GUSTO

The tradition. Our culture.
Born of a vision you would not expect.

WELCOME TO GUSTO

The experience you were missing

AUTUMN MENU

2026

Our kitchen follows the season and the producers of the territory. Some preparations may vary according to what is available on the day.

GUSTO

STARTERS

Saint-Jacques d'autunno **22**

Breton scallops, pumpkin velvet, citrus, marinated tardivo radicchio

allergens 14

Manzo, bosco e mela verde **20**

Rosé-cooked top round, cardoncello mushrooms, juniper, green apple gel

allergens 1, 9, 10, 12

Parmigiana 5.0 ..... **18**

Aubergine, tomato, mozzarella, basil, parmesan — our own version

vegetarian • allergens 1, 3, 7

Antica Cascina incontra Sole y Luna **18**

Salame, goat's milk white cheese, fruit preserve

allergens 7

FIRST COURSES

Fasolari e limone **24**

Lemon tagliolini pasta, veined clamps, garlic, oil, mild chilli

allergens 1, 3, 7, 14

Anatra e sottobosco **22**

Ravioli of Muscovy duck, port wine reduction, porcini mushrooms, potato cream

allergens 1, 3, 6, 7, 12

Cime di rapa e limone bruciato **20**

Rice with broccoli rabe, bitto cheese, mustard, lemon powder, chilli tarallo crumble

vegetarian • allergens 1, 7

Casoncelli 5.0 ..... **18**

Local stuffed pasta. In the tradition, our own way

allergens 1, 3, 7

The allergen numbers are explained on the last page

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MAIN COURSES

Rombo e finferli **24**

Turbot, chanterelles mushrooms, potatoes

allergens 4

Faraona alla griglia, acetosella **22**

Glazed breast guinea fowl, grilled persimmon, smoked celeriac with wood sorrel

allergens 6, 7, 9, 12

Amaranto e verdure di stagione **18**

Amaranth and vegetable balls, red onion marmalade, goat's milk stracchino cheese

vegetarian • allergens 1, 7

Cervo delle Alpi **22**

Rosé saddle Alps deer, coloured turnips, cocoa and juniper, confit artichoke hearts

allergens 6

DESSERTS

Our desserts are listed on a dedicated card, together with a selection of dessert wines.

COVER CHARGE

The cover charge includes a welcome entrée, a bread basket and house-made breadsticks. We kindly ask you to inform the kitchen of any intolerances, allergies or dietary requirements, so that we can accommodate every need.

€5

Our kitchen offers a choice of the following bread baskets:

- A selection of white bread, cereal bread, buckwheat bread and Gusto breadsticks
- White low-carb bread (4%)
- Gluten-free white bread

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TASTING MENU

The Bergamo territory

Bergamo is a land squeezed between the plains and the Orobie Alps, and this landscape makes it special: within a few kilometers, you pass from farmed fields to high-altitude pastures. It's right here that the most DOP cheeses are produced compared to any other Italian province, and here, breeds that are lost elsewhere are still raised, such as the Bergamasca giant sheep, which has been farmed for centuries along the transhumance routes.

It's a land of practical, tenacious people, who have made moderation a virtue and work an identity. Among others, Bartolomeo Colleoni, a captain of fortune and lord of the Serenissima, and Gaetano Donizetti, the greatest composer of the 1800s, were born here. Pope John XXIII, known as the Good Pope, was born in Sotto il Monte.

This route takes you through this land: its cheeses, its breads, its cured meats, its stuffed pasta, the sweets of its feast days. Six courses to tell the story of where we come from.

The chefs' welcome
It changes with every service, following the inspiration of the day

Pulled Bergamasca giant sheep
Corn bread, pulled giant sheep meat, vegetables
allergens 1, 7

Antica Cascina meets Sole y Luna
Salame, goat's milk white cheese, fruit preserve
allergens 7

Casoncelli 5.0
Local stuffed pasta. In the tradition, our own way
allergens 1, 3, 7

Stuffed local rabbit
Boneless rabbit rolled with Gusto stuffing, potatoes and its own jus
allergens 9

Torta di rinfresco
The sweet of Bergamo feast days
allergens 1, 3, 7, 8

55

per person, wines excluded

The tasting menu is available for the whole table only and booking is required. Please tell us about any intolerances or allergies when you book.

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A L L E R G E N S

Next to every dish you will find the numbers of the allergens it contains. Below is the full list of the fourteen substances subject to declaration, under EU Regulation 1169/2011.

1	**Gluten**	Cereals containing gluten and derived products
2	**Crustaceans**	Crustaceans and crustacean products
3	**Eggs**	Eggs and egg products
4	**Fish**	Fish and fish products
5	**Peanuts**	Peanuts and peanut products
6	**Soy**	Soy and soy products
7	**Milk**	Milk and derivatives, including lactose
8	**Nuts**	Almonds, hazelnuts, walnuts, pistachios and derivatives
9	**Celery**	Celery and celery products
10	**Mustard**	Mustard and mustard products
11	**Sesame**	Sesame seeds and sesame products
12	**Sulphites**	Sulphur dioxide and sulphites above 10 mg/kg
13	**Lupin**	Lupin and lupin products
14	**Molluscs**	Molluscs and mollusc products
	vegetarian	Dish suitable for a vegetarian diet

For any intolerance or allergy our front-of-house team is at your disposal: please tell us when you order and we will check with the kitchen. Some products may be blast-chilled at source.