

La Gustosa

RISTORANTE ITALIANO

Benvenuti a
La Gustosa

In Italy food and drinks is a big part of the Italian culture.

To sit down together with family, friends and colleagues for a dinner is not just about the food, but more about the time you spend together!

Maybe thats the reason why Italians serves four dishes instead of three. The longer a dinner lasts, the more time you get together.

So sit down and enjoy a nice evening with us at La Gustosa!

Benvenuti!

Predrinks

NEGRONI – 128:-

London Dry Gin, red vermou
and campari.

AVERNA SOUR – 128:-

Averna, lemonjuice, sugar
angostura bitter

APEROL SPRITZ – 128:-

Aperol, prosecco and soda.

BELLINI – 128:-

Puré on white peach and prosecco.

ITALIAN LADY – 128:-

Limoncello, lemonjuice, lemon bitter,
sugar and prosecco.

BOOZEFREE – 56:-

Ask your waiter and we will
make it as you like it.

Antipasti / Starters

BRUSCHETTA CON PARMA – 99:-

Toast bread, tomat sauce, cheese,
topped with prosciutto di parma.

CAPRESE – 110:-

Tomato, mozzarella, olive oil
and fresh basil.

CARPACCIO DI SALMONE – 139:-

Salmon, rucola, parmesan flakes,
olive oil and lemon.

CARPACCIO DI MANZO – 139:-

Beef, rucola, parmesan flakes,
olive oil and lemon.

MELANZANE ALLA PARMIGIANA – 129:-

Eggplant with tomato sauce
and parmesan.

MINISTRONE SOUP – 105:-

Onion, carrot, zucchini, celery,
garlic and green beans.

ANTIPASTO DELLA CASA

PICCOLO 90:-

MEDIO 160:-

GRANDE 280:-

Parmesan, taleggio, mozzarella, prosciutto
di parma, hot pepperoni sausage, salami,
olives and grilled artichoke, served
with bread, marmelade and pesto.

MISTO DI FORMAGGIO

PICCOLO 85:-

MEDIO 149:-

GRANDE 259:-

Mix of cheese chosen by chef with
marmelade and bread.

FRITTO MISTO

PICCOLO 85:-

MEDIO 149:-

GRANDE 259:-

Minimozzarella, filled zucchiniflowers,
stuffed olives, squid served
with bread and pesto.

Allergies?

- Please let us know!

Insalate

NIZZARDA – 125:-

Mix lettuce, tomato, cucumber, carrot, egg, onion,
olive, pepperoni with house made dressing.

DI POLLO – 139:-

Mix lettuce, chickenbreast, sweetpepper, carrot, pinenut,
greips, croutons with home made dressing.

FRUTTI DI MARE – 149:-

Green salad with gently cooked and marinated seafood
(squid, mussels, shrimps, scallops).

INSALATA LA GUSTOSA – 149:-

Mixed lettuce, tomato, cucumber, prosciutto, cheese,
tuna, olives, carrot with housemade dressing.

Allergies?

- Please let us know!

Pasta

(All pasta served with parmesan.)

SPAGHETTI VONGOLE – 149:-

Vongoleclams, olive oil, white wine,
garlic and red chili.

PENETTE ALLA BOLOGNESE – 139:-

Tomato sauce with minced meat.

SPAGHETTI AL PESTO – 119:-

Pinenut, garlic, pesto, parmesan
topped with basilica.

SPAGHETTI AI FRUTTI DI MARE – 179:-

Tomato sauce, garlic, shrimps,
clams and vongoleclams.

PENETTE ALL'ARRABBIATA (HOT) – 155:-

Pancetta, garlic, red chili,
olives and tomatosauce.

PENETTE AI QUATTRO FORMAGGI – 155:-

Creamy sauce on mozzarella, parmesan,
gorgonzola och Roquefort.

CARBONARA CLASSICA – 149:-

Creamy sauce with pancetta.

PENETTE A LA CHEF – 159:-

Chicken with broccoli and creamy sauce.

FETTUCCINE AL SALMONE – 169:-

Smoked salmon, white wine,
tomato and creamy sauce.

FETTUCCINE AI PORCINI – 165:-

Boletus mushroom, garlic,
onion with tartuffe oil.

RAVIOLI AI QUATTRO FORMAGGI – 169:-

Ravioli filled with spinach, ricotta cheese
in a creamy sauce on mozzarella, parmesan,
gorgonzola och Roquefort.

GNOCCHI CON SALSICCIA E GORGONZOLA – 159:-

Potatopasta with salsiccia
and gorgonzola sauce.

Allergies?

- Please let us know!

Pasta (IN OVEN)

(All pasta served with parmesan.)

CANNELLONI RICOTTA E SPINACI – 159:-

Cannelloni pasta filled with
spinach, ricotta and cheese.

LASAGNA CLASSICA – 155:-

Lasagne with mixed meat sauce.

PENETTE AL FORNO – 155:-

Mushroom, pancetta, minced meat and cheese.

Risotti

RISOTTO TERRA E MARE – 185:-

Shrimps, clams, vongole clams, garlic,
onion and tomato sauce.

RISOTTO AI PORCINI – 179:-

With Boletus mushroom.
(Alternatively vegetarian)

Allergies?

- Please let us know!

Pizza

(All of our pizza's served with tomato sauce and mozzarella.)

MARGHERITA – 119:-

With tomato sauce.

PROSCIUTTO – 129:-

With Prosciutto di Parma.

SALAME – 129:-

With salami.

VEGETARIANA – 139:-

Sweet pepper, mushroom, broccoli,
artichoke and garlic.

CAPRESE – 149:-

With tomato, mozzarella and fresh basil.

DIAVOLA – 155:-

Hot pepperoni sausage and red chili.

QUATTRO STAGIONI – 165:-

With mushrooms, prosciutto
and artichokes.

QUATTRO FORMAGGI – 169:-

With mozzarella, parmesan,
gorgonzola and Roquefort.

FRUTTI DI MARE – 169:-

With garlic, shrimps, clams and squid.

LA GUSTOSA – 169:-

Prosciutto di Parma, hot pepperoni sausage,
cherry tomato, rucola and
parmesan flakes.

Allergies?

- Please let us know!

Carne

*(All meat served with chips, steak potatoes or
baked potatoes of your choice.)*

POLLO ALLA PARMIGIANA – 219:-

Chickenbreast in breadcrumbs with
tomato sauce and parmesan.

POLLO ALLA GRIGLIA – 199:-

Grilled chickenbreast with sauce of your choice.
Pepper sauce, mushroom sauce or roquefort sauce.

LOMBO DI MAIALE CON SALSA DI SENAPE – 259:-

Pork file with mustard-honey creamy sauce.

SCALOPPNA AI FUNGHI PORCINI – 259:-

Escalope in Boletus mushrooms and creamy sauce.

ENTRECOTE ALLA GRIGLIA AL GUSTO – 269:-

With sauce of your choice.
Pepper sauce, mushroom sauce or roquefort sauce.

FILETTO DI MANZO ALLA GRIGLIA AL GUSTO – 289:-

With sauce of your choice.
Pepper sauce, mushroom sauce or roquefort sauce.

Allergies?

- Please let us know!

Pesce

(All fish served with risotto and a small salad.)

SALMONE ALLA GRIGLIA – 239:-

Grilled salmon with orange sauce.

MERLUZZO ALLA LIVORNESE – 239:-

Cod in oven with tomato sauce
and black olives.

Bambini

SPAGHETTI BOLOGNESE – 65:-

Spaghetti with minced meat.

PIZZA MARGHERITA – 65:-

Tomatosauce and cheese.

CHICKEN NUGGETS – 69:-

With french fries.

FRENCH FRIES – 35:-

Allergies?

- Please let us know!

Dolce / Dessert

PANNACOTTA – 89:-
Our own classic pannacotta.

TIRAMISU – 89:-
Our own classic tiramisu.

TARTUFO – 79:-
Dark chocolate ice cream

AFFOGATO – 69:-
Tiramisu ice-cream served with espresso.

Some kind of coffee

ESPRESSO MARTINI – 128:-
Double espresso, vodka, kalhúa. Served cold.

CAFFE`AMARETTO – 128:-
Amaretto, coffee and cream.

CAFFE`ITALIENNE – 128:-
Strega, coffee and cream.

PONCE ALLA LIVORNESE – 128:-
Hot dark rum, coffee and skimmed milk.

COFFEE – 25:-

SIMPLE ESPRESSO – 27:-

DOUBLE ESPRESSO – 29:-

CAPPUCCINO – 35:-

Allergies?
- Please let us know!

Drinkmenu

SPARKLING

**PROSECCO TREVISO
BRUT DOC EKO** 86:- / 399:-

*Region: Veneto
Grape: Glera 100%*

**PROSECCO DOC
TREVISO** 94:- / 475:-

*Region: Veneto
Grape: Glera 100%*

**LE CONTESSE PINOT
ROSE`SPUMANTE BRUT** 86:- / 399:-

*Region: Valdobbiadene
Grapes: Pinot Nero 70%, Pinot Bianco 30%*

CHAMPAGNE

**GOSSET GRAND
RESERVE BRUT** 135:- / 810:-

*Grapes: Chardonnay 45%,
Pinot noir 45%, Pinot meunier 10%*

ROSÈ

LA CAPPUCCINA EKO 82:- / 395:-

*Region: Veneto
Grape: Corvina 100%*

**BARDOLINO
CHIARETTO DOC** 89:- / 435:-

*Region: Veneto
Grapes: Corvina 80%, Rondinella 20%*

WHITE WINES

**VERDICCHIO DEI CASTELLI
DI JESI CLASSICO DOC** 86:- / 360:-

*Region: Marche
Grape: Verdicchio 100%*

**ALBIZZIA CHARDONNAY
DI TOSCANA IGT** 95:- / 445:-

*Region: Toscana
Grape: Chardonnay 100%*

ROERO ARNEIS DOCG 110:- / 495:-

*Region: Piemonte
Grape: Arneis 100%*

RED WINES

**KASAURA MONTEPULCIANO
DÀBRUZZO - 2016** 86:- / 360:-

*Region: Abruzzo
Grape: Montepulciano 100%*

**I TRATTURI
PRIMITIVO IGT - 2016** 93:- / 425:-

*Region: Apulien
Grapes: Primitivo 100%*

**TORRE DEL FALASCO VALPOLICELLA
RIPASSO DOC - 2016** 102:- / 460:-

*Region: Veneto
Grapes: Corvina 70%, Rondinella 30%*

**CHIANTI CLASSICO "IL FIASCO" -2015
(MAGNUM, 1,5L)** 495:-/bottle

*Region: Toscana
Grapes: Sangiovese 70%, Canaiolo Nero 30%*

See our drink menu for our full range!

BEERS

DRAFT / ON TAP

25cl

40cl

BIRRA MORETTI	49:-	69:-
MELLERUDS UTMÄRKTA PILSNER EKO	49:-	69:-
KRUSOVICE	49:-	69:-
A SHIP FULL OF IPA	65:-	85:-
THE TAIL OF A WHALE (ALE)	65:-	85:-
SITTING BULLDOG IPA	65:-	85:-

BOTTLES

33cl

50cl

ICHNUSA (UNFILTRED), SARDINIEN	69:-	-
MORETTI ALLA FRIULANA	-	85:-
PERONI	69:-	-
BIRRA DOLOMITI ROSSO (DOPPIO MALTO)	69:-	-
GLACIALE IMPERIAL IPA	85:-	-
FIERA AMERICAN IPA	85:-	-
MAGNIFICA AMERICAN AMBER ALE	85:-	-

NON-ALCOHOLIC

BRISKA PÄRONCIDER, 0,5%	38:-
BIRRA MORETTI ZERO, 0,5%	38:-
BULLDOG EASY RIDER IPA, 0,4%	38:-
MELLERUDS PILSNER EKO, 0,5%	38:-
SODA: Cola, Cola Zero, Fanta, Sprite	29:-

See our drink menu for our full range!