

Gusto Osteria

7153 E Tanque Verde Rd 85715-3431 · +15207229487 · Updated: Jan 14, 2026

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APPETIZERS 6

Antipasto

\$16.00

a select variety of Italian meats and cheeses served with a delicious caponata, assortment of gourmet olives, grilled asparagus, savory sautéed spinach and garlic toast

Scampi

\$14.00

succulent shrimp sautéed to perfection deglazed white wine, served in traditional italian garlic butter and lemon demi sauce

Manicotti

\$10.00

pasta stuffed shell with ricotta, mozzarella, parmesan, romano cheese mixture, topped with marinara, mozzarella cheese and baked to perfection

Stuffed Mushrooms

\$9.00

scordato's famous baked stuffed mushrooms

Parmesan Potatoes

\$6.00

crispy seasoned parmesan potato chips fried to perfection

Tomato Bruschetta

\$9.00

delicious chilled tomato and basil compote served over garlic toast

SOUP 2

Minestrone

AVAILABLE OPTIONS

Cup: \$6.50

Bowl: \$8.50

Soupe del Dia

AVAILABLE OPTIONS

Cup: \$6.50

Bowl: \$8.50

SALADS 10

House Salad

\$5.50

mixed field greens tossed in our house italian vinaigrette and topped with crispy slices of red onion, tender pieces of diced tomatoes, garnished with romano and croutons

Caesar Insalata*

AVAILABLE OPTIONS

crisp romaine lettuce, a sprinkle of parmesan, and freshly baked croutons tossed in our zesty homemade caesar dressing

\$10.00

Add Grilled or Cajun Chicken:

\$2.50

Napa Insalata	\$12.00
fresh field greens tossed in our house vinaigrette topped with seasoned pecans, tangy blue cheese crumbles, and grilled asparagus spears	
Pasta Con Salmone	\$15.00
fresh field greens, smoked salmon, chilled farfalle, diced tomatoes, slices of olives, shaved onions, topped with dabs of goat cheese, and a sprinkle of romano cheese finished with a skewered pepperoncini	
Pesto Chicken Insalata	\$15.00
marinated grilled chicken tossed together with our homemade pesto, chilled farfalle all laid in a bed of fresh field greens tossed with house vinaigrette topped with fresh slices of tomato, roasted red bell pepper and romano cheese	
Italiano Insalata	\$15.00
fresh field greens, tossed with italian vinaigrette, topped with strips of italian salami, sliced olives, diced tomatoes, slices of red onion and pepperoncini topped with dabs of goat cheese, a sprinkle of romano and a skewered pepperoncini	
Caprese Insalata	\$13.00
three slices of fresh homemade mozzarella shingled in between three slices of fresh tomato served on top of a bed of field greens tossed in our lemon basil vinaigrette	
Roasted Beet Salad	\$15.00
roasted beets, spinach, cranberry-orange vinaigrette, shaved radishes, orange segments, spiced cranberries, roasted chicken; topped with dabs of goat cheese, seasoned walnuts and sprinkled with romano	
Strawberry Salad	\$15.00
mixed field greens, fresh strawberries, grilled chicken, topped with dabs of goat cheese, sprinkled with roasted almonds and served with a strawberry vinaigrette dressing	
Bacon Spinach Insalata	\$15.00
baby spinach tossed together with our spiced cranberries, house smoked bacon, and topped with some zesty blue cheese crumbles, candied spiced walnuts, and crispy sweet potato chips	

SPECIALTIES 10

Eggplant Parmesan	\$18.00
breaded slices of fresh eggplant fried then baked with home made marinara, topped with mozzarella and served with linguini marinara	
Grilled Chicken & Eggplant	\$21.00
marinated grilled chicken and seasoned eggplant shingled together then topped of with a drizzle of balsamic glaze served with pasta marinara	
Chicken Giovanni	\$22.00
tender chicken cutlets sauteed to perfection, deglazed with minced garlic and white wine, coated with a savory demi sauce along a side of vegetable rice pilaf	
Pollo Bolognese	\$23.00
breaded breasts of chicken sauteed to a crisp and layered with mozzarella and prosciutto ham, topped off with a marinara demi, along a side of vegetable rice pilaf	

Pork Grilled	\$21.00
grilled marinated pork tenderloin topped with spinach, baked on melted mozzarella cheese, served along side of pasta marinara	
Pork Ricotta	\$22.00
pork tenderloin delicately breaded and sauteed to a crisp, stuffed with ricotta, mozzarella, romano and parmesan cheeses, then topped with marinara and baked al forno, served with a side of pasta marinara	
Pork Costellete	\$22.00
pork tenderloin delicately breaded and sauteed to a crisp, deglazed with white wine, and served with a wedge of lemon and side of vegetable rice pilaf	
Pork Scordato	\$22.00
slices of succulent pork tender breaded and baked to perfection and served along side of pasta marinara	
Veal Special	\$27.00
chef's revolving daily selection of tender veal cutlets	
Veal Parmesan	\$27.00
breaded veal cutlet's sauteed to perfection, topped with home made marinara and baked mozzarella	

PIZZA 2

Cheese	\$12.00
authentic gusto marinara and mozzarella cheese	
Pepperoni	\$12.00
authentic gusto marinara, pepperoni and mozzarella cheese	

PASTA 8

Cannelloni	\$17.00
pasta shell stuffed with sautéed chicken, carrots, onions, celery and spinach topped with parmesan cheese sauce	
Manicotti	\$17.00
pasta shell stuffed with ricotta and mozzarella cheeses, baked with home made marinara sauce	
Enchelloni	\$17.00
gusto's spin on the italian enchilada, muy delicioso	
Fettuccini Alfredo	AVAILABLE OPTIONS
traditional fettuccini pasta served with velvety parmesan cream sauce	\$16.00
	Add Meatballs: \$5.00
	Add Grilled Chicken or Sausage: \$5.50
Farfalle Bolognese	\$18.00
scordato's famous homemade recipe bolognese served over farfalle	
Meatball Ricotta	\$21.00
layered farfalle pasta, our italian style ricotta cheese mixture, home made marinara and meatballs covered in mozzarella and baked al forno	

Penne and Sausage

\$20.00

home made ground sausage with italian herbs and spices tossed with penne pasta and our home made marinara, topped with mozzarella cheese and baked al forno

Pasta Primavera

AVAILABLE OPTIONS

a select choice of marinated grilled vegetables sauteed together with artichokes, fresh asparagus, mushrooms and broccoli, all tossed together with home made marinara, farfalle pasta, large chunks of fresh mozzarella and a sprinkle of parmesan, baked al forno

\$20.00

Add Grilled Chicken: \$5.00

SEAFOOD / FISH 2

Grilled Salmon

9 oz filet of salmon grilled and topped off with a lemon, dill bur blanc accompanied with a delicious vegetable rice pilaf

Scampi Rosso

\$24.00

succulent shrimp lightly floured and sautéed, deglazed with aromatics & white wine, finished with a zesty red pepper demi

DESSERTS 6

Dolce Patricia

\$7.00

Spumoni

\$7.00

Tiramisu

\$7.00

Ice Cream

\$7.00

Dessert of the Day

Kid's Ice Cream Dessert

\$4.00

ARBUCKLES COFFEE / ESPRESSO 3

Coffee

\$3.50

Cappuccino

\$5.00

Espresso

\$4.50

SANDWICHES 4

Chicken Parmesan

\$10.50

crisp fried breaded chicken topped with homemade marinara and baked with mozzarella, served on a fresh italian roll

Eggplant Parmesan

\$9.50

crisp fried breaded eggplant topped with homemade marinara and baked with mozzarella served on a fresh italian roll

Meatball Ricotta

\$10.50

homemade meat balls, dabs of melted ricotta cheese topped with marinara and mozzarella then baked to perfection served on an italian roll

Italian Cold Cut

\$10.50

layers of salami, capicola, prosciutto, lettuce, tomato, onion with balsamic italian vinaigrette on a fresh torpedo roll

COFFEE / ESPRESSO 3

Arbuckle's Coffee

\$2.75

Cappuccino

\$4.50

Espresso

\$3.75

DAILY SPECIALS 2

Veal Special

Dessert Special

DAILY LUNCH SPECIALS 2

Pasta (varies)

\$6.95

Caesar Salad and Soup

\$6.95

MONDAY'S SPECIALS 1

Pasta Special

\$8.95

With our famous bread and pesto!

MAIN 4

Tomato Bruschetta

A deliciously chilled fresh tomato & basil compote served over crispy peaces of garlic toast.

Gusto Puffs

Fried & seasoned 4 cheese raviolis smothered in a smooth & zesty tomato cream sauce.

Stuffed Mushrooms

Scordato's famous baked mushrooms.

Parmesan Potatoes

Crispy seasoned fried parmesan potatoes.