, white wine sauce

Parma 249 kr

Parma ham, rocket, Grana Padano, pine nuts, pesto, balsamico

Chili gamberi 259 kr

Prawn mayo mix, chili, garlic & parsley, semit-dried tomatoes, lemon

Burrata (veg) 249 kr

150g Burrata, rocket, semi-dried tomatoes, pesto, balsamico

Nduja bianco 249 kr

Crème fraîche, Grana Padano, Nduja, spring onion

Alberto bianco 249 kr

Crème fraîche, Grana Padano, Salsiccia, garlic & rosemary potato, spring onion

Pulled Ibérico secreto 299 kr

Ibérico secreto, truffel pecorino, smoky tomato reduction, semi-dried tomato

Gustosa bianco (veg) 249 kr

Crème fraîche, Grana Padano, Gorgonzola, pear puree, hazelnut, balsamico

Bufala 235 kr

Buffalo mozzarella, Grana Padano

Desserts

Tiramisù 139 kr

Mascarpone galbani, coffee, Amaretto

Gusto's Brûlée 129 kr

Vanilla custard and caramel crunch

Affogato 89 kr

Vanilla gelato covered with hot espresso

Chocolate truffle 59 kr

Dark chocolate, cocoa, tuili

Dessert Wine

Torión 85 kr

100% Verduzzo

Muscato 120 kr

100% Muscato

Sommo 85 kr

100% Vernaccia Nera

Gelato Coppetta

Vanilla 49 kr

Chocolate 49 kr

Pistachio 59 kr

Lemon Sorbet 49 kr

Coffee cocktails

Kaffe Karlsson 165 kr

Coffee, Cointreau, Baileys, cream

Irish Coffee 165 kr

Coffee, Irish whiskey, cream, cane sugar

Espresso Martini 165 kr

Espresso, coffee liqueur, vodka

Coffee

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

Avec

Grappa

Barbera	31 kr/cl
Gewürztraminer	44 kr/cl

Calvados

Busnel VSOP	23 kr/cl
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Cognac

Grönstedts monopole VSOP	25 kr/cl
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Rum

Diplomático Mantuano	28 kr/cl
Diplomático Reserva Exclusiva	36 kr/cl
Ron Zacapa 23 yrs	41 kr/cl

Liqueur

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

*Thank You
Welcome back!*

Instagram:

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Taverna Gusto

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