

Dinner Menu



CHARITY BREAD \$1 per person

OUR BREADS ARE BAKED FRESH DAILY. EVERY DIME IS DONATED TO LOCAL CHARITIES!

ANTIPASTI

TAVOLOZZA DI ANTIPASTI \$18 FOR TWO \$30 FOR FOUR
Chef's selection of traditional cured meats, specialty cheeses, olives and marinated vegetables. Served with fresh pizza bread.

NEW! **MAC E FORMAGGIO AVVOLGERE** \$14

Chef Daniel's Mac & Cheese, pastry wrapped and deep fried until golden brown.

NONNA'S MEATBALLS \$12

House-made with beef, pork and Nonna's secret blend of herbs and spices. Served on baked polenta. Bellissimo!

NEW! **POLPETTE RIPIENE** \$16

Our house-made meatball, stuffed with cheddar & brie, crumbed & cooked until golden brown. Served with a caprese salad and pomodoro sauce.

DI GUSTO BRUSCHETTA \$14

Our traditional pizza crust, warmed then topped with fresh Roma tomato slices, garlic, fresh basil, oregano and olive oil.

ARANCINI SICILIANI \$12

Mushroom risotto, with shredded provolone cheese, rolled into balls then breaded. Lightly fried, topped with pomodoro sauce.

CALAMARI FRITTI \$15

Lightly dusted and fried calamari rings with house-made aioli.

MUSSELS MARINARA \$16

A full pound of PEI mussels, steamed with white wine, cream, shallots, pomodoro sauce, garlic and cherry tomatoes.

WOOD OVEN SPINACH DIP \$15

A house-made blend of cheeses and spinach, baked by our pizzaiolo.

INSALATA

INSALATA CAPRESE \$15

Bocconcini cheese, Roma tomatoes topped with fresh basil, olive oil and balsamic reduction.

CAESAR STARTER \$8 [DINNER \$14]

Our own creamy dressing, fresh croutons and grilled pancetta tossed with crisp romaine leaves and topped with parmigiano.

INSALATA DI CASA STARTER \$8 [DINNER \$14]

Mixed greens tossed in our white balsamic dressing, topped with slices of cucumber, Roma tomatoes and red onions.

ARUGULA STARTER \$10 [DINNER \$15]

Crisp arugula tossed with white balsamic dressing, topped with a house made gorgonzola drizzle, roasted beets, roasted pine nuts and house poached pears.

NEW! **INSALATA DI BARBABIETOLE STARTER** \$11 [DINNER \$16]

Variety of beets, orange segments, goat cheese pesto and arugula with a fruity citrus dressing.

NEW! **INSALATA DI PATATE SHAREABLE** \$16

Seasonal potatoes, boiled egg, pancetta, parmesan cheese and arugula with a creamy aioli dressing.

PLEASE NO SUBSTITUTIONS. WE HAVE METICULOUSLY SELECTED INGREDIENTS TO COMPLIMENT ONE ANOTHER AND FEEL THAT SUBSTITUTIONS WILL UNDERMINE THE DESIRED EFFECT OF THE DISH.

DI GUSTO WOOD OVEN PIZZA

We start with imported Italian pizza flour to create a classic Italian dough, kneaded by hand and baked in our traditional wood-oven, to create a crisp and flavourful thin-crust pizza.

} Add house-made hot peppers \$1 {

Pizza Classica

Starting with our fresh tomato sauce, topped with:

MARGHERITA \$15

Bocconcini, Roma tomato, fresh basil.

ARUGULA \$20

House shredded mozzarella, and prosciutto with fresh arugula, olive oil and oregano.

VENETO \$20

House shredded mozzarella, pepperoni, soppressata, black olives, house-made sausage and red onions.

CALABRESE PICANTE \$20

House shredded mozzarella, spicy soppressata salami, prosciutto.

SALSICCE \$18

House shredded mozzarella, caramelized onion, house-made sausage, nduja sausage, olive oil.

CAPRESE TOSCANA \$18

Bocconcini and house shredded mozzarella, fresh sliced Roma tomato, basil, olive oil, balsamic reduction.

DIAVOLA \$19

House shredded mozzarella, spicy soppressata, nduja sausage, house-made hot oil, chili flakes.

Pizza Moderni

POLLO E PESTO \$20

House-made pesto and alfredo base, topped with roasted chicken, roasted red pepper, caramelized onion.

FUNGI D'ABRUZZO \$17

House-made mushroom base, house shredded mozzarella, caramelized onions and topped with cremini mushrooms.

PESTO VERDURE \$20

House-made pesto and alfredo base, house shredded mozzarella, artichoke heart, red onion, spinach, roasted red pepper.

NEW! **CHILI E GAMBERETTI** \$22

Tomato base with mozzarella, chili shrimp, red onion, sundried tomato and arugula garnish with a basil aioli.

NEW! **PATATE E PANCETTA** \$19

Garlic oil base, mozzarella, roasted herbed potato, red onion and pancetta finished with sour cream.

MEATLOVER'S ITALIANO \$20

House shredded mozzarella, house-made sausage, pancetta and meatball.

VEGETARIANO \$17

House shredded mozzarella, grilled eggplant, roasted red pepper, red onion, basil.

QUATTRO FORMAGGI \$18

House shredded mozzarella, brick, bocconcini, provolone.

CANADESE "EH" \$19

House shredded mozzarella, pepperoni, mushroom, roasted red pepper, Roma tomatoes.

AMERICANA \$19

House shredded mozzarella, pancetta, mushroom, caramelized onion, roasted red pepper.

HAWAIANO \$19

Tomato base, mozzarella, smoked ham, caramelized pineapple and pancetta.

ZUPPA

ROASTED RED PEPPER \$8

PASTA

All of our pasta is made in-house; we believe in quality ingredients and freshness!
Gluten free house-made fusilli add \$2

DI GUSTO'S SIGNATURE LASAGNE \$22

Made fresh and available from 5PM until we run out! Layers of fresh pasta sheets, Nonna's meatballs, house-made sausage, pomodoro sauce, mozzarella, parmigiano and seasoned ricotta.

RAVIOLI DI BRASATO \$22

We braise our beef for over 8 hours, then add spices and our mascarpone. Topped with a beef cream sauce.

NEW! **RAVIOLI AL FROMAGGIO ALLA BOLOGNESE** \$22

A variety of cheeses, hand stuffed in our house-made pasta sheets topped with our chunky pork and beef Bolognese sauce.

FRUTTI DI MARE \$30

Ask your server for today's seafood selections.

An assortment of fresh seafood tossed with wine, butter, pomodoro sauce and fresh fettuccine.

PENNE AL POLLO E PESTO \$22 (ALLA CREMA \$25)

House-made penne, tossed with olive oil, fresh pesto, roasted red peppers and slices of chicken breast.

SPAGHETTI WITH MEATBALLS \$20 [SOCIAL \$35]

House-made spaghetti, pomodoro sauce and meatballs.

FETTUCCINE ALFREDO \$20

Fettuccine pasta tossed in our house-made confit garlic and herb alfredo sauce.

FETTUCCINE CARBONARA \$24 [SOCIAL \$42]

Fresh fettuccine, tossed with sautéed shallots, pancetta, white wine, cream, and parmigiano.

GNOCCHI ALLA VODKA \$22 [SOCIAL \$39]

House-made ricotta dumplings tossed in our vodka rosé red pepper sauce with caramelized onions.

CANNELLONI \$22

House-made pasta sheets, stuffed with spinach and seasoned ricotta, topped with rosé sauce.

POLLO PRIMAVERA AL OLIO \$24

Linguine noodles tossed in olive oil, garlic, spinach, fresh basil, Italian parsley, cherry tomatoes, roasted red peppers and capers, topped with a chicken breast.

NEW! **MELANZANE RIPIENE** \$20 (VEGAN OPTION \$20)

Herb roasted eggplant stuffed with a garden of vegetables, slow braised in a red wine & tomato sauce, topped with mozzarella & parmesan and finished in the oven.

RISOTTO AI FUNGI \$20

House-made risotto, cremini, portobello and button mushrooms, garlic and white truffle oil.

NEW! **RISOTTO PICANTE CON GAMBERETTI** \$24

Our house-made risotto with delicious tiger shrimp, chili flakes, hot peppers, garlic, shallots and fresh basil in a rich red wine pomodoro sauce.

CARNE

NEW! **VITELLO ALLA SICILIANA** \$40

Marinated bone in veal chop, breaded and lightly fried then baked to perfection and topped with our peperonata. Served with scalloped potatoes and Chef's choice of vegetables.

NEW! **TRIO PER DUE** \$60

A full portion of meat or vegetarian lasagne, your choice of veal or chicken marsala or parmesan accompanied by our handmade cannelloni. Includes two starter salads or soups! Add Vegetables for two \$5

POLLO DIGUSTO \$25

Boneless, skinless, chicken breasts, pan seared with olive oil, butter, fresh fennel, capers, cherry tomatoes, white wine and lemon juice. Served with mini roasted potatoes and garden carrots.

PARMIGIANA \$25

Choose either a breaded milk-fed veal scaloppine or a breaded chicken breast, topped with fresh basil leaves, provolone cheese, pomodoro sauce and parmigiana romano. Served with linguine pomodoro.

MARSALA \$26

Choice of breaded veal scaloppine or breaded chicken breast topped with a creamy mushroom marsala wine sauce. Served with scalloped potatoes and seasonal vegetables.