



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

Strawberry basil

Strawberries, vodka, basil foam

Gustocello

Galliano, limoncello, egg white

Aperol Spritz

Aperol, Prosecco, soda

Rhubarb-elderflower spritz

Rhubarb liqueur, elderflower liqueur, Prosecco

GusTo

Tanqueray Sevilla Gin, Tonic

Orange gin sour

Tanqueray Sevilla Gin, egg white

Strangely Good

Strawberries, Maker's mark, Amaretto, Ginger beer

Negroni

Bombay Gin, Campari, red vermouth

Mocktails

130 kr

Non-alcoholic Mojito

Mint, lime, soda

Non-alcoholic Sunrise

Mango, Passion fruit juice, Lemonade

Prosecco & Rosé

Prosecco Sup. DOCG 135/600 kr
100% Glera.

Prosecco Rosé Blanc DOC 125/590 kr
85% Glera, 15% Pinot Noir

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

Bellini 165 kr
Prosecco, peach purée

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

Vino Rosso

Valpolicella Zanoni 145/650 kr

70% Corvina, 30% Rondinella

Nebbiolo di Alba Battaglini 170/740 kr

100% Nebbiolo

Rosso Piceno 120/540 kr

50% Sangoviese, 50% Montepulciano

Barbera Principiano 160/690 kr

100% Barbera

Ripasso Zanoni 160/690 kr

40% Corvina, 40% Corvinone, 20% Rondinella

Rosso di Montalcino Talenti 175/750 kr

100% Sangiovese

Amarone della Valpolicella Zanoni 1350 kr

45% Corvina, 45% Corvinone, 5% Rondinella, 5% Osoleta

Vino Bianco

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

Birra & Sidro

Menabrea Bionda on tap 89 kr

Peroni 89 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

Birra Lisa 84 kr

Birra Reale Extra 108 kr

Birra My Antonia 112 kr

Birra Maledetta 108 kr

Non-alcoholic

Läsk 39 kr

Pellegrino 40 kr

Cider 59 kr

Jacobs Creek 79 kr

Nosecco 79 kr

Menabrea Bionda 65 kr

Easy Rider IPA 65 kr

Antipasti

Rainbow trout crudo 189 kr

Citrus marinade, pickled radish, horseradish creme, chervil

Caprese toast (veg) 179 kr

Burrata, garlic puree, pesto, tomato salad

Arancini 98 kr

Parma, parmesan emulsion, pickled tomato

Tartare di manzo 198 kr

Raw beef, chive emulsion, hung sour cream, confit tomatoes, frisée lettuce and shaved Parmesan

Fritta di Ljörom 198 kr

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

Misto 225 kr

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

Herring 199 kr

Crème Fraîche, Parmesan, onion, watercress, pickles, potato salad, Neapolitan bread

Gratinated Crayfish 198 kr

Garlic butter, Gremolata, Parmesan, Neapolitan bread

Primi

Grantortellone verde (veg) 259 kr

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

Risotto (veg) 298 kr

Mushroom, Jerusalem artichokes, lemon, pickled tomato, tru e pecorino, herb oil

Steak 348 kr

Long cooked Short rib, braised leek, rosemary potatoes, aioli

Lasagna 289 kr

Ox ragu, gruyere and pecorino bechamel, tomato, parmesan

Linguine Carbonara 289 kr

Pancetta, chives, truffel pecorino, egg yolk

Strozzapreti with beef 298 kr

Red pesto sauce, bell pepper, sun-dried tomatoes, pine nuts, garlic, Parmesan

Fusilli al limone 289 kr

Crayfish, white wine zucchini sauce, chili, garlic, parsley, and Parmesan

Rainbow trout 298 kr

Polenta, beetroot, pear puree, white wine sauce

Insalta Di Cesare 229 kr

Cossallat, pancetta, Parmesan emulsion, croutons, anchovies

Bambino

Pizza Margherita/Salsiccia 125 kr

Pancakes 105 kr

Bolognese 125 kr

Sides

Garlic bread 79 kr

Aioli 29 kr

Chili dip 29 kr

Olives 29 kr

Pizza

Parma 289 kr

San Marzano, basil, olive oil, Parma ham, rocket, Grana Padano, pine nuts, pesto, balsamico

Chili gamberi 279 kr

San Marzano, basil, prawn mayo mix with hand-peeled prawns, chili, garlic & parsley, lemon, dill

Pulled Ibérico secreto 299 kr

Grated pecorino, smoky tomato reduction on San Marzano tomatoes, pine nuts, watercress

Salami Milano 269 kr

San Marzano, basil, olive oil, Salami Milano, grated Pecorino, watercress

Vegan Funghi 245 kr

Cheese, San Marzano, mushrooms, basil, garlic, lemon

Il Formaggio Magico (veg) 299 kr

Caprino Stagionato, Grana Padano, Provolone, bread soot, basil, served with warm cheese dip

Bufala (veg) 235 kr

Buffalo mozzarella, Grana Padano

Gustosa bianco (veg) 269 kr

Crème fraîche, Grana Padano, Gorgonzola, pear purée, hazelnuts, balsamico

Alberto bianco 269 kr

Crème fraîche, olive oil, Grana Padano, salsiccia, garlic & rosemary potatoes, green onions

Nduja bianco 269 kr

Crème fraîche, Grana Padano, Nduja, green onions

Fior di latte mozzarella on all pizzas except Bufala

Dolce

Tiramisù 139 kr

Mascarpone galbani, coffee, Amaretto

Gusto's Pannacotta 129 kr

Caramelized vanilla cream, caramel tuile

Affogato 89 kr

Vanilla gelato covered with hot espresso

Chocolate truffle 59 kr

Dark chocolate, cocoa, tuile

Affogato al Fragola 89 kr

Lemon sorbet with strawberry coulis

Dessert wine

Torión 85 kr

100% Verduzzo

Moscato 120 kr

100% Moscato

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

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

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

*Grazie e
Arrivederci!*

Instagram:

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Taverna Gusto

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