



**GUSTO
ROSSO
VICENZA**

CARNERIA RISTORANTE VEGGERIA

EN





Gusto Rosso is not only based on the meat section. A plenty of high quality meat selection, which are carefully picked by our experts among the best excellences of the market, there is also an innovative and tasty vegan and vegetarian cuisine.

We want to offer a balanced food intake, good for everybody: in what better way, if not to combine the pleasure of the meat with the freshness of the vegetables?

LA CARNERIA - SECTION

As we offer you our know-how selector to help to you find the best cut on the market. Butcher's brand aside of that we will also guide you through the origin of the meat, the maturation to find the meat capable of transforming your dinner into a unique experience.

LA VEGGERIA - VEGETARIAN SECTION

Vegetables are not a food trend or meat substitute, but a valuable alternative. Our menu aims to satisfy the plate of both of those who want to experiment and those who have already married a completely green lifestyle. Tasty and innovative dishes that lead to new horizons of taste.

We want our restaurant to be a place of convivial gatherings, where friendships are established and where people share their stories.

We want to make you feel good at the table by offering you a quality experience.

A wine list from all regions of Italy and beyond complete your meal. Not to miss the beer.

The best for all tastes.

GUSTO ROSSO, as it all bring TOGETHER TO THE TABLE!





VEGAN AND VEGGY

QUINOA SALAD – € 12,00
with avocado, red turnip tartare, and
marinated onions and vegetable ratatouille
SULFITES
VEGAN

BRAISED VEGETABLES – € 14,00
with natto, truffle and parsley flavored oil
SOY – GLUTEN
VEGAN

BUONA BUONA – € 9,00
brazilian leaf lettuce, carrots, cherry
tomatoes, gherkin zucchini, braised
vegetables, Taggiasche Olives and
soy tzatziki sauce with carrots
SOY – SULFITES – MUSTARD
VEGAN

CAPRESE – € 9,00
with avocado, tomato and buffalo
mozzarella from Campania
LACTOSE

CANNOLI – € 10,00
made with braised vegetables, and bell
pepper sweet sauce and crunchy salad
GLUTEN

WARM RADICCHIO – € 12,00
with toasted nuts, crème fraîche, chives,
grana cheese shards
NUTS – LACTOSE

RAW ZUCCHINI – € 12,00
with grated goat cheese, toasted pine nuts,
pomegranate, balsamic vinegar, citronette
dressing
LACTOSE – NUTS

MISTI

SELECTION OF COLD CUTS € 13,00 (for 2 pers) – € 22,00 (for 4 pers)
bresaola, speck, 24 month aged prosciutto crudo di Parma,
roast beef, salami soppressa
GLUTEN

SELECTION MIXED CHEESES € 13,00 (for 2 pers) – € 22,00 (for 4 pers)
Asiago, caprino, Sardinian Pecorino, Grana Padano and
Gorgonzola served with pear jam, balsamic vinegar cream and
agave syrup
LATTOSIO

SELECTION OF MIXED COLD CUTS AND CHEESES
€ 15,00 (for 2 pers) – € 26,00 (for 4 pers)

ROM NORTH TO SOUTH – € 12,00
24 month aged prosciutto crudo di Parma, burrata, and
Taggiasche Olives
LACTOSE – GLUTEN

SPECIAL – € 16,00
carpaccio, rocket and grana cheese rolls, goat cheese and
bresaola carpaccio rolls, gr.50 tartare, burrata and basil
LACTOSE – GLUTEN



WITH MEATS

BRESAOLA ROCKET AND COAT CHEESE – € 10,00

LACTOSE

CARPACCIO – € 10,00

with rocket and grana cheese

LACTOSE

CARPACCIO RICCO – € 10,00

with salad, datterino tomatoes and grana cheese

LACTOSE

ROASTBEEF – € 10,00

with datterino tomatoes, rocket and Modena balsamic vinegar

SULFITES

HEIFER CUTLET – € 18,00

with light nut-mayonnaise, mustard seed in sauce and puffed corn breadstick

NUTS – GLUTEN – MUSTARD

HEIFER CUBES – € 20,00

pine nut sauce in water, marinated onion, lime, basil sauce and fried bread

NUTS – GLUTEN

HEIFER CARPACCIO – € 18,00

with avocado, black truffle and mozzarella mayonnaise

LACTOSE

HEIFER TATAKI – € 17,00

with artichokes, daikon, caramelized onions and ponzu sauce

SOY – GLUTEN

BIS OF TRUFFLE – € 25,00

Heiffer carpaccio (avocado, black truffle and mozzarella mayonnaise) and 100 G of truffle tartare (with oil, salt, pepper and black truffle)

LACTOSE

CUBI & TARTARE- € 26,00

Heiffer cubes (with pine nut sauce in water, marinated onion, lime, basil sauce and fried bread) and 100 G of Bufala Tartare (oil, salt, pepper, taggiasche olive, basil sauce on mozzarella cream base, semi dried cherry tomatoes)

LATTOSIO – NUTS – GLUTEN



TARTARE

LEMON TARTARE – gr 100/€ 12,00 – gr 200/€ 22,00
with oil, salt, pepper and lemon

AVOCADO AND LIME TARTARE – gr 100/€ 13,00 – gr 200/€ 24,00
with oil, salt, pepper, avocado and lime
LACTOSE

CAPRINO AND PASSION FRUIT TARTARE gr 100/€ 13,00 – gr 200/€ 24,00
with oil, salt, pepper, grapefruit peel, caprino cheese and passion fruit
LACTOSE

BURRATA TARTARE – gr 100/€ 15,00 – gr 200/€ 24,00
with oil, salt, pepper and cherry tomatoes, on burrata base, basil cream
LACTOSE

TRUFFLE TARTARE – gr 100/€ 15,00 – gr 200/€ 26,00
with oil, salt, pepper and black truffle

TARTARE A MODO – gr 200/€ 24,00 – gr 300/€ 28,00
12 "secret" ingredients ;)
EGG – MUSTARD – SULFATES

TASTING OF OUR TARTARE – gr 50 € 29,00
4 mini tartars (lemon, burrata, truffle, a modo)
EGG – MUSTARD – SULFATES – LACTOSE

MAXI TASTING OF OUR TARTARE – gr 50 € 42,00
6 mini tartars
EGG – MUSTARD – SULFATES – LACTOSE

FIRST COURSES

VEGAN & VEGGY FIRST COURSES

POTATO GNOCCHI – € 12,00

with carrot cream (or in-season pumpkin) and nut

GLUTEN – NUTS – CELERY

VEGAN

CHICKPEA CREAM – € 12,00

with three-texture falafel, with lime and lemon
sour accents

CELEAY – GLUTEN

VEGAN

WHOLE WHEAT SPAGHETTI

with LIGHT PESTO – € 13,00

with cherry tomatoes, tofu pesto, basil and
pine nuts

NUTS – SOY – GLUTEN

VEGAN

TOMATO and BASIL GNOCCHI – € 12,00

LACTOSE – GLUTEN – CELERY

SAFFRON GNOCCHI – € 12,00

with vegetables and cream

LACTOSE – GLUTEN – CELERY

LINGUINE – € 13,00

zucchini, cacio cheese and crushed pepper

LACTOSE – GLUTEN – CELERY

PACCHERI – € 13,00

with datterino tomatoes bufala mozzarella and
chili pepper

LACTOSE – GLUTEN – CELERY

VEGETABLE SOUP – € 12,00

with whole wheat crumbs

CELERY

CARROT CREAM – € 12,00

(or in-season pumpkin) with whole wheat crumbs

CELERY

FIRST COURSES OF MEAT

PAPPARDELLE – € 13,00

with filets

GLUTEN – CELERY – EGG

GNOCCHI HAND MADE – € 13,00

with Bolognese meat sauce

GLUTEN – LACTOSE – CELERY – SULFITES

BIGOLI – € 13,00

with mushrooms and rosemary meat sauce

GLUTEN – EGG – CELERY – SULFITES

TAGLIOLINI – € 16,00

with burrata cream and concassè tomatoes
basil and a little spiced tartare

GLUTEN – EGG – LACTOSE – CELERY

ARTICHOKE RAVIOLI –€ 14,00

with white meat sauce

GLUTEN – EGG – CELERY – SULFITES

RAMEN –€ 13,00

with heifer bacon, eggs and vegetables

GLUTEN – EGG – CELERY

SPAGHETTI CARBONARA – € 15,00

with pork cheek, egg, black truffle and
pecorino cheese

EGGS – GLUTEN

ALL'AMARONE RISOTTO –€ 15,00

with carrot cream (or in-season pumpkin),
Amarone and carpaccio (minimum 2 people)

LACTOSE – CELERY – SULFITES

RADICCHIO DI TREVISO RISOTTO – € 15,00

with freshly grated and sautéed veal sausage
(minimum 2 people)

LACTOSE – CELERY – SULFITES

RISOTTO WHITH BLACK TRUFFLE – € 20,00

(minimum 2 people)

LACTOSE – CELERY – SULFITES



CHOOSE FROM OUR PASTAS:

TAGLIOLINI – BIGOLI – LINGUINE
PAPPARDELLE – POTATO GNOCCHI
SPAGHETTI – PENNE – PACCHERI

OUR MEATS



The meat showcase, the focal point of our restaurant, hosts the cuts ready to be cooked! A careful selection, carried out with experience and competence, aims to guarantee the highest quality to enhance the organoleptic characteristics typical of each breed and cut.

The persistence of the Irish meat, the balance of the Italian, the elegant and refined flavor of the American one and the sweetness of the Polish one and the rusticity of the Spanish.

The Gusto Rosso's selection is based on our know-how, thanks to which we identify the best cuts available on the market, characterized by an optimal fat content capable of giving the meat flavor and softness.

Let our experts accompany you the showcase as they can help you find the right cut for you!

THE SELECTION NOT TO BE MISSED

GUSTO ROSSO SELECTION, GUARANTEED BY OUR EXPERIENCE

Our know-how in the search for the best meats available in the market, to bring to the table esteemed meats obtainable at the moment: this is how GUSTO ROSSO selection is born, carried out with a severe criteria and a long experience! We promote heiffer meat coming from all over Europe, which we age for more than 20 days, that is characterized with an important coverage of fat and an intensive marbling, to guarantee taste and tenderless in every cut.

Tasty, tasty and tender: the quantity of fat in relation to the number of muscle fiber and collgene guarantees these peculiarity; once cooked, the fat melts releasing flavor and making every bite easily chewable and sweeter.

FIorentina - C 6,50/HG

TOMAHAWK - € 7,00/HG

BONE-IN RIB EYE STEAK - € 6,00/HG

RIBEYE - € 30,00
gr. 350 approx

GREAT SELECTION OF SUPERIOR QUALITY MEATS

GUARANTEED BY OUR EXPERIENCE

Very marbled meats, of various cuts of superior quality: they are real opportunities to taste meats with unforgettable flavour, maturation and texture

FIorentina - € 8,50/HG

BONE-IN RIB STEAK - € 7,50/HG

EXCLUSIVE MENU SPECIAL MEATS

AVAILABLE FOR SHORT PERIODS

Special cuts, which we usually dont deal with, but also meats from unusual sources: perfect for broadening your gustatory panorama!! For availability and prices, contact the staff!



ITALIAN MEAT

WITH ITS BALANCED FLAVOR AND EXCELLENT TEXTURE

Selected by 100% Italian cows with the goal to identify the right balance between skinny and fat to give a delicate but characteristic flavor: it's the meat that everyone likes!

FIorentina – € 6,50/HG

BONE-IN RIB EYE STEAK – € 5,50/HG

TRIS – € 65,00

ribeye, tagliata, filetto

CHIANINA MEAT

QUEEN OF THE ITALIAN MEAT

We select only FEMALE COWS who have not yet had a calf, Heifers with IGP CERTIFICATE! They are raised for most of their lives in free range farms in the plains and hills of the area of Arezzo, Pisa, Perugia, Siena and Gieti. This meat owes its flavour to an ancient farming method.

FIorentina – € 10,00/HG

BONE-IN RIB EYE STEAK – € 9,00/HG

IRISH ANGUS

SAVOURY, WITH HERBACEOUS NOTES

The tenderness of this superior quality meat comes from the peculiar type of animal farming. In the first months of their lives, Black Angus grow in free range farms and are then moved to areas where they are fed with a controlled diet based on cereals and hay; this gives the meat a tasty flavour with herb hints, which reminds you of green Irish pastures.

T-BONE – € 8,00/HG

BONE-IN RIB EYE STEAK – € 7,00/HG

RUBIA GALLEGA MEAT - CACHENA

PRESTIGIOUS CACHE TEXTURE AND SUCCULENCE

A unique breed. Also known as Vacas Viejas, old cows, they freely graze in the Galician valleys for more than 15 Years. The rainy Galician climate is the reason for its characteristic, rich, intense and nearly spicy flavour, and the valuable cover of yellow-gold fat which melts in your mouth.

FIorentina – € 12,00/HG

BONE-IN RIB EYE STEAK – € 11,00/HG

NORTHERN FINNISH SASHI

SURPRISINGLY TENDER AND TASTY

Sashi beef is a cut of beef with an excellent marbling, rich and well distributed, obtained only from cattle born, raised and slaughtered in Finland and completely grass fed. Sashi meat is particularly tender and tasty

FIorentina – € 9,50/HG

BONE-IN RIB EYE STEAK – € 8,50/HG

WAGYU

THE MOST SOUGHT AFTER MEAT

The legendary beef type called Wagyu was brought to Japan in the 2nd century AD from its original lands, on the Asian mainland. Originally they were employed as working animals, for ploughing and cultivating rice, but soon the Japanese discovered the natural property of the Wagyu beef to accumulate fat as marbled intramuscular fat.

Centuries of careful farming have improved these characteristics and brought world fame to the Wagyu beef for its unique flavour and tenderness. Its typical butter-like marbled fat, the solid taste extreme tenderness make it the most sought after breed.

CLASS A5 – € 50,00/HG

TRY OUR GOURMET BURGER SLICES

All of the tagliata on the menu can be prepared traditionally or with Burger Gourmet.
A tender meat ingot of 300 Gr. from an entire steak!

Choose your favorite recipe!

TAGLIATA

	STANDARD 230Gr	BURGER GOURMET 300Gr
EMBER COOKED TAGLIATA	€ 19,00	€ 16,00
ROCKET TAGLIATA with rocket, Parmigiano cheese, balsamic vinegar LACTOSE - SULFITES	€ 21,00	€ 18,00
RADICCHIO TAGLIATA with radicchio, herb dressing, green pepper and juniper CELERY	€ 22,00	€ 19,00
OIL AND ROSEMARY TAGLIATA with chili peppers	€ 20,00	€ 18,00
ASIAGO CHEESE TAGLIATA with mushrooms and P.D.O. Asiago cheese LACTOSE - CELERY	€ 22,00	€ 19,00
GORGONZOLA tagliata with baked radicchio and P.D.O. gorgonzola cheese LACTOSE	€ 22,00	€ 19,00
BURRATA tagliata with datterino tomatoes, spicy basil sauce LACTOSE	€ 22,00	€ 19,00

SECOND COURSES VEGAN & VEGGY

AVOCADO HAMBURGER – € 13,00
with various seeds, cherry tomato sauce, onions, carrot Tzatziki, valeriana salad, lemon dressing in black olives
VEGAN - MIXED NUTS - SOY - SULFITES

INSALATINA AROMATICA – € 10,00
with fennel, cabbage, nuts, Pink grapefruit
VEGAN - MIXED NUTS

ARTICHOKE FLAN € 12,00
with nuts and pecorino cheese nuts cream
MIXED NUTS - GLUTEN - LACTOSE

EGGPLANT PARMIGIANA – € 12,00
steam cooked eggplant
GLUTEN - LACTOSE

COOKED EGGS – € 13,00
at low temperature with potato cream, turnip tops, toasted bread
EGG - GLUTEN - LACTOSE

VEGETARIAN GRILLED – € 15,00
vegetables with grilled bufala mozzarella and caciocavallo cheese
LACTOSE



SECOND COURSES

FILET - 200 GR APPROX

FILET AU NATUREL - € 20,00
grilled

GREEN PEPPER FILET- € 27,00
LACTOSE - MUSTARD - CELERY

BALSAMIC FILET - € 26,00
SULFITES

PAN ROASTED FILET - € 26,00
oil, rosemary, brandy, Parmigiano
cheese
LACTOSE - CELERY

BURRATA FILET - € 27,00
with cherry tomatoes and basil sauce
LACTOSE

FILET WITH ASIAGO CHEESE - € 29,00
With Porcini mushrooms, P.D.O. Asiago
cheese and truffle
LACTOSE - CELERY

FILET WITH GORGONZOLA
CHEESE - € 29,00
with speck, Radicchio di Treviso and
P.D.O. Gorgonzola cheese
LACTOSE

LONG COOKING

HEIFER STEW - € 20,00
with Amarone from Valpolicella
and mashed potatoes and artichokes
SULFITES - LACTOSE - CELERY

HEIFER RIBS - € 24,00
caramelized on the barbecue
SULFITES

SKEWERS

CHURRASCO PICANHA - € 20,00
silverside marinated in Chimichurri
sauce, served with toasted bread
and fries
GLUTEN

HEIFER SKEWER - € 20,00
with lard, Tzatziki sauce and Chimichurri,
served with toasted bread and fries
GLUTEN

SIDES - EURO 6,00

STUFFED POTATOES green cheese
LACTOSE

ORANGE BRAISED VIOLET KALE
CELERY

BELL PEPPERS STEW with capers
and taggiasche olives
CELERY

MASHED POTATOES
LACTOSE

MASHED POTATOES with truffle - € 8,00
LACTOSE

MASHED POTATOES with lime - € 8,00
LACTOSE

BRUSSELS SPROUTS (in season)
with sautéed bacon - € 8.00
LACTOSE

ZUCCHINI SAUTÉED
CELERY

OVEN BAKED POTATOES

GRILLED VEGETABLES

MIXED GREENS SALAD

SAUTEED SPINACH WITH
SALT, PEPPER AND BUTTER
LACTOSE

STEAMED VEGETABLES
MIX - € 13,00
steamed vegetables, grilled
vegetables and baked
potatoes



BLACK AND BLUE
FROM 20°C TO 49°C

RARE
FROM 50°C TO 55°C

MEDIUM
FROM 60°C TO 65°C

MEDIUM WELL
FROM 65°C TO 69°C

WELL DONE
FROM 70°C TO 75°C

HAMBURGER VEGAN E VEGGY

CHICLPEA BURGER – € 12,00
with tahina sauce, lemon spinach,
fresh tomato and turmetic mayonnaise
GLUTEN – SOY – CELERY – SESAME SEEDS

SPINACH BURGER –€ 12,00
with porcino mushrooms, semi-dried to
tomatoes, lettuce, onion, bell pepper
sweet sauce, soy mayonnaise
GLUTEN – SOY – CELERY – SESAME SEEDS



SCOTTONA HAMBURGER

HAMBURGER WITH OR WITHOUT BREAD WITH POTATOES OR POTATO DIPPERS
Gr 200 – EURO 14,00 / Gr 300 – EURO 18,00 / Gr 500 – EURO 22,00

ASIAGO BURGER
hamburger, Asiago P.D.O., fresh tomatoes, cucumbers,
ketchup and mayonnaise
LACTOSE – EGGS – GLUTEN – SESAME – SULFITES

BACON BURGER
hamburger, Cheddar, onions, bacon, lettuce,
barbecue sauce
LACTOSE – GLUTEN – SESAME

BURRATA BURGER
hamburger, burratina, spicy harissa salsa, cherry
tomatoes, basil salsa
LACTOSE – GLUTEN – SESAME – SULFITES

CUCUMBER BURGER
hamburger, cucumber, onions, Edamer, lettuce,
ketchup and mayonnaise
LACTOSE – GLUTEN – SESAME – SULFITES

GOAT CHEESE BURGER
hamburger, goat cheese, diced caramelized onions,
rocket, Dijon mustard
LACTOSE – MUSTARD – GLUTEN

PHILADELPHIA BURGER
hamburger, Philadelphia cheese, salad and
datterino tomatoes
LACTOSE – GLUTEN

TREVISO BURGER
hamburger, P.D.O. Gorgonzola cheese, baked
radicchio di Treviso, Parmiggiano shards
LACTOSE – GLUTEN – SESAME SEEDS

EGGPLANT BURGER
hamburger, fried eggplant, semi-dried tomatoes,
bufala mozzarella, mayonnaise
LACTOSE – EGG – GLUTEN

OCCHIO BURGER
hamburger, Edamer, eggs sunny side up, bacon,
lettuce, fresh tomatoes, ketchup and mayonnaise
EGGS – GLUTEN – SESAME – SULFITES

CACIOCAVALLO BURGER
hamburger, caciocavallo cheese, grilled bell peppers
and eggplant, spicy harissa sauce
LACTOSE – SESAME – SULFITES

BUFALO BURGER
hamburger, bufala mozzarella from Campania, lettuce,
tomatoes, eggs sunny side up, barbecue sauce
LACTOSE – EGGS – GLUTEN – SESAME

STUFFED BURGER
Hamburger stuffed with Cheddar, served with Tzatziki
sauce, tomato, avocado, Cayenna pepper, lattuce
and bacon
LACTOSE – GLUTEN – SESAME

BURGER
GR200 – €13,00 / GR300 – €17,00 / GR 500 – €21,00
hamburger, cheddar, onions, lettuce, mustard, ketchup
LACTOSE – MUSTARD- GLUTEN – SESAME – SULFITES

CHEESE BURGER
GR200 – €13,00 / GR300 – €17,00 / GR 500 – €21,00
hamburger, Cheddar, ketchup and mayonnaise
LACTOSE – EGGS – GLUTEN – SESAME – SULFITES

TARTARE BURGER – € 15,00
100 g tartare with oil, salt, pepper, misticanza salad and
shards of 24 months aged Parmigiano cheese,
Dijon mustard
LACTOSE – MUSTARD – GLUTEN

HAMBURGER & FRIED

HAMBURGER COMBO

TASTING OF THREE 50G MINI BURGERS WITH THREE DIFFERENT STUFFINGS ON ONE PLATE.
CHOOSE BETWEEN:

VEGETABLE COMBO – € 13,00

- CUCUMBER BURGER
hamburger, cucumber, onions, Edamer, lettuce, ketchup and mayonnaise
GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES
- EGGPLANT BURGER
hamburger, fried eggplant, semidried cherry tomatoes, bufala mozzarella, mayonnaise
GLUTEN – LACTOSE – EGGS – SESAME SEEDS
- TREVISO BURGER
hamburger, P.D.O. Gorgonzola cheese, baked radicchio di Treviso, Parmiggiano shards
GLUTEN – LACTOSE – SESAME SEEDS

CHEESE COMBO – € 13,00

- ASIAGO BURGER
hamburger, Asiago, fresh tomatoes, cucumber, ketchup and mayonnaise
GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES
- BUFALO BURGER
hamburger, bufala mozzarella from Campania, lettuce, tomatoes, eggs sunny side up, barbecue sauce
LACTOSE – EGGS – GLUTEN – SESAME SEEDS
- CACIOCAVALLO BURGER
hamburger, caciocavallo cheese, bell peppers and grilled eggplant, spicy harissa sauce
LACTOSE – SESAME – SULFITES

CLASSIC COMBO – € 13,00

- BACON BURGER
hamburger, cheddar, onions, bacon, lettuce, barbecue sauce
GLUTEN – LACTOSE – SESAME SEEDS
- CHEESE BURGER
hamburger, cheddar, ketchup and mayonnaise
GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES
- BURGER
hamburger, cheddar, onions, lettuce, mustard, ketchup
GLUTEN – LACTOSE – MUSTARD – SESAME SEEDS – SULFITES

GUSTO ROSSO COMBO – € 15,00

- Hamburger, basil and ricotta mousse, zucchini Escabeche and onion jam
GLUTEN – LACTOSE – SESAME SEEDS
- Hamburger with foie gras, caramelized pears, teriyaki sauce and roasted bell peppers
GLUTEN – LACTOSE – SESAME SEEDS
- Hamburger, tomatoes, avocado, cucumbers, cheddar, bacon and ginger-berry mayonnaise
GLUTEN – LACTOSE – EGGS – SESAME SEEDS – SULFITES



FRIED - EURO 6,00

TEMPURA VEGETABLES
GLUTEN

CHICKEN EMINCÉ, yogurt and curry
LACTOSE – GLUTEN – EGG

MOZZARELLA BALLS
LACTOSE – GLUTEN – EGG

RICE BALLS (Arancini) with vegetables
LACTOSE – GLUTEN – EGG

FRENCH FRIES
GLUTEN

FRIGGITELLI
filled with cheese fondue, slightly spiced
LACTOSE – GLUTEN – EGG

POTATO DIPPERS
GLUTEN

FALAFEL
SOY – CELERY – GLUTEN

CHEF MIX – € 12,00
dippers potatoes, falafel, friggittelli
chicken emincé, mozzarella balls
GLUTEN – LACTOSE – EGG – SOY – CELERY

MATCHING SAUCES - EURO 1,00

TARRAGON SAUCE

CHIMICHURRI

TZATZIKI SAUCE
LACTOSE

BASIL SAUCE

GUACAMOLE
LACTOSE – MUSTARD CELERY – EGGS

MAYONNAISE
EGGS – MUSTARD

HARISSA SAUCE

KETCHUP – BARBECUE SAUCES

BABY

BABY MENÙ

BOB – € 9.00

chicken schnitzel with French fries

EGG – GLUTEN

KEVIN – € 7,00

wurst with French fries

GLUTEN

STUART – € 7,00

pennette pasta with tomato and basil or Bolognese sauce

GLUTEN – CELERY

GRU –€ 7,00

potato gnocchi with tomato and basil or Bolognese sauce

GLUTEN – LACTOSE – CELERY

HERB – € 7,00

margherita pan pizza with French fries

GLUTEN – LACTOSE

SCARLETT – € 7,00

pan pizza with wurst

GLUTEN – LACTOSE

WALTER – € 7,00

pan pizza with ham

GLUTEN – LACTOSE

PROFESSOR – € 7,00

2 mini burgers g.50 with sesame bread
(or without) and French fries

GLUTEN – SESAME SEEDS

TINA –€ 13,50

130 gr heifer cutlet with French fries



SALADS & SINGLE DISHES

ONE-DISH MEALS

THE CLASSIC – € 14,00

roastbeef, burrata, misticanza, semidry tomatoes
LACTOSE

IL ROMAN – € 14,00

roastbeef, salad, raw champignons and artichokes in the Roman way

IL CRUNCHY – € 14,00

carpaccio, mixed crunchy vegetables, and Campania region buffalo mozzarella
LACTOSE

THE HEDGEHOG – € 14,00

carpaccio, datterino tomatoes, salad, roman style artichoke, slivers of Parmigiano
LACTOSE

THE LOVABLE – € 14,00

LACTOSE

POP – € 17,00

chicken steak with French fries
GLUTEN

GREEN CHICKEN – € 18,00

chicken escalope with herbs and grilled vegetables

THE MEDITERRANEAN – € 14,00

natural tuna fish fillet, buffalo mozzarella, Taggiasca olives, cherry tomatoes
LACTOSE – FISH

YELLOW FIN – € 14,00

crunchy salad, cherry tomatoes, natural tuna fish fillet and caper flower
LACTOSE – FISH

THE REFINED – € 17,00

Parma raw ham, aged 24 months, cherry tomatoes datterino, Taggiasca olives and burrata
LACTOSE

IL MAINSTREAM – € 18,00

Parma raw ham aged 24 months, Campania buffalo mozzarella, semidry cherry tomatoes, fresh tomatoes
LACTOSE

THE SPICY – € 18,00

curry chicken bites, misticanza, rice, buffalo mozzarella
LACTOSE

THE SHEPHERD'S CHICKEN – € 18,00

chicken escalope filled with Asiago cheese with French Fries
LACTOSE – GLUTEN

SALADS - EURO 7,00

JUST VEGETABLES
RAW OR STEAMED

RAW BASE:

salad
rocket
radicchio
valerian lettuce
lettuce
white cabbage
carrots
fennel
misticanza
tomato
purple cabbage

STEAMED BASE:

potatoes
courgettes
cabbage
broccoli
carrots
string beans



APERITIFS & COCKTAILS

APERITIFS - EURO 5,00

APEROL SPRITZ

aperol, prosecco, sparkling mineral water

CAMPARI SPRITZ

bitter Campari, prosecco, sparkling mineral water

HUGO SPRITZ

sambuco liqueur, mint, lime, prosecco, sparkling mineral water

BORDIGA SPRITZ

bitter Bordiga, prosecco, sparkling mineral water

BELLINI

mashed peach, prosecco

ROSSINI

mashed strawberry, prosecco

MIMOSA

orange juice, prosecco

AMERICANO – € 6,00

bitter, vermouth red, sparkling mineral water

NEGRONI – € 6,00

gin, bitter, vermouth red

NEGRONI SBAGLIATO –€ 6,00

bitter, vermouth red, prosecco

APERITIVO BITTER – € 3,50

J.Gasco 20CL bottle

LONG DRINKS ALCOOL FREE - EURO 9,00

FRESH FRUIT ALCOHOLIC FREE DRINKS

CLASSIC LONG DRINKS - EURO 9,00

VODKA LEMON

SCREWDRIVER

VODKA TONIC

TEQUILA SUN RISE

GIN LEMON

TOM COLLINS

CUBA LIBRE

WHISKY COLA

GIN TONIC

SEX ON THE BEACH

LONG ISLAND ICE TEA



COCKTAILS - EURO 8,00

BLACK RUSSIAN

vodka, coffee liqueur

BOURBON SOUR

bourbon, lemon juice, liquid sugar

DAIQUIRI FROZEN

white rum, lemon juice, liquid sugar

MARTINI DRY

vermouth, dry gin

MANHATTAN

whisky, red vermouth, angostura

MARGARITA

tequila, triple sec, lemon juice

PINAPPLE FIZZ

white rum, lime juice, pineapple, liquid sugar

VODKA MARTINI

vodka, vermouth dry

OLD FASHION

bourbon, sugar, angostura

CRUSHED COCKTAILS - EURO 9,00

CAIPIROSKA

lime, cane sugar, vodka

CAIPIROSKA ALLA FRAGOLA

lime, strawberries, cane sugar, vodka

CAIPIRINHA

lime, cane sugar, cachaca

MOJITO

lime, cane sugar, rum, mint leaves, soda

NON-ALCOHOLIC MOJITO

lime, cane sugar, mint leaves, tonic and lemon

PASSION FRUIT MOJITO

lime, cane sugar, rum, mint leaves, soda, passion fruit

DRINKS & BEERS

DRAFT

30 CL € 3,50 – 50 CL € 5,00

Pepsi regular – Schweppes arancio / lemon

Lipton ice tea pesca / limone

PEPSI MAX ZERO BOTTLES – 33 CL € 3,80

PEPSI COLA BOTTLES – 33 CL € 3,80

BOTTLES

CHINOTTO GALVANINA CENTURY BIO – 35,5CL – € 5,00

J. GASCO 20 CL € 4,00

legendary italian drinks

Ginger ale, Lemonade, Dry bitter tonic, Tonic 13.5, Indian Tonic

JUICES

ORGANIC JUICES 25 CL – €4,50

Based on 100% Italian and 100% organic fruit and vegetables.

Pineapple, Orange, Peach

ACQUA

LAURETANA 33 CL € 1,70 – 75 CL € 3,00

Fixed residue at 1800C (lightness index) 14 mg/l.

Available still and sparkling.

DRAFT BEERS

STELLA ARTOIS – VOL. 5%

25 CL € 4,00 – 40 CL € 5,50

Characterized by a distinctive flavour, fresh and pleasantly bitter.

HOEGAARDEN – VOL. 4,9%

25 CL € 4,00 – 50 CL € 6,50

White wheat beer, with a quenching and refreshing flavour, slightly spicy.

GOOSE IPA – VOL. 5,9%

25 CL € 5,00 – 50 CL € 7,00

The intense orangish color and the white and abundant foam introduce the fresh hop and citrus flavour.

LEFFE ROUGE – VOL. 6,6%

25 CL € 4,50 – 33 CL € 5,50

Ped beer with a strong body and a rounded flavour, intense aroma and hints of candied fruit.

BOTTLED BEERS

BIRRIFICIO ITALIANO TIPO PILS

ITALIAN PILSNER – VOL. 5,2%

75 CL € 17,00

Tipopils tells wonderful stories of barley fields and fragrant hop gardens.

Rich in the aromas of malt, flowers and fresh hops.

BECK'S BLUE ANALCOLICA

33 CL € 4,00

Full taste of Beck's but without alcohol

BECK'S PILS – VOL. 5%

33 CL € 4,50

Unmistakable for its distinctive and decisive taste.





VICENZA
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Coperto € 3,50

Dear guest, we inform you that allergens are listed under each course. If you have allergies, intolerances or food pathologies, we ask you to inform the dining room staff. We are prepared to advise you in the best way.
As per legislative decree 853/2004, raw fish is subjected to preventive heat treatment. Some products may, depending on the season, be treated with the cold chain.