Dinner Menu

Antipasti

ANTIPASTO BOARD 35. Serves 2 to 4.
Chef's selection of traditional cured meats, specialty cheeses, olives, marinated vegetables and fresh pizza bread.

NONNA'S MEATBALLS 13.
Our signature meatballs served on a bed of polenta, topped with pomodoro sauce. Add hot peppers $2.

ARANCINI SICILIANI 14.
Mushroom and provolone risotto balls, breaded, lightly fried, and topped with pomodoro sauce.

CALAMARI FRITTI 19.
Lightly dusted and fried calamari rings with cajun aioli.

MUSSELS MARINARA 19.
A full pound of fresh P.E.I. mussels with white wine, shallots, pomodoro sauce, garlic, cherry tomatoes.

NEW **BURRATA 24.**
Creamy house-made burrata with prosciutto, peaches, pecans, and topped with a chive oil and balsamic drizzle. Served with fresh bread.

NEW **BEEF CARPACCIO 24.**
Thinly sliced beef tenderloin, anchovy aioli, pickled red onions, homemade truffle potato chips, micro greens, and parmigiano.

NEW **DEEP FRIED RAVIOLI 18.**
Hand-made ravioli stuffed with straciatella, prosciutto and parmigiano. Served with pomodoro sauce.

CHARITY BREAD 4.
Our bread is baked daily. Proceeds from every basket are donated to a local charity. Ask your server about today's charity.

From the Pizza oven

WOOD OVEN GARLIC BREAD 10.
Parmigiano encrusted, smothered with herb and garlic butter. Served with pomodoro sauce. Add Cheese $3.

BRUSCHETTA 15.
Garlic oil, mozzarella, bruschetta tomatoes. Garnished with olive oil & balsamic reduction. Served on our house-made focaccia bread.

BRUSCHETTA FUNGI 17.
Pesto goat cheese base topped with a mushroom medley, herb oil and balsamic reduction. Served on our house-made focaccia bread.

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.

CHEF'S INSALATA Market Price
A seasonal salad, thoughtfully composed by our talented chefs. Ask your server for today's feature.

INSALATA CAPRESE 17.
Fior di latte, 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 18.
Arugula with red & golden beets, pesto goat cheese, candied pecans and balsamic vinaigrette.

Pasta

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

Gluten friendly pasta available add $3.
(Not safe for celiac due to cross contamination)

FETTUCCINE ALFREDO 23.
Fettuccine tossed in creamy garlic alfredo sauce.

SPAGHETTI WITH MEATBALLS 23.
Pomodoro sauce with diGusto signature meatballs. A classic!

RAVIOLI DI BRASATO 26.
Hand-made ravioli stuffed with slow braised beef and mascarpone. Served with a creamy demi-glace sauce, shallots and mushrooms.

GNOCCHI ALLA VODKA 25.
Ricotta dumplings tossed with roasted red peppers, caramelized onions and creamy vodka sauce.

PENNE SALSICCIA 25.
Tarini Bros. Italian sausage, shallots, garlic and spicy alla vodka sauce. Garnished with straccіatella and fresh arugula.

FETTUCCINE CARBONARA 26.
Sautéed shallots, pancetta, white wine, cream and parmigiano.

PENNE AL POLLO E PESTO 25.
Alla crema 27.
Fresh pesto, olive oil, roasted red peppers, garlic and grilled chicken breast.

SPAGHETTI BOLOGNESE 24.
Ground beef, ground pork, herbs and spices, pomodoro sauce, and parmigiano.

NEW **SPAGHETTI ALLA PUTTANESCA 24.**
Pomodoro, capers, black olives, white anchovies, garlic and parmigiano.

LINGUINE PRIMAVERA 23.
Cherry tomatoes, garlic, capers, roasted red peppers, spinach, fresh basil and olive oil.

FRUTTI DI MARE 32. Alla crema 35.
An assortment of fresh seafood tossed in pomodoro sauce. Served with our house-made fettuccine.

NEW **LINGUINE VONGOLE 25.**
Little neck clams, cherry tomatoes, olive oil, white wine, garlic, lemon, and Calabrian chili.

Wood Oven Pizza

A classic Italian dough, kneaded by hand and baked in our traditional wood-oven, to create a crisp and flavorful thin-crust pizza.

Classica

MARGHERITA 19.
Fior di Latte, fresh basil, olive oil and oregano.

PEPPERONI & CHEESE 19.
Mozzarella and pepperoni.

VENETO 24.
Mozzarella, pepperoni, black olives, Tarini Bros. Italian sausage and red onions.

CALABRESE PICANTE 23.
Mozzarella, soppresatta, prosciutto, olive oil and oregano.

ARUGULA 22.
Mozzarella, prosciutto, topped with fresh arugula, and olive oil.

CANADIANA 23.
Mozzarella, pepperoni, pancetta and mushroom.

VEGETARIANO 21.
Mozzarella, arugula, mushroom, red onion, green olives, roasted red peppers, olive oil.

HAWAIIANO 22.
Mozzarella, fresh pineapple, pancetta, and house ham.

DIAVOLA 23.
Mozzarella, soppresatta, nduja sausage, hot peppers and chili flakes.

Signature

NEW **MEATLOVER'S ITALIANO 24.**
Mozzarella, Fior di latte, Bolognese base, pepperoni, ham, pancetta, and oregano.

NEW **SUPREMO 25.**
Mozzarella, pepperoni, Tarini Bros. Italian sausage, green olives, roasted red peppers, red onions and mushrooms.

HOT HONEY 23.
Mozzarella, soppresatta, stracciatella, chili infused honey and chili flakes.

NEW **EGGPLANT PARM 23.**
Mozzarella, Fior di Latte, breaded eggplant, fresh basil, olive oil, and parmigiano.

NEW **FUNGI D'ABRUZZO 25.**
Alfredo base, fior di Latte, mozzarella, caramelized onions, mushroom medley, white truffle oil, roasted garlic, and rosemary.

BBQ CHICKEN 25.
Mozzarella, chicken, pancetta, red onion and balsamic bbq sauce.

SALSICCE 23.
Mozzarella, green olives, Tarini Bros Italian sausage, nduja sausage, chili flakes and olive oil.

ADD CHICKEN 7. **ADD SHRIMP 6.**
ADD MEATBALL 3. **ADD HOT PEPPERS 2.**

di Gusto
Est. 2014

Entrees

RISOTTO AL FUNGI 25.
House-made risotto, lions mane, oyster, shiitake and cremini mushrooms, garlic, wilted spinach, white truffle oil, parmigiano, and rosemary.

POLLO DIGUSTO 29.
Pan seared chicken supreme with, capers, cherry tomatoes, roasted red peppers and white wine. Served with fingerling potatoes and garden carrots.

CHICKEN PARMIGIANA 29.
Breaded chicken breast topped with provolone cheese, pomodoro sauce and parmigiano. Served with linguine tossed in pomodoro sauce.

NEW **SALMON RUSTICA 32.**
Pan-seared salmon fillet, fingerling potatoes, pancetta, green peas, mushrooms and a Lemon truffle vinaigrette.

BRAISED SHORT RIB 39.
Slow braised beef short rib, served with a mushroom red pepper demi-glace risotto. Served with daily market vegetable.

A Taste of Italy, Rooted in Sudbury

Many Italian families settled in Copper Cliff, Capreol, Garson, and in Sudbury's Gatchell and West End neighbourhoods during the European immigration waves in the early 1900s and post-WWII.

They brought more than a strong work ethic to the Sudbury region; they brought food, wine, and tradition. At diGusto, we celebrate those traditions with dishes inspired by all 20 regions of Italy. Each one is a well crafted tribute to the flavours and stories that helped shape Sudbury.

Vegetarian Spicy