

Lunch Menu

CHARITY BREAD \$2 PER PERSON

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

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, steamed with white wine, cream, shallots, pomodoro sauce, garlic and cherry tomatoes

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 and mozzarella base, topped with bruschetta tomatoes and 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 by our pizzaiolo

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

CAESAR STARTER 9 DINNER 17

Crisp romaine, tossed in house made caesar dressing and 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 purple & 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

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

GET A PERSONAL SIZE AND ADD YOUR CHOICE OF SIDE

SIDES: SOUP, SALAD, PARM FRIES

VEGETARIAN SPICY

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)

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

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 ALLA CREMA 35

An assortment of fresh seafood tossed in pomodoro sauce

LINGUINE RUSTICA 24

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

WOODFIRED SANDWICHES

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

MEATBALL 19

Meatball, provolone, tomato sauce, parmesan

PORTOBELLO 19

Portobello mushrooms, caramelized onions, mozzarella, parmesan

CHICKEN PESTO 19

Chicken, pesto aioli, roasted red peppers, mozzarella

SPICY CHICKEN 19

Chicken, nduja sausage, hot peppers, red onions, mozzarella, sundried tomato pesto

MORTADELLA 19

Mortadella, caesar aioli, mozzarella, arugula

CARNE

VEAL MUSHROOM SANDWICH 22

Tender veal strips, mushrooms, shallots, provolone, demi-glace, and horse radish aioli on a grilled ciabatta bun. Served with your choice of side

POLLO PARMIGIANA 20

A lunch sized portion of our chicken parmigiana, served with house salad and parmesan fries

POLLO DI GUSTO 21

A lunch sized portion of a pan seared chicken breast, capers, cherry tomatoes, roasted red peppers and white wine. Served with mini roasted potatoes and garden carrots

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