

SPECIALI DEL GIORNO

LUNEDI: SPAGHETTI CON POLPETTE

meatballs, spaghetti, tomato sauce

parmigiano reggiano 17.⁹⁹

MARTEDI: ARCTIC CHAR 🐟

crispy skinned Arctic char, Italian black rice

artichoke pureé, sautéed kale, salsa verde 25.⁹⁹

MERCOLEDI: GNOCCHI DI RICOTTA

home made buffalo ricotta gnocchi, mushrooms, escarole

truffle paste, pecorino 18.⁹⁹

GIOVEDI: RISOTTO RADICCHIO E SALSICCIA

arborio rice, radicchio, sausage, parmigiano 18.⁹⁹

VENERDI: MERLUZZO ARROSTO 🐟

wild black cod, truffled navy beans, escarole

sea asparagus 30.⁹⁹

SABATO: SPALLA DI AGNELLO

braised lamb shoulder, romano beans, tomato sauce, anchovy

dandelion, pecorino, chillies 32.⁹⁹

DOMENICA: LASAGNE

veal ragu, tomato sauce, prosciutto, porcini and cremini

mushrooms, parmigiano 18.⁹⁹

ANTIPASTI

House Made Bread

fresh focaccia, sourdough 3.⁹⁹ / 5.⁹⁹

Zuppa del Giorno

ask your server for today's soup 10.⁹⁹

In-House Marinated Olives

Castelvetrano, Picholin, Kalamata, purple olives, oil cured black olive roasted garlic, herbs, chillies 7.⁹⁹

Polipo

grilled octopus, lemon potatoes, chimichurri, tapenade, piquillo pureé arugula, fried capers 19.⁹⁹

Carpaccio di Manzo

beef tenderloin, truffled cannellini beans, pecorino, micro greens truffled emulsion 14.⁹⁹

Bruschetta ai Funghi

honey mushrooms, crimini mushrooms, oyster mushrooms

truffle paste, vincotto, pecorino cheese 13.⁹⁹

Polpette con Provolone Affumicato

beef, veal and pork meatballs braised in tomato sauce

parmigiano, smoked provolone 14.⁹⁹

Asiago al Forno

oven baked Asiago pressato D.O.P. herbs, garlic

crostini 18.⁹⁹

Tagliere Misto

selection of Italian cured meats, pickled vegetables

crostini, mustard 19.⁹⁹

Tagliere di Formaggi

selection of Italian cheeses

3 pcs 15.⁹⁹ 5 pcs 23.⁹⁹

NERVOSA OLIVE OIL

Organic cold pressed olive oil from our family's olive estate in Abruzzo, round, smooth fresh olive fruitiness

19.⁹⁹

18% gratuity added to all parties of 5 or more



INSALATE

Rucola

baby arugula, red onions, grape tomatoes, parmigiano

lemon vinaigrette 12.⁹⁹

Cesare Nervosa

romaine hearts, pancetta, fried capers, parmigiano

egg free dressing 12.⁹⁹

Insalata di Cavolo Nero

lacinate kale, zante currants, toasted pine nuts, shaved pecorino

parmigiano, lemon vinaigrette 15.⁹⁹

Bufala Invernale

buffalo mozzarella, caponata, fetunta bread 16.⁹⁹

Escarola

escarole, toasted walnuts, roasted red onions, pecorino

truffle vinaigrette 12.⁹⁹

Tagliata di Manzo

grilled beef tenderloin, arugula, pickled red onions, avocado

grape tomatoes, pecorino cheese, balsamic vinaigrette 30.⁹⁹

Add-ons available with salads only

Chicken breast 8.99

Steelhead 10.99

Tenderloin 19.99 🍷

Calamari 10.99

PIZZE

Margherita

tomato sauce, fior di latte, basil 15.⁹⁹

Regina Margherita

tomato sauce, buffalo mozzarella, champagne tomatoes, basil 18.⁹⁹

Classica

tomato sauce, fior di latte, sopressata, crimini mushrooms

roasted peppers 17.⁹⁹

Nduja

tomato sauce, fior di latte, nduja, smoked provolone

roasted peppers, wild flower honey 17.⁹⁹

Funghi

roasted mushrooms, fior di latte, fontina, taleggio, thyme 18.⁹⁹

Diavola

tomato sauce, fior di latte, provolone cheese, cicoria, giardiniera

Italian chillies 17.⁹⁹

Prosciutto e Rucola

tomato sauce, fior di latte, San Daniele prosciutto, arugula

shaved parmigiano 18.⁹⁹

Rapini e Salsicce

buffalo mozzarella, fior di latte, rapini, sausage, crispy garlic

chillies 18.⁹⁹



**HOLIDAY FEASTS DELIVERED
STRAIGHT TO YOUR DOORSTEP.**

ASK YOUR SERVER FOR DETAILS OR CONTACT
CATERING@GUSTO54.COM

All our pizzas are finished with Nervosa organic extra virgin olive oil

for buffalo mozzarella add 5.⁹⁹

whole wheat available upon request add 1

PASTE

Gluten free pasta available upon request add 1

Capellini

tomato sauce, sun-dried tomato, goat cheese, basil 16.⁹⁹

Calamarata con Gamberi

wild shrimp, tomato sauce, cherry tomato, chillies

marjoram, parsley 18.⁹⁹

Ravioli di Zucca

pumpkin ravioli, pine nuts, brown butter, sage

pumpkin seeds 18.⁹⁹

Mafalde ai Funghi

portobello, porcini, crimini, oyster mushrooms, parmigiano

truffle paste, light cream sauce 19.⁹⁹

Rigatoni Bolognese

veal and beef ragu', tomato sauce, parmigiano 18.⁹⁹

Bucatini al Ragu' di Vitello

veal shin ragu', tomato-saffron sauce, chanterelle mushrooms

white anchovy, pecorino 19.⁹⁹

Risotto Nervosa

Barolo braised beef short rib, local field and porcini mushrooms

fig balsamic reduction 26.⁹⁹

DALLA GRIGLIA

Steelhead

grilled Steelhead, tomato sauce, chickpeas, swiss chard

24.⁹⁹

Pollo

grilled chicken breast, malt rye berries, toasted walnuts

dandelion, pecorino fresco, soft egg 26.⁹⁹

Branzino

grilled branzino, fregola, brussel sprouts, salmoriglio sauce

Marcona almond 32.⁹⁹

DOLCI *(Let your server know if any allergies)*

Pannacotta

apple-cinnamon pannacotta, red wine roasted apple, maple walnut mascarpone 10.⁹⁹

Tiramisu'

lady finger, coffee, mascarpone cheese, cocoa nibs 10.⁹⁹

Cannoli

home made cannoli 8.⁹⁹

Torta di Castagne

chestnut brown butter cake, pinenuts, spiced poached fig, fig gelato 10.⁹⁹

Cheesecake

dark chocolate mascarpone, sour cherry, amaretti, hazelnut gelato 10.⁹⁹

Gelato

home made gelato, ask your server for today's flavour 9.⁹⁹

Cheese

3 pcs 15.⁹⁹ 5 pcs 23.⁹⁹

Bevande

Tradizionale:

Aranciata, Limonata 3.⁹⁹

Bibite:

Coke, Diet Coke, Sprite, Ginger Ale, Ice tea 2.⁹⁹

Succhi:

Cranberry, Pineapple, Tomato, Clamato, Orange 2.⁹⁹

Pear, Peach 3.⁹⁹

Acqua:

San Pellegrino 250ml 2.⁹⁹ - 750ml 5.⁹⁹

Liscia Evian 330ml 2.⁹⁹ - Panna 750ml 5.⁹⁹

Birre

Corona, Peroni, Stella Artois 7.⁴⁹

Ex Fabrica - Craft Beer from Italy 750 ml 20.⁹⁹

(ask your server for description)

Dolci, Bollicine e Fortificati

Rosato, Negramaro, Schola Sarmanti, 16 Puglia

Bright pink. Strawberry at the nose, lovely balance, elegant with a fruity finish

5oz 12.⁹⁹ ½ litre 36.⁹⁹ btl 56

Rose' di Casanova, Sangiovese, La Spinetta, 16 Toscana

Complex and round, this blend of Sangiovese and Prugnolo

Beautifully balanced, yet salty with good acidity with a lovely finish
btl 74

Prosecco Villa Sandi, Brut, NV Veneto

Intense and elegant nose with fruity notes, fresh and lively palate

5oz 10.⁹⁹ btl 50

Brut Zero, Rocche dei Manzoni, Valentino, 2005 Piemonte

Blanc de Blancs! Dry and Full, complex, with rich notes of citrus apple and hints of bread crumb. Aged for 10 years !

btl 199

Barolo Chinato, Duca Cordero di Montezemolo, Piemonte

An intense and delicate bouquet of aged Barolo and spices, particularly licorice, marjoram, rhubarb and coriander. Cloves and bitter orange

1.5 oz 13.⁹⁹

Vini Bianchi

Chardonnay, Cesari, 16 Veneto

Yellow colour, note of tropical fruit, balanced and quite persistent

5oz 9.⁴⁹ ½ litre 26.⁴⁹ litre 43

Riesling, Angels Gate, 16 Niagara

Clear, pale straw colour, lovely floral, spice and peach aromas, off dry medium bodied, fresh ripe peach, lime and pear flavors. Good length

5oz 10.⁹⁹ ½ litre 30.⁹⁹ btl 47

Catarratto, Principi di Spadafora, 16 Sicilia

Straw yellow with green highlights. Rich and dry in the mouth yet very refreshing. Notes of apple and a wonderful crispy finish. Organic!

5oz 11.⁴⁹ ½ litre 31.⁹⁹ btl 49

Pinot Grigio, Rechsteiner, 16 Veneto

This is the real deal! richly flavoured, succulent, ripe and smoky

5oz 12.⁴⁹ ½ litre 35.⁹⁹ btl 53

Verdicchio, Querciantica, Velenosi, 16 Marche

Bright straw yellow with greenish hues. Full and savoury with a bitter finish. Rich and intense at the nose with notes of aromatic herbs

5oz 12.⁴⁹ ½ litre 35.⁹⁹ btl 54

Gavi, Bersano, 16 Piemonte

Intense floral bouquet, dry and crispy taste with exotic fruit nuances

5oz 12.⁹⁹ ½ litre 36.⁹⁹ btl 55

Sauvignon Blanc, La Tunella, 16 Friuli Venezia Giulia

Delicately aromatic with fine underlying gooseberry fruit with mouthwatering acidity. Excellent minerality

5oz 13.⁴⁹ ½ litre 37.⁴⁹ btl 60

Disperato, Cantine Buglioni, 15 Veneto

Straw yellow colour with a golden shimmer

Intense aromas, rich, with notes of flowers and tropical fruit
Round in the mouth, savory and well balanced
btl 58

Vermentino di Casanova, La Spinetta, 16 Toscana

Light golden colour, pear and apple at the nose

Good structure with a remarkable mineral and salty finish
btl 69

Etna Bianco, Tenuta delle Terre Nere, 15 Sicilia

Refreshing and harmonious with a floral nose

Salty with a long mineral finish
btl 82

Vigna il Pino, Torre di Giano, Lungarotti, 11 Umbria

Straw yellow colour with hints of peach and citrus fruit. Great complexity yet elegant with a refined note of woodiness at the end

btl 96

Vini Rossi

Negramaro, Farnese, 16 Puglia

Purple red, intense and persistent wild fruit scent

5oz 9.⁴⁹ ½ litre 26.⁴⁹ Litre 43

L'U Rosso, Sangiovese-Merlot, Lungarotti, 14 Umbria

A modern and lively wine. Vinified in stainless steel vats and refined in barrique, it's fragrance remains inviting

5oz 11.⁴⁹ ½ litre 31.⁹⁹ btl 49

Primitivo di Manduria, Criteri, Schola Sarmanti, 15 Puglia

Rich and soft. The fruit is accompanied by peaty smokey tobacco as aromas and flavours. Organic!

5oz 12.⁹⁹ ½ litre 36.⁹⁹ btl 55

Ripasso della Valpolicella, La Dama, 13 Veneto

A young Amarone with firm but silky texture, berry dominated. Organic!

5oz 12.⁹⁹ ½ litre 36.⁹⁹ btl 56

Chianti Classico, Rocca delle Macie, Sant'Alfonso, 14 Toscana

Warm and smooth with a good structure. Pronounced sensation of ripe red fruit and yet rich nose. Good balance of tannins

5oz 13.⁴⁹ ½ litre 37.⁴⁹ btl 60

Mongrana, Querciabella, SuperTuscan, 13 Toscana

A juicy, smooth but serious blend of Sangiovese, Merlot and Cabernet Sauvignon. Fruity with hints of spices. Biodynamic!

5oz 14.⁹⁹ ½ litre 42.⁴⁹ btl 72

Nero d'Avola, Nerojbleo, Gulfi, 14 Sicily

Black ripe fruits at the nose with nuances of eucalyptus and sandalwood. Powerful structure, lively acidity and salty minerality
Certified Organic. (Maccarj available)

5oz 15.⁴⁹ ½ litre 43.⁹⁹ btl 76

Rubesco, Lungarotti, Torgiano, 12 Umbria

Ruby red colour, gentle tannins with a long-lasting fruity finish. Spicy aroma, peppery with hints of sweet tobacco

12 months in French oak (Riserva available)

btl 60

Chianti Classico, Rufina, Colognole, 11 Toscana

Red berry fruit along floral rose character and delineated black pepper lead into a full, dry red. Supple tannin character and smoky oak finish

btl 78

Nebbiolo, Batie, Langhe, Gianni Gagliardo, 15 Piemonte

Ruby red with orange reflections. Pleasant and ethereal aroma harmonious, full and velvety

btl 85

Vini Rossi

Barbera, Ca' di Pian, La Spinetta, 13 Piemonte

Ruby red with purple nuances. Blueberry dominated with hint of orange peel. Very intense with silky texture and bright acidity

btl 88

Sangiovese, Birba, La Gerla, 13 Toscana

The Birba it's a result of a Sangiovese aged in used Brunello's barriques. Intense ruby red, spicy notes, dry and round

btl 98

Edizione, 5 Autoctoni, Fantini, 13 Abruzzo

Strong garnet red colour, full bodied, intense and persistent rich in tannins, hints of vanilla and chocolate at the end

btl 105

Barbaresco, Pelissero, Nubiola, 13 Piemonte

The initial hint of acidity is typical of the Nebbiolo grapes

Very well balanced with velvety tannins

btl 117

Montepulciano d'Abruzzo, Testarossa, Pasetti, 12 Abruzzo

Ruby red, bouquet of red ripe fruit followed by liquorice, tobacco, cocoa pepper and leather. An elegant full bodied with good structure and persistency

btl 120

Amarone Classico, Cantine Buglioni, 12 Veneto

Dark ruby red, very elegant ripe fruit, raisins and spices aroma

hints of vanilla, tobacco, cocoa and liquorice

btl 155

Brunello di Montalcino, La Gerla, 12 Toscana

This Brunello is known for it's special elegance and pleasant aromas

Intense and extremely aromatic, soft and yet velvety to taste

btl 169

Barolo, Monforte, Big D' Big, Rocche dei Manzoni, 06-07 Piemonte

Unmistakably Nebbiolo! Ruby red with a presence of orange reflections

Elegant, perfectly balanced with hints of withered roses, tobacco and liquorice

btl 325

Brunello di Montalcino, Biondi Santi, Annata, 09 Toscana

Intense ruby red, complex with a notes of roses

Well structured, tannins and acidity in perfect equilibrium

btl 550

Tequila

Cazadores 1.5 oz 10.⁹⁹

Patron Silver 1.5 oz 14.⁹⁹

Patron Reposado 1.5 oz 17.⁹⁹

Patron Anejo 1.5 oz 19.⁹⁹

Don Julio 1942 1.5 oz 24.⁹⁹

Scotch

Glenfiddich 12 1.5 oz 14.⁹⁹

Glenmorangie 10 1.5 oz 15.⁹⁹

Glenlivet 12 1.5 oz 13.⁹⁹

Johnny Walker Black 12 1.5 oz 15.⁹⁹

Lagavullin 16 1.5 oz 20.⁹⁹

Oban 14 1.5 oz 18.⁹⁹

Bourbon

Buffalo Trace 1.5 oz 10.⁹⁹

Basil Hayden 1.5 oz 12.⁹⁹

Bulleit 1.5 oz 9.⁹⁹

Maker's Mark 1.5 oz 11.⁹⁹

Grappe

18 Lune, Marzadro 1.5 oz 15.⁹⁹

Camilla, Marzadro 1.5 oz 11.⁹⁹

Giare, Amarone, Marzadro 1.5 oz 18.⁹⁹

Poli Morbida 1.5 oz 10.⁹⁹

Amari

Bepi Tosolini, Friuli 1.5 oz 11.⁹⁹

Dillon's Nocino, Niagara 1.5 oz 11.⁹⁹

Fernet Branca, Lombardia 1.5 oz 9.⁹⁹

Branca Menta, Lombardia 1.5 oz 9.⁹⁹

Lucano, Basilicata 1.5 oz 9.⁹⁹

Montenegro, Emilia Romagna 1.5 oz 9.⁹⁹

Nonino, Friuli 1.5 oz 10.⁹⁹



Cocktails

Aperol Spritz

Aperol, Prosecco, Soda. How to start an Italian experience at Nervosa

2oz 12.⁹⁹

The B.A.D. Boy

Buffalo Trace Bourbon, Apple Cider, Domain de Canton

Cinnamon Syrup, Lemon Juice, Bitters

2oz 14.⁹⁹

Dal Nord

Dillon's Gin, Grappa, Fresh Raspberry, Prosecco

4oz 14.⁹⁹

Persea

Tequila Reposado, Avocado, Mango, Lime, Black Pepper

2.25oz 15.⁹⁹

Breeze

Bulleit Bourbon, Amaro Montenegro, Fernet Branca, Mint, Bitters

2oz 14.⁹⁹

Musa

White Rum, Banana, Pineapple, Lime

2oz 14.⁹⁹

Sangria

Red/White Wine, Spirits, Fresh Juice

We've probably already said too much. Nervosa's famous Sangria

4oz 10.⁹⁹ Pitcher 44



Negroni...eS

Classico

Tanqueray Gin, Contratto Vermouth, Campari

3oz 14.⁹⁹

Nervoso

Bombay Gin, Campari, Antica Formula, Cocchi Aperitivo

3oz 14.⁹⁹

Sbagliato

Campari, Punt e Mes Vermouth, Prosecco

4oz 13.⁹⁹

Sour

Dark Rum, Cocchi Vermouth, Campari, Pineapple, Egg White

3.5oz 15.⁹⁹

Boulevardier

Buffalo Trace Bourbon, Campari, Cocchi Vermouth

3oz 15.⁹⁹

Gin &...

The Tower

Bombay Gin, Lime, Cucumber, Rosemary, Tonic Water

2oz 14.⁹⁹

Old Street

Tanqueray Gin, Black Berry, Mint, Lemon Juice, Tonic Water

2oz 15.⁹⁹

Notting Hill

Sabatini Gin, Elderflower Liqueur, Lime, Juniper, Tonic Water

2.5oz 15.⁹⁹

Islington

Dillon's Gin, Grapefruit, Fresh Thyme, Tonic Water

2oz 15.⁹⁹

Covent Garden

Bombay Gin, Local Strawberry, Mint, Lime, Tonic Water

2oz 15.⁹⁹