



**GUSTINO**

## ANTIPASTI

### **ANTIPASTO GUSTINO** \$390

Prosciutto di parma, speck, salami calabrese, gorgonzola, grana padano, brie, pepperoncini, mixed olives, homemade rustic garlic bread

### **CARPACCIO DI FILETTO DI MANZO** \$350

Beef tenderloin carpaccio [2 oz], arugula, toasted pine nuts, shaved grana padano cheese, truffle dressing and garlic chips

### **FERRERO DI FOIE GRAS** \$370

Foie gras sphere [2 oz], covered with dark chocolate, hazelnuts and balsamic vinegar center

### **CARPACCIO DI PERE** \$230

Green and red anjou pear carpaccio [2 oz], caramelized figs, roasted red beet puree, aged white balsamic vinegar reduction, ricotta cheese and toasted walnuts

### **GAMBERI SALTATI** \$300

Sautéed shrimp (3 oz), fried spinach polenta, roasted artichokes, black olive powder, asiago cheese foam

### **CALAMARI FRITTI** \$300

Fried calamari, garlic-parsley aioli, pomodoro sauce and lemon

## PIZZA

### **PIZZA NERA AL CARBONE** \$380

Black dough pizza, tomato sauce, buffalo mozzarella [5 oz], green asparagus, pancetta and roasted cherry tomatoes

### **PIZZA QUATTRO FORMAGGI** \$380

Buffalo mozzarella, gorgonzola, smoked provolone, grana padano, pomodoro sauce

### **PIZZA CON PROSCIUTTO CRUDO, RUCULA E POMODORINI.** \$380

Buffalo mozzarella, prosciutto di parma, arugula, grana padano, fresh cherry tomatoes and homemade sun-dried burrata

## MOZZARELLA BAR

### **CAPRESE CON BURRATA** \$320

Mozzarella burrata [4 oz], heirloom cherry tomatoes, fresh basil pesto, black olive powder and cold pressed extra virgin olive oil

### **MOZZARELLA FRITTA CON PORTOBELLO** \$280

Fried mozzarella [3 oz], grilled portobello mushroom, green pea and pancetta cream, yellow pepper coulis

### **BRUSCHETTA DI BURRATA E POMODORI SECCHI** \$280

Grilled artisanal bread, burrata cheese, sun-dried tomato pesto

### **BRUSCHETTA TRÍO** \$280

Ricotta cheese and caramelized figs, roasted peppers, eggplant, cashew cream, prosciutto, pecorino, arugula

### **BURRATA E PROSCIUTTO** \$360

Fresh burrata cheese, prosciutto di parma, figs, roasted bell peppers

### **FOCACCIA** \$260

Artisanal focaccia bread, buffalo mozzarella, fresh sliced mortadella

## SOUPS AND SALADS

### **CIOPPINO DI MARE** \$320

Roasted tomato seafood broth, red grouper, shrimp, calamari, baja mussels, white clams (4 oz), grilled fennel

### **PASTA E FAGIOLI** \$260

Hearty Italian pasta and bean soup, vegetables, prosciutto di parma, parsley

### **PICCOLA CESARE** \$250

Baby romaine Caesar salad [3 oz], stone oven roasted tomatoes, shaved grana padano, homemade dressing and laminated crouton

### **INSALATA DI BARBABIETOLA E RUCULA** \$260

Candy stripe beet salad, arugula, asparagus, walnuts, goat cheese and strawberry vinaigrette

### **INSALATA DI RUCULA, PROSCIUTTO E FICCHI** \$270

Arugula salad, crunchy prosciutto di parma (3 oz), fig, fresh cherry tomatoes, strawberry-balsamic gel, sun-dried tomato mousse, grapefruit vinaigrette



## HOMEMADE LASAGNA

### RAGU DI CARNE \$500

Meat ragout, tomato sauce, grana padano, ricotta cheese

### VERDURE ALLA GRIGLIA \$480

Herb grilled vegetables, bechamel sauce, grana padano, ricotta cheese

### FORMAGGI \$450

Ricotta, grana padano, mozzarella cheese, tomato sauce

## RISOTTO

### RISOTTO GAMBERI E ASPARAGI \$390

Shrimp risotto (4 oz), green asparagus, prosciutto powder

### RISOTTO FUNGHI \$350

Portobello and porcini mushroom risotto, parmesan wafer, nameko mushrooms, black olive dust

## HOMEMADE PASTA

### FETTUCCHINE CARBONARA AL TARTUFO \$400

Traditional roman style carbonara, cream, pancetta, black truffle and 147°F egg

### GARGANELLI AL RAGU \$360

Ground beef and pork ragout (4 oz), ricotta cheese, broccoli

### AGNOLOTTI DI COSTOLETTE E FONDUTA DI PECORINO \$370

Agnolotti stuffed with barolo braised short rib [4 oz], pecorino cream and fava beans

### CULURGIONI DI ARAGOSTA E BURRATA \$520

From Sardinia, stuffed with sambuca lobster (3 oz), burrata cheese, ricotta, mozzarella di buffala, calamari ink gelee, lobster butter, lobster (4 oz)

### BAVETTE AI FRUTTI DI MARE \$490

Baja mussels, white clams, gulf shrimp, calamari and caribbean lobster, sautéed with garlic, saffron, butter and sauvignon blanc

### GNOCCHI DI PATATE AL GORGONZOLA \$320

Yukon gold potato gnocchi, gorgonzola cream, parmesan wafer and toasted pine nuts [4 oz]

### CAPPELLETTI RIPIENI DI FUNGHI E ZUCCHINI AL SUGO DI POMODORO \$350

Seasonal mushroom and zucchini capelletti, sautéed vegetables, roasted tomato, pomodoro sauce

### CANNELLONI DI RICOTTA E SPINACI \$390

Cannelloni with ricotta cheese and spinach, pomodoro and bechamel sauce, mozzarella cheese

## SECOND COURSE / ENTREE

### SEABASS AL CARTOCCIO CON FINOCCHIO E SEDANO \$520

Seabass in "papillote", butter, sauvignon blanc, fennel, leeks, olive oil

### ARAGOSTA E ZAFFERANO \$800

Poached caribbean lobster tail [7 oz] garlic butter sauce, saffron gelee, fried spinach polenta, grilled asparagus, stone oven tomatoes and broccoli

### MERLUZZO CON PEPERONI "CRUSCHI" \$520

Pan roasted black cod, potato puree with fresh garlic and parsley, green peas and beet-balsamic gel [7 oz]

### COSTOLETTE DI AGNELLO AL FORNO CON SALSA DI ACETO BALSAMICO \$680

New Zealand lamb chops, prosciutto di parma, asparagus, provolone, aged balsamic demi-glace [9 oz]

### FILETTO DI MANZO E RISOTTO DI PORCINI \$650

Prime black angus beef, porcini and portobello mushroom risotto, nameko mushrooms, maldon salt, black olive dust (7oz)

### COSTOLA DI VITELLO \$700

Grilled veal chop, potato and broccoli puree, pan seared oyster mushrooms, morel mushroom sauce [8 oz]

### POLLO ALLA PARMIGGIANA \$520

Breaded chicken breast, tomato sauce, mozzarella cheese, fettuccini pomodoro


### COSTATA BRASATA AL BAROLO \$550

Braised barolo short ribs, creamy polenta parmesan, grilled asparagus

Selected items are not included in the All Inclusive Meal Plans, there is a \$250.00 Mexican Pesos charge for each one.

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 OpenTable

 tripadvisor

www.gustinocancun.com

If you have any concerns regarding food allergies, please alert your server prior to ordering. Prices are in Mexican pesos, taxes included.

JW Marriott Cancun Resort & Spa. Blvd. Kukulcán KM 14.5, Lote 40-A, Zona Hotelera, Cancún, Quintana Roo.

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