

Gusto's Restaurant

255 Boston Post Rd 06460-2526 · +12038767464 · Updated: Jan 14, 2026

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APPETIZERS 12

Flat Bread	\$10.95
rosemary, olive oil, sun dried tomatoes and prosciutto	
Flat Bread	\$9.95
artichokes, ricotta, gorgonzola, spinach and walnuts	
Antipasto	\$12.95
prosciutto, sopressata, dried sausage, provolone cheese and olives	
Grilled Calamari	\$10.95
served over baby greens drizzled with aged balsamic	
Carpaccio Di Manzo	\$12.95
thin slice of beef tenderloin topped with arugula, shaved parmigiano and truffle oil	
Open Faced Grilled Venison	\$11.95
sausage over beef steak tomato	
Bay Scallops	\$11.95
tossed with tomatoes, garlic, white wine, black olives over garlic crostini	
Eggplant Rollitini	\$9.95
eggplant rolled with four cheeses and spinach baked in a marinara sauce	
Crispy Calamari	\$10.95
served with fra diavolo sauce and basil aioli	
Buffalo Mozzarella And Beefsteak Tomatoes	\$9.95
topped with balsamic vinaigrette	
Shrimp Al Prosciutto	\$11.95
shrimp wrapped with prosciutto and stuffed with mozzarella and asparagus, topped with special sauce	

Fresh Made Soup Of The Day	AVAILABLE OPTIONS
	Cup: \$5.00
	Bowl: \$6.00

INSALATA 4

Tricolore Insalata		AVAILABLE OPTIONS
seasonal baby greens tossed in a balsamic vinaigrette		\$5.25
		With Gorgonzola:
		\$1.00
Caesar Salad		\$5.95
fresh romaine lettuce tossed in our own classic caesar dressing, with roasted peppers and fresh croutons		
Arugula Salad		\$9.95
arugula with sweet roasted pears and dried cranberries, tossed in a raspberry vinaigrette topped with a goat cheese croquet		
Red And Yellow Tomatoes Salad:		\$7.95
onion salad , black olives, ricotta salata in a creamy garlic vinaigrette		

BRICK OVEN PIZZA 7

Pizza Montagnola		\$12.95
mozzarella, chicken and tri color salad		
Pizza Tartufatta		\$13.95
truffle oil, gorgonzola, prosciutto and balsamic vinegar		
Pizza Margherita		\$10.95
pomodoro, mozzarella and fresh basil		
Pizza Grilled Vegetable		\$12.95
pomodoro, mozzarella, grilled eggplant, zucchini and peppers		
Pizza Sausage		\$11.95
sausage, mozzarella and pomodoro		
Pizza Scampi		\$13.95
with roasted garlic, fontina, shrimp, plum tomatoes and parsley		
Pizza Quattro Formaggio		\$11.95
gorgonzola, fontina, mozzarella and pecorino romano cheese		

PASTA 13

Linguini Con Vongole With Baby New Zealand Clams		\$17.95
your choice of red or white wine sauce		
Pasta Pomodoro		\$11.95
tomato sauce and basil		
Pasta Bolognese:		\$12.95
choice of pasta in a hearty meat sauce		
Ravioletti Tricolore		\$15.95
cheese filled pasta, tossed with sausage and fresh tomatoes in a cream sauce with pecorino cheese		

Cavatelli With Broccoli	\$15.95
roasted red peppers, broccoli, garlic and chicken in a white wine sauce with pecorino cheese	
Rigatoni Alla Vodka	\$14.95
sauce finished with pecorino cheese	
Papardella	\$17.95
braised short ribs, mushrooms, topped with ricotta cheese	
Penne Alla Arabiata	\$14.95
penne, fresh tomatoes, crushed red pepper, parsley and basil	
Paglia E Fieno	\$18.95
prosciutto, lobster meat, peas in a lobster bisque sauce	
Orecchiette Provinciale	\$19.95
shrimp, asparagus, fresh tomatoes and capers in a white butter wine sauce	
Orecchiette Alla Sarda	\$16.95
with sausage, broccoli rabe, olives and cannelloni beans in a white wine butter sauce	
Risotto Con Funghi	\$17.95
risotto with roasted wild mushrooms sprinkled with pecorino	
Risotto Pescatore	\$21.95
calamari, clams, mussels, and scallops over risotto	

VITELLO 5

Veal Parmigiana	\$16.95
served over a bed of tricolore ravioli	
Veal Marsala	\$18.95
veal medallions sauteed with marsala wine and mushrooms, served with a side of pasta	
Veal Francese	\$18.95
veal medallions sauteed with marsala wine and mushrooms, served with a side of pasta	
Vitello Ortolano	\$19.95
scaloppini of veal with eggplant, prosciutto, mushroom in a red sauce topped with mozzarella and served with a side of pasta	
Veal Genovese	\$22.95
with shitake mushrooms lobster meat in a madeira demi glaze	

POLLO 5

Chicken Parmigiana	\$16.95
served over a bed of tricolore ravioli	
Chicken Marsala	\$17.95
medallions sauteed in marsala wine with mushrooms, served with a side of pasta	

Free Range Rosemary Roasted Chicken	\$18.95
served with spinach and roasted potato	
Chicken Alpino	\$18.95
topped with sauteed onion, mushrooms, prosciutto and fresh mozzarella	
Chicken Francese	\$17.95
medallions sauteed with white wine and lemon served with a side of pasta	

VEGETALI 2

Broccoli Rabe With Sausage	\$8.95
sauteed in olive oil with garlic	
Spinacci Aglio E Olio	\$7.95
sauteed spinach with olive oil and shallots	

LA GRIGLIA 4

Grilled New York Sirloin	\$22.95
bacon and onion gorgonzola crust served with roasted potatoes and broccoli	
Lamb Chops	\$21.95
sweet roasted garlic sauce served with a vegetable and potato	
Grilled Veal Chop	\$27.95
served with mashed potatoes in a wild mushroom port wine cream sauce	
Filet Mignon	\$25.95
served with roasted potatoes and broccoli rabe in a port wine demi glaze	

PESCE 4

Piscata Alla Sarda Zuppa Di Pesce	\$24.95
scallops, clams, mussels, calamari and shrimp in a red or white wine sauce over linguini	
Salmon Putanesca	\$19.95
with grape tomatoes, capers, olives, anchovies in a garlic white wine sauce over pasta	
Swordfish Mediterranean	\$23.95
eggplant, tomatoes, olives, onions and polenta drizzled with a balsamic reduction	
Pan Seared Scallops	\$21.95
served with butternut squash, pumpkin seed risotto drizzled in a white truffle oil	