

Most Ordered



Margherita

Sauce tomate, fior di latte, basilic. / Tomato sauce, fior di latte, basil.

CA\$19.00



Macellaio

Sauce tomate, fior di latte, prosciutto cotto, saucisses, pancetta. / Tomato sauce, fior di latte, prosciutto cotto, sausages, pancetta.

CA\$23.00



Pepperonin Deluxe

Sauce tomate, fior di latte, pepperoni, ricotta salée, miel piquant. / Tomato sauce, fior di latte, pepperoni, salted ricotta, spicy honey.

CA\$23.00



Quattro Stagioni

Sauce tomate, fior di latte, prosciutto cotto, champignons, olives, artichauts. / Tomato sauce, fior di latte, prosciutto cotto, mushrooms, olives, artichokes.

CA\$21.00



Calamari

Calmars frits. / Fried squid.

CA\$21.00



Boscaiola

Fior di latte, champignons sauvages, copeaux de parmesan, basilic, huile de truffe. / Fior di latte, wild mushrooms, parmesan shavings, basil, truffle oil.

CA\$23.00



Prosciutto e Rucola

Sauce tomate, prosciutto, roquette, copeaux de parmesan, réduction balsamique. / Tomato sauce, prosciutto, arugula, parmesan shavings, balsamic reduction.

CA\$23.00

Menu Pizzeria Gusto



Gnocchi con Pesto di Pistacchi

CA\$23.00

Pesto de pistaches, crème. / Pistachio pesto, cream.



Mortadella e Pistacchio

CA\$23.00

Fior di latte, mortadella, huile de pistache. / Fior di latte, mortadella, pistachio oil.

Frites / Fries

CA\$7.00

Patates frites maison / Home made French Fries

Antipasti



Antipasto della Casa

CA\$25.00

Assortiments de charcuteries, fromages, olives. / Assortments of cold meats, cheeses, olives.



Calamari

CA\$21.00

Calmars frits. / Fried squid.

Tartare di Salmone

CA\$21.00

Tartare de saumon, chips maison. / Salmon tartar, homemade chips.

Polpette

CA\$15.00

Boulettes de veau. / Veal meatballs.

Frites / Fries

CA\$7.00

Patates frites maison / Home made French Fries

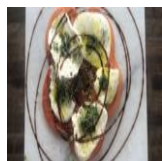
Menu Pizzeria Gusto



Arancini

Croquettes de riz italien, sauce tomate, caciocavallo fumé, safran. / Italian rice croquettes, tomato sauce, smoked caciocavallo, saffron.

CA\$15.00



Caprese

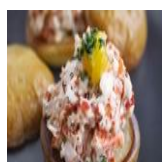
Mozzarella, fior di latte, tomates, huiles d'olive, basilic. / Mozzarella, fior di latte, tomatoes, olive oil, basil.

CA\$15.00

Insalata Cesare

Laitue romaine, pancetta, câpres, anchois, croutons, parmigiano. / Roman lettuce, pancetta, capers, anchovies, croutons, parmigiano.

CA\$13.00



Lobster Roll

Chair de homard, mayonnaise d'estragon, ciboulette, pain brioche. / Lobster meat, tarragon mayonnaise, chives, brioche bread.

CA\$23.00

Polpo alla Griglia

Pieuvre grillée. / Grilled octopus.

CA\$25.00

Carpaccio di Barbabietola

Betteraves, épinards, fromage de chèvre, pistaches. / Beets, spinach, goat cheese, pistachios.

CA\$15.00



Rucola e Parmigiano

Salade de roquette, parmigiano, huile d'olive, réduction balsamique. / Arugula salad, parmigiano, olive oil, balsamic reduction.

CA\$13.00

Pizza



Pepperonin Deluxe

Sauce tomate, fior di latte, pepperoni, ricotta salée, miel piquant. / Tomato sauce, fior di latte, pepperoni, salted ricotta, spicy honey.

CA\$23.00

Menu Pizzeria Gusto



Margherita

Sauce tomate, fior di latte, basilic. / Tomato sauce, fior di latte, basil.

CA\$19.00



Mortadella e Pistacchio

Fior di latte, mortadella, huile de pistache. / Fior di latte, mortadella, pistachio oil.

CA\$23.00

Diavola

Sauce tomate, fior di latte, sopressata, nduja, miel épïcé. / Tomato sauce, fior di latte, sopressata, nduja, spicy honey.

CA\$23.00



Boscaiola

Fior di latte, champignons sauvages, copeaux de parmesan, basilic, huile de truffe. / Fior di latte, wild mushrooms, parmesan shavings, basil, truffle oil.

CA\$23.00



Prosciutto e Rucola

Sauce tomate, prosciutto, roquette, copeaux de parmesan, réduction balsamique. / Tomato sauce, prosciutto, arugula, parmesan shavings, balsamic reduction.

CA\$23.00

Quattro Formaggi

Mozzarella.Fromage de Chevre.Gorgonzola &Parmigiano

CA\$21.00

Contadina

Sauce tomate, fior di latte, saucisses, olives, tomates séchées. / Tomato sauce, fior di latte, sausages, olives, sundried tomatoes.

CA\$21.00

Pepperoni Fromage

Sauce Tomate,Mozzarella,Pepperoni

CA\$21.00

Patate e Cipolla

Fior di latte, pommes de terre, oignons, pancetta, romarin. / Fior di latte, potatoes, onions, pancetta, rosemary.

CA\$21.00

Menu Pizzeria Gusto

Cinque - Uno - Quatro

CA\$21.00

Sauce tomate, fior di latte, pepperoni, champignons, piments. / Tomato sauce, fior di latte, pepperoni, mushrooms, peppers.

Polpetta

CA\$21.00

Sauce bolognese, fior di latte, provolone, boulettes de viande, parmigiano, basilic. / bolognese sauce, fior di latte, provolone, meatballs, parmigiano, basil.

Rio Mare

CA\$23.00

Sauce tomate, fior di latte, thon, oignons, olives. / Tomato sauce, fior di latte, tuna, onions, olives.



Macellaio

CA\$23.00

Sauce tomate, fior di latte, prosciutto cotto, saucisses, pancetta. / Tomato sauce, fior di latte, prosciutto cotto, sausages, pancetta.

Porchetta

CA\$23.00

Porchetta, Provolone, Oignons caramélisés



Quattro Stagioni

CA\$21.00

Sauce tomate, fior di latte, prosciutto cotto, champignons, olives, artichauts. / Tomato sauce, fior di latte, prosciutto cotto, mushrooms, olives, artichokes.

Ortolana

CA\$21.00

Sauce tomate, fior di latte, légumes grillés. / Tomato sauce, fior di latte, grilled vegetables.

Pasta

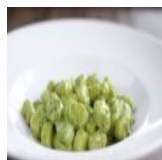


Tortellini Gigi

CA\$23.00

sauce rosée, prosciutto, champignons / rosée sauce, prosciutto, mushrooms

Menu Pizzeria Gusto



Gnocchi con Pesto di Pistacchi

CA\$23.00

Pesto de pistaches, crème. / Pistachio pesto, cream.



Pappardelle Bolognese

CA\$21.00

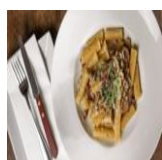
Sauce a la viande. / Meat sauce.



Cavatelli alla Sorrentina

CA\$21.00

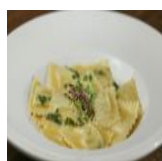
Sauce tomate, fior di latte, basilic. / Tomato sauce, fior di latte, basil.



Rigatoni Norcina

CA\$21.00

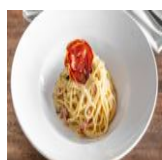
Crème, saucisse italienne, champignons, oignons. / Cream, italian sausage, mushrooms, onions.



Ravioli Di Manzo

CA\$25.00

Farcis au boeuf braise, creme, demi-glace, huile de truffe. / brazed beef ravioli, cream, demi-glace, truffle oil



Spaghetti Carbonara

CA\$21.00

Pancetta, pecorino, poivre noir, jaune d'oeuf. / Pancetta, pecorino, black pepper, egg yolk.

Tagliatelle Ai Porcini

CA\$23.00

Vin blanc, champignons porcini, ail, persil, huile d'olive. / White wine, porcini mushrooms, garlic, parsley, olive oil.

Linguine Al Nero di Seppia con Aragosta

CA\$27.00

Pates à l'encre de seiche, homard, crème, échalotes, huile d'estragon. / Cuttlefish ink pasta, lobster, cream, shallots, tarragon oil.

Menu Pizzeria Gusto

Boissons / Drinks

Ginger Ale

CA\$3.00

Refreshing, crisp ginger-flavored carbonated soft drink.

Brio

CA\$3.00

A carbonated soda offering a unique taste experience, typically includes a distinct blend of flavors.

Cola Cola Diet

CA\$3.00

A diet variant of the classic cola, offering the same familiar taste but without the calories.

Jus de pomme/Apple juice

CA\$3.00

Apple juice, a refreshing beverage made from pressed apples, offering a naturally sweet taste with a hint of tartness.

Sprite

CA\$3.00

Coca Cola

CA\$3.00

Jus d'orange/Orange juice

CA\$3.00

Orange juice is a beverage made from the pressing or squeezing of oranges, typically offering a refreshing and citrusy taste.

Extras

Sopressata

CA\$3.00

Sopressata, typically served as a thinly sliced cured meat, often accompanied by cheese and olives.

Menu Pizzeria Gusto

Anchois/Anchovies

CA\$3.00

Anchovies, typically prepared and served as a simple yet savory addition, often come preserved in olive oil to enhance their natural flavors.

Artichauts/Artichokes

CA\$2.00

Artichokes prepared in a manner that highlights their natural flavors, often accompanied by a dipping sauce or seasoning to enhance the taste.

Aubergines/Eggplants

CA\$2.00

Eggplant prepared to complement your meal, typically includes a simple yet delightful preparation to enhance its natural flavors.

Champignons/Mushrooms

CA\$2.00

Sautéed mushrooms, typically prepared with garlic and olive oil, offering a simple yet savory addition to any meal.

Huile de truffe/Truffle oil

CA\$2.00

A luxurious addition to any dish, featuring high-quality truffle oil for a distinct, aromatic flavor.

Mortadella

CA\$3.00

Mortadella pasta typically includes sliced mortadella combined with a blend of cheeses and a selection of herbs, served over pasta.

N'duja

CA\$3.00

Pâté de saucisse calabraise épicée/Spreadable Calabrian spicy sausage paste

Olives

CA\$2.00

A selection of marinated olives, seasoned with aromatic herbs.

Poivrons rouges/Red peppers

CA\$2.00

Red peppers, prepared to enhance their natural sweetness, often found as a versatile component in various dishes.

Menu Pizzeria Gusto

Prosciutto

CA\$3.00

Thinly sliced prosciutto, often paired with fresh melon or cheese, providing a delicate, savory addition to any dish.

Prosciutto cotto

CA\$3.00

Prosciutto cotto, often served as a savory addition, typically includes thinly sliced cooked ham.

Ricotta

CA\$3.00

Rustic crostini topped with house-made ricotta, smoked honey, arugula, prosciutto, peach jam, strawberries, and fried almonds.

Roquette/Arugula

CA\$2.00

Arugula typically served with a selection of fresh vegetables, nuts, cheeses, and a dressing, reflecting a variety of flavors and textures.

Saussice/Sausage

CA\$3.00

Typically includes a blend of ground meat and spices, encased and cooked to enhance its natural flavors.

Thon/Tuna

CA\$3.00

Tuna typically included as a simple, standalone addition to complement the meal.

Tomates séchées/Sundried tomatoes

CA\$2.00

Sundried tomatoes typically include tomatoes that have been dried under the sun to concentrate their flavor, often preserved in olive oil with herbs.

Zucchini

CA\$2.00

Sliced zucchini, prepared in a style consistent with American extras, often involving a method such as frying, baking, or sautéing.

Tomates cerise/Cherry Tomatoes

CA\$2.00

Cherry tomatoes, typically served as a fresh and simple accompaniment, enhancing any meal with their natural sweetness and vibrant color.

Menu Pizzeria Gusto

Parmigiano

CA\$2.00

Grated Parmigiano cheese, typically used as a garnish or ingredient to enhance flavor.

Pepperoni

CA\$3.00

Tomato sauce and a generous topping of pepperoni, paired with a blend of cheeses on a classic crust.
