

CHARITY BREAD \$2 PER PERSON

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

# Dinner Menu

## ANTIPASTI

### ANTIPASTO BOARD 30

Chef's selection of traditional cured meats, specialty cheeses, olives, marinated vegetables and fresh pizza bread. Serves 2 to 4

### NONNA'S MEATBALLS 12

Our signature meatballs served on a bed of polenta, topped with pomodoro sauce *Add Hot Peppers \$2*

### ARANCINI SICILIANI 13

Mushroom and provolone risotto balls, breaded, lightly fried, and topped with pomodoro sauce

### CALAMARI FRITTI 15

Lightly dusted and fried calamari rings with cajun aioli

### MUSSELS MARINARA 17

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

### BURRATA 19

Creamy house-made burrata with basil, cherry tomatoes, and honey glazed peaches. Served with fresh bread

## FROM THE PIZZA OVEN

### WOOD OVEN GARLIC BREAD 10

Parmesan encrusted, smothered with herb and garlic butter. Served with pomodoro sauce

*Add Cheese \$2 Add Fried Prosciutto \$3*

### BRUSCHETTA 14

Garlic oil, mozzarella, bruschetta tomatoes. Garnished with olive oil & balsamic reduction

### BRUSCHETTA FUNGI 15

Mushroom pesto, goat cheese, fresh basil, and balsamic reduction

### WOOD OVEN SPINACH DIP 16

Signature spinach and artichoke dip, baked in our wood-fired oven

## ZUPPA & INSALATA

### ROASTED RED PEPPER SOUP 8

### SOUP OF THE DAY 8

Ask your server about the soup of the day

### INSALATA CAPRESE 16

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

### CAESAR STARTER 9 DINNER 17

Crisp romaine, tossed in house made caesar dressing, topped with croutons and fried prosciutto

### INSALATA DI CASA STARTER 8 DINNER 15

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

### ARUGULA STARTER 10 DINNER 17

Arugula with red & golden beets, pesto goat cheese, candied pecans and balsamic vinaigrette

### ANTIPASTO SALAD STARTER 10 DINNER 17

Mixed greens tossed in olive oil, sliced soppressata, bocconcini, cherry tomatoes and olive tapenade

## WOODFIRED SANDWICHES

Served with pomodoro and your choice of caesar salad, insalata di casa or soup

### MEATBALL 19

Meatball, mozzarella, tomato sauce, parmesan encrusted bread

### CHICKEN PESTO 19

Chicken, pesto aioli, roasted red peppers, mozzarella

### MORTADELLA 19

Mortadella, caesar aioli, mozzarella, arugula

## 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.

### Pizza Classica

#### MARGHERITA 18

Bocconcini, Roma tomato, fresh basil, oregano, olive oil

#### ARUGULA 21

Mozzarella and prosciutto with fresh arugula, oregano, olive oil

#### VENETO 23

Mozzarella, pepperoni, soppressata, black olives, Italian sausage, red onions

#### CALABRESE PICANTE 22

Mozzarella, soppressata, prosciutto, oregano, olive oil

#### CAPRESE TOSCANA 20

Bocconcini and mozzarella, fresh sliced Roma tomato, basil, oregano, olive oil, balsamic reduction

### Pizza Moderni

#### MEATLOVER'S ITALIANO 24

Mozzarella, Italian sausage, pancetta, meatball

#### VEGETARIANO 19

Mozzarella, marinated zucchini, tomato, red onion, basil

#### QUATTRO FORMAGGI 21

Mozzarella, bocconcini, provolone, parmigiana

#### CANADIANA 22

Mozzarella, pepperoni, pancetta, mushroom

#### AMERICANA 22

Mozzarella, pancetta, mushroom, caramelized onions, roasted red pepper

#### HAWAIIANO 22

Mozzarella, smoked ham, caramelized pineapple, pancetta

### Pizza Signature

#### DIABOLA 22

Mozzarella, soppressata, nduja sausage, hot peppers, chili flakes

#### FUNGI D'ABRUZZO 21

Mushroom pesto base, mozzarella, caramelized onions, cremini mushrooms, olive oil

#### POLLO E PESTO 24

Pesto alfredo base, roasted chicken, roasted red peppers, caramelized onions

#### SALSICCE 22

Mozzarella, caramelized onions, Italian sausage, nduja sausage, olive oil

#### MEDITERRANEAN 22

Mozzarella, soppressata, herbed ricotta, tomato, olive tapenade, olive oil

#### BBQ CHICKEN 22

Mozzarella, chicken, pancetta, red onion, balsamic bbq sauce

#### HOT HONEY PIZZA 23

Mozzarella, soppressata, herbed ricotta, chili infused honey, chili flakes

## PASTA

All of our pasta is made in-house; we believe in quality ingredients and freshness!

**Gluten free pasta available add \$2**

(Not safe for celiac due to cross contamination)

### DI GUSTO SIGNATURE LASAGNA 24

Layers of fresh pasta sheets, Nonna's meatballs, Italian sausage, pomodoro sauce, mozzarella, parmigiana, seasoned ricotta

### RAVIOLI DI BRASATO 25

Hand-made ravioli stuffed with slow braised beef, mascarpone. Served with a creamy demi-glace sauce

### PENNE AL POLLO E PESTO 24 ALLA CREMA 27

Fresh pesto, olive oil, roasted red peppers, garlic, grilled chicken breast

### PENNE SALSICCIA 24

Tarini Bros. sausage, shallots, garlic, spicy rose sauce. Garnished with lemon ricotta and fresh arugula

### SPAGHETTI WITH MEATBALLS 21

Pomodoro sauce with DiGusto signature meatballs. A classic!

### FETTUCCINE ALFREDO 23

Fettuccine tossed in creamy garlic alfredo sauce

### FETTUCCINE CARBONARA 26

Sauteed shallots, pancetta, white wine, cream, parmigiano

### GNOCCHI ALLA VODKA 24

Ricotta dumplings tossed with roasted red peppers, caramelized onions, creamy vodka sauce

### SPAGHETTI BOLOGNESE 23

Slow braised pork shoulder, ground beef, herbs and spices, pomodoro sauce, parmigiana

### CANNELLONI 24

Rolled pasta sheets, stuffed with spinach and seasoned ricotta. Topped with rosé sauce

### LINGUINE PRIMAVERA 22

Cherry tomatoes, garlic, capers, roasted red peppers, spinach, fresh basil, olive oil

### RISOTTO AL FUNGI 21

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

### LINGUINE VONGOLE 24

Italian sausage, lemon zest, fresh parsley, baby clams, garlic, olive oil, a touch of chili, parmigiana

### FRUTTI DI MARE 32

An assortment of fresh seafood tossed in pomodoro sauce

### LINGUINE RUSTICA 24

Sundried tomato pesto, garlic, shallots, mushrooms, goat cheese, arugula, pecans

## ENTREES

### POLLO DIGUSTO 27

Pan seared chicken breasts with, capers, cherry tomatoes, roasted red peppers and white wine. Served with mini roasted potatoes and garden carrots

### CHICKEN PARMIGIANA 27

Breaded chicken breast topped with provolone cheese, pomodoro sauce and parmigiana. Served with linguine pomodoro

### BRAISED SHORT RIB 36

Slow braised beef short rib, served with a mushroom red pepper demi-glace risotto. Accompanied with grilled asparagus

ADD CHICKEN	5
ADD MEATBALL	2.50
ADD HOT PEPPERS	2

VEGETARIAN SPICY

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