



Food Informations for Customers
Reg. UE 1169 / 2011

Dear Guests, in Compliance with the Regulation on Food Information (Reg. UE 1169/2011), We Would Like to Inform you that we have Detailed Information on all the Allergens present in the Dishes we serve. If you have any Food Allergies or Intolerance, please contact Our Staff.

LADIES AND GENTLEMEN, YOUNG AND OLD



il CIRCO
del
GUSTO

RISTORANTE
e PIZZERIA

M E N U

ENGLISH

CLASSIC PIZZAS — WITH BIOLOGIC WHOLEWHEAT FLOUR TYPE "1"

6,50 €	MARGHERITA	Tom. Sauce, Mozzarella, Basil	
8,50 €	BUFALINA	Tom. Sauce, Mozzarella and Buffalo milk mozzarella	
5,50 €	MARINARA	Tom. Sauce, Garlic, Oregano	
7,50 €	WÜRSTEL	Tom. Sauce, Mozzarella, Frankfurter	
8,50 €	PAPERINO	Tom. Sauce, Mozzarella, Frankfurter, chips	
8,00 €	NAPOLETANA	Tom. Sauce, Mozzarella, Anchovies, Oregano	
8,50 €	HAWAII	Tom. Sauce, Mozzarella, Ananas, Ham	
8,50 €	ROMANA	Tom. Sauce, Mozzarella, Anchovies, Capers, Oregano	
8,50 €	PROSCIUTTO e FUNGHI	Tom. Sauce, Mozzarella, fresh Champignon, Ham	
9,00 €	CAPRICCIOSA	Tom. Sauce, Mozzarella, Ham, fresh Champignon, Artichokes	
9,50 €	QUATTRO STAGIONI	Tom., Mozzarella, fresh Champignon, Ham, Olives, Artichokes	
8,50 €	CALZONE	Tom. Sauce, Mozzarella, Ham, Mushrooms	
9,00 €	CALZONE FARCITO	Tom. Sauce, Mozzarella, Ham, Mushrooms, Artichokes	
9,50 €	DIAVOLA	Tom., Mozzarella, Hot Salami, Chilli Pepper, red Onion, grilled Peperoni	
9,50 €	CRUDO e RUCOLA	Tom. Sauce, Mozzarella, Parma raw Ham, Rocket	
10,50 €	CRUDO e BUFALA	Tom., Mozzarella, Parma raw Ham, Buffalo milk Mozzarella	
8,50 €	RICOTTA e SPINACI	Tom. Sauce, Mozzarella, alm Ricotta, Spinach and Parmesan	
11,00 €	BOSCAIOLA	Tom. Sauce, Mozzarella, smoked Scamorza Cheese, wild Mushrooms and Speck (smoked Ham)	
8,00 €	PARMIGIANA	Tom. Sauce, Mozzarella, Parmesan Cheese, Aubergines	
12,50 €	FRUTTI DI MARE	Tom. Sauce, Seafood	
9,50 €	QUATTRO FORMAGGI	Tom., Mozzarella, Alm ricotta, Blue Cheese, Parmesan	
9,00 €	VEGETARIANA	Tom. Sauce, Mozzarella, mixed grilled Vegetables	
8,50 €	TONNO e CIPOLLE	Tom. Sauce, Mozzarella, Tuna, red Onions	



SPECIAL PIZZAS

	DOMATORE	Tom., Mozzarella, Eggs, crunchy Bacon, Parmesan	9,50 €
	PRESTIGIATORE	Tom. Sauce, Buffalo Mozzarella, Garlic, fresh Champignon, spicy Salami, Parmesan, Parsley	10,50 €
	MANGIAFUOCO	Tom. Sauce, Mozzarella, red Onions, Hot Salami, Blue Cheese, grilled Peperoni	10,50 €
	VENTRILOQUO	Tom. Sauce, Buffalo Mozzarella, Cherry Tomatoes, Rocket, Parmesan Cheese, Basil	11,00 €
	TENDONE	Tom., Buffalo Mozzarella, smoked Scamorza, Dry-Salted Beef, dried Tomatoes	12,00 €
	BIRILLO	Tom. Sauce, Buffalo Mozzarella, Shrimps, Fresh Tomato Slices, Rocket, Basil	12,00 €
	LA FOCA	Mozzarella Cheese, Burrata Cream, Pistachio, Mortadella	10,00 €
	GIRAFFAS	Tom. Sauce, Mozzarella, Mushrooms, Tuna, Ham, red Onion	10,50 €
	ELEFANTE	Tom., Mozzarella, Potatoes, Bacon, Rosemarin	10,50 €
	TIGRE	Tom. Sauce, Mozzarella, Raw Beef Carpaccio, dried Tomatoes, Peperoni	11,00 €

Additional ingredients: from 0,50 € to 2,00 € | Cover Charge: 2,00 €

	CLOWN	Tom. Sauce, Buffalo Mozzarella, cherries Tomatoes, raw Tuna fish, capers, Taggia Olives	12,00 €
	TRAPEZISTA	Tom. Sauce, Mozzarella, Red Chicory, Burrata Sauce, Sausage	11,00 €
	NANO PIÙ ALTO DEL MONDO	Tom. Sauce, Mozzarella, spicy Ham, alm Ricotta, Peperoni	10,50 €
	ORSO BALLERINO	Tom. Sauce, Mozzarella, Rocket Salad, dry salted Beef, confit Tomatoes and Parmesan	12,00 €
	PIZZA DELL'ARCHITETTO	Tom. Sauce, Buffalo Mozzarella, saussage, black truffle, wild mushrooms and Monte Veronese cheese	13,50 €

PIZZAS WITHOUT TOMATOES SAUCE

11,00 €	ACROBATA	Mozzarella, Burrata cream, Parma Ham, garlich	
10,50 €	LEONE	Mozzarella, Scamorza, fresh Champignon, Potatoes, Smoked Ham	
11,00 €	RING MASTER	Mozzarella, fresh Salami, wild Mushrooms, alm Ricotta and Parmesan	

PIZZAS WITH NEAPOLITAN DOUGH — WITH SOFT WHOLEWHEAT FLOUR TYPE "0"

12,50 €	MARADONA	Buffalo Milk Mozzarella, Friarielli (Tumip Tops with Olive Oil) and fresh salami	
15,00 €	MARI E MONTI	Tomato Sauce, Mozzarella Cheese, smoked salmon, fresh Tuna fish, wild mushrooms, Prawns, Burrata Cream	
12,50 €	MARECHIARO	Tomanten Sauce, Buffalo Milk Mozzarella, Cantabrian sea anchovies in olive oil, Confit tomaoes, cappers	
14,00 €	PULCINELLA	Buffalo Milk mozzarella, grilled courgettes, schrimps, rucola salad, Tomatoes	
12,50 €	RIPIENO NAPOLETANO	inside: spicy salami, ricotta cheese, mozzarella cheese, Parmesan; outside: Buffalo Milk Mozzarella and Basil	
12,50 €	'O SOLE MIO	Baked Pizza with Buffalo Milk Mozzarella, Tomatoes, Ham, Parmesan, Olives and rucola salad	

SPECIAL 5-GRAINS PIZZA

	FUNAMBOLO	Prawns, Parmesan Cheese, Basil, cherry Tomatoes	16,00 €
	DONNACANNONE	Scamorza Cheese, Bacon, Parmesan Cheese and rosemary	11,50 €
	DUMBO	Aubergines, Mozzarella cheese, cherry Tomatoes, and Parma raw Ham	11,50 €
	BARNUM	Mozzarella cheese, mortadella, Anchovies and Basil	11,50 €

NEW!

We use only biologic Italian gravel grains from "Molino Rosso"

SPECIAL DOUGH AT REQUEST	+ 1€	High Neapolitan pizza dough
	+ 1€	5-grains pizza
	+ 2€	Glutenfree Pizza

ADDITIONAL: Lactose free Mozzarella +2€



APPETIZER



- SOUP of mussels, clams and crustaceans — 19,00 €
- BOILED OCTOPUS SALAD with marinated red onions, boiled potatoes and olive powder * — 18,00 €
- BOILED SEAFOOD SALAD dressed with Mediterranean aromas — 18,00 €
- MARINATED SALMON with orange, wasabi and fennel — 14,00 €
- PIKE IN GARDA SAUCE with toasted polenta — 15,00 €
- LAKE SARDINES 'ENS SAOR' on toasted bread crust — 15,00 €
- TUNA TARTARE with avocado, ginger and balsamic raspberries — 18,00 €
- MIXED COLD CUTS of the region with pickled vegetables and pizza bread — 16,00 €
- 4 CHEESES SELECTION with fruit mustards, wine jellies and fruit compots — 16,00 €
- SMOKED BEEF CARPACCIO with mango dressing, parmesan cheese and black truffles — 18,00 €
- KNIFE-BEEF TARTARE with pistachios, confit tomatoes and caper flowers — 17,00 €
- PARMA RAW HAM AGED 24 MONTHS AND BURRATA CHEESE — 18,00 €

FIRST DISHES

- 15,00 € — WHOLE WHEAT SEDANINI (NOODLE) with desalted lake sardines, pine nuts, sultanas and riviera olives
- 15,00 € — SPELT CASERECCI (NOODLE) with smoked provola cheese, aubergines and cherry tomatoes
- 16,00 € — RISOTTO with prawns, Chiaretto wine, yellow tomatoes and melon
- 18,00 € — SINGLE GRAIN FLAT SPAGHETTI FELICETTI with seafood
- 16,00 € — TAGLIOLINI with Scampi, pistachio pesto and confit tomatoes
- 16,00 € — SPAGHETTI with clams
- 16,00 € — HOMEMADE TAGLIATELLE with prawns, courgette julienne and confit tomatoes
- 16,00 € — HOMEMADE TAGLIATELLE with duck ragout and porcini mushrooms
- 10,00 € — BAKED BOLOGNESE LASAGNA
- 16,00 € — PUMPKIN RAVIOLI with sausage, "Monte Stravecchio" cheese and black truffle from Baldo mountain
- 16,00 € — POTATO AND BEETROOT SMALL GNOCCHI with rocket pesto, cuttlefish and calamari

KIDS MENU

- 5,00 € — SPAGHETTI with tomato sauce and basil
- 5,00 € — PENNE PASTA with meat ragout
- 6,00 € — TORTELLINI with cream and ham
- 8,00 € — CHICKEN CUTLET with french fries *
- 5,00 € — MINI HAMBURGER (cheeseburger or hamburger) with french fries *
- 7,00 € — CHICKEN CROQUETTES with french fries *

SALADS



- MEDRANO Mixed Salad, Hard-boiled egg, croutons, soft Cheese from Aosta Valley, Corn and Bacon
 - CAPRESE Buffalo Milk Mozzarella cheese, Basil, Tomatoes, und Oreganum
 - ORFEI Smoked salmon, Salad, Rocket corn, Croûtons, Prawns, Oil and Lemon
- } 12,00 €

DESSERT

- 7,00 € — CHEESE CAKE with wild berries
- 8,00 € — DARK CHOCOLATE FLAN with marinated strawberries
- 6,00 € — TIRAMISÙ
- 7,00 € — PISTACHIO CREME BRULE
- 7,00 € — FRESH FRUIT SALAD
- 5,00 € — GAGIULLI MANDARIN OR LEMON-GINGER SORBET
- 8,00 € — LEMON AND WHITE CHOCOLATE GANACHE strawberries and coconut crumble
- 8,00 € — CREAMY GIANDUJA FONDANT hazelnut brownies with gin caramelised apricots
- 8,00 € — CUP OF PIEDMONT HAZELNUT ICE CREAM coffee mousse and crunchy muesli



il CIRCO
del
GUSTO

MAIN DISHES

- 25,00 € — GRILLED T-BONE STEAK Garronese Veneta (450gr with bone)
- 20,00 € — GRILLED SIRLOIN STEAK Garronese Veneta with riviera olives, sun-dried tomatoes and parmesan sauce (250gr)
- 22,00 € — MIXED MEAT BARBECUE pork sausages, lamb chops, pork ribs and shredded beef
- 22,00 € — LAMB CHOPS with thyme in its own sauce
- 16,00 € — PORK FILLET wrapped in bacon with spring onions cooked in Lugana wine
- 17,00 € — GRILLED SEA BASS (about 500gr)
- 16,00 € — BAKED FILLET OF SEA BREAM with cherry tomatoes, basil and courgettes
- 16,00 € — TUNA STEAK in sesame crust with orange marmalade
- 24 € (x person) — MIXED GRILLED SEAFOOD *
- 17,00 € — FRIED SEAFOOD prawns, cuttlefish, squid, sardines *

HAMBURGER

- 15,00 € — STRONGEST MAN 200 gr beef meat with Buffalo's milk mozzarella, caramelized red onions, grilled bacon and confit tomatoes – French fries
- 16,00 € — SPECIAL 200gr Black Angus meat, with smoked scamorza cheese, seared bacon, salted pistachio sauce, and caramelised onions – French fries
- 16,00 € — OCTOPUS BURGER fried octopus, salad, pink sauce, crispy bacon and grilled courgette. Octopus ink bread

SIDE DISHES

- 5,00 € FRENCH FRIES*
- 6,00 € SPINACH with butter and parmesan flakes
- 6,00 € BAKED POTATOES with rosemary
- 6,00 € MIXED SALAD
- 6,50 € GRILLED VEGETABLES

OUR WINES

0,75 LT BOTTLE

- WHITE WINE "CIRCO DEL GUSTO" — 15,00 €
Trebiano di Lugana IGT
- RED WINE "CIRCO DEL GUSTO" — 18,00 €
Bardolino Classico DOC

DRINKS AND WINES

HOUSE WINES

- White house wine Serenello — 0,25 | 0,5 | 1 L — 4,5 | 8 | 13 €
- Red house wine Collina — 0,25 | 0,5 | 1 L — 4,5 | 8 | 13 €
- Sparkling white wine Bizzarro — 0,25 | 0,5 | 1 L — 5,5 | 8 | 15 €

DRAFT BEERS

- Birra Stella Artois Premium Lager 5,2% alc. — 0,25 | 0,4 | 1 L — 3 | 5 | 13 €
- Birra Leffe Rouge Belgian Ale 6,6% alc. — 0,33 L — 5,00 €
- Birra Hoegaarden Belgian Blanche 4,6% alc. — 0,25 | 0,5 L — 3 | 6 €

ASK FOR THE LIST OF OUR *Beer bottles*

FROM THE WHOLE WORLD AND FOR THE *Wine list*

- 3,00 € — MINERAL WATER
Natural or Sparkling 0,75 L
- 3,00 € — FRUIT JUICES
Apricot – Ananas – Orange – Ace
Apple – Peach – Pear
- 3,00 € — CANNED DRINKS
Coca Cola, Cola Zero/Light, Fanta,
Sprite, Lemonsoda, The, Schweppes
- 3,50 € — ITALIAN APERITIFS
San Bitter, Gingerino, Crodino
- 5,50 € — Campari soda, Aperol Spritz,
Hugo, Chiarè Spritz
- 8,00 € — Rum cola – Gin tonic/lemon
- 8,00 € — Mojto – Cuba libre
- 6,00 € — Scotch Whisky
- 8,00 € — Scotch Whisky 12 years old
- from 7,00 € — Single malt & Burbon
- 6,00 € — Grappe riserva
- 5,00 € — Grappa & Italian bitter Liqueurs
- 7,00 € — Cognac

- CAFFETERIA
- 1,50 € — Espresso
- 2,00 € — Cappuccino, Chocolate, Tea
- 2,50 € — Latte macchiato
- 3,00 € — Gelato affogato

