GUSTO
PINSA ROMANA

1000 Bush St.
San Francisco, CA 94109

MENU

Tuesday - Thursday.....**4pm -9:30pm**
Friday.....**4pm -10:30pm**
Saturday.....**11am - 2:30pm & 4pm -10:30pm**
Sunday.....**11am - 2:30pm & 4pm - 9:30p**

2000 YEARS OF HISTORY

WITH THE DOUGH RECIPE'S ROOTS DATING BACK TO ANCIENT ROMAN EMPIRE TIMES, THE NEW PINSA ROMANA IS AN EVOLUTION OF PIZZA RECREATED FROM AN OLD TRADITIONAL FAMILY RECIPE INCORPORATING MODERN TECHNIQUES.

PINSA VS PIZZA: NUTRITIONAL DIFFERENCES

HOW MUCH HEALTHIER IS THE PINSA THAN A NORMAL PIZZA?

48% LESS SUGAR
85% LESS FAT
100% LESS CHOLESTEROL
33% LESS KCAL

HIGH HYDRATION & HIGHLY DIGESTIBLE

Our dough mixture contains prime quality wheat, rice, and soy flour, non-GMO!

- high quality wheat is able to absorb more water

- rice gives soft and crunchy texture
- soy replaces all animal fats

Pinsa has 75% hydration while a traditional pizza only has 50%. Most importantly, our 48 hour maturation process allows the transformation of complex sugars into simple sugars which makes the dough highly digestible for the body.

NATURAL LOW FATS

During the Pinsa's kneading we don't use animal fats but exclusively a little amount of extra virgin oil.

SALADS

CAPRESE - Calabro Mozarella di Bufala, Seasonal Tomato, Fresh Basil, EVOO, Sea Salt, Black Pepper, Di Modena Balsamic Glaze ***$14.5 (Add Prosciutto $4.00)***

PROSCIUTTO E PERA - Rucola, Gusto's Dressing, Prosciutto Di San Daniele, Pears, Fresh Walnuts, Cucina Andolina Gorgonzola Cheese and Black Pepper ***$19***

FORMAGGIO DI CAPRA E SPINACI- Spinach, Gusto's dressing, Cherry Tomatoes, Red Onions, Dried Cranberries, Pecans, Goat Cheese and Black Pepper ***$18***

RUCOLA E GORGONZOLA- Rucola, Gusto's Dressing, Green Grape Raisins, Cherry Tomatoes, Fresh Walnuts, Cucina Andolina Gorgonzola Cheese, and Black Pepper ***$17***

CESAR CLASSICO -Premium Romaine Lettuce, Creamy Cesar Dressing, Fresh Grated Grana Padano Cheese (aged 16 months) Croutons, and Black Pepper ***$15 (Half order $8)*** ***(Add anchovies $2)***

SIDES:

Chilli Oil **$1.50**| Cheese **$2.25** |	Balsamic Glaze **$1.50**| Ranch **$1.50** Spicy Honey **$2.50** | Regular Honey **$2**

PINSA

1) VEGAN MARGHERITA - (Contains Soy) Crushed Tomatoes, Gusto's Vegan Cream, Cherry Tomatoes, Basil, Oregano, EVOO, and Black Pepper ***$20 *cold toppings pinsa***

2) DIAVOLA - Crushed Tomatoes, Mozzarella, Bell Pepper, Calabrese Salame, Kalamata Olives, Red Onions, Basil, Oregano, Black Pepper, and Gusto's Chill Oil ***$24 (Veggie Style $20) (Vegan Option $17) (+Vegan Cream $2.50) (+Spicy Honey $2.50)***

3) MARGHERITA - Crushed Tomatoes, Mozzarella, Basil, Sea Salt, and EVOO ***$19***

4) MARGHERITA BUFALA - Crushed Tomatoes, Basil, Mozzarella Di Bufala, EVOO, and Sea Salt ***$22***

5) PARMIGIANA - Crushed Tomatoes, Mozzarella, Eggplant, Grana Padano Cheese (Aged 16 months), Rosemary, Cherry Tomatoes, Oregano, Black Pepper, EVOO, and Basil ***$22***

6) NAPOLI - Crushed Tomatoes, Mozzarella, Anchovies, Oregano, Black Pepper, and EVOO ***$20***

7) COTTO E FUNGHI - Crushed Tomatoes, Mozzarella, Mushrooms, Prosciutto Cotto (Cooked Ham) Sea Salt, Black Pepper, Parsley, and EVOO ***$22 (Veggie Style $17)***

8) MARINARA - Crushed Tomatoes, Fresh Garlic, Oregano, and EVOO ***$15***

9) DOLCE E SALATO - Mozzarella, Cucina Andolina Gorgonzola Cheese, Baked Pears, Baked Walnuts, Natural Honey and EVOO (Vegetarian) ***$20 (+ Prosciutto $4.00)***

10) MONTANARA - Mozzarella, Sheep's Milk Pecorino Romano Cheese, Smoked Guanciale, Mushrooms, White Truffle Oil, Black Pepper, and Parsley ***$25 (Veggie Style $20)***

11) QUATTRO FORMAGGI - Mozzarella, 12 Months Aged White Cheddar Cheese, Cucina Andolina Gorgonzola Cheese, 16 Months Aged Grana Padano Cheese, N'duja (Spicy Prosciutto Sausage), Black Pepper, Parsley, and EVOO ***$25 (Veggie Style $21)***

12) PROSCIUTTO E FICHI - Mozzarella, Prosciutto, Grana Padano Cream, Mozzarella Di Bufala, Fig Glaze, Fig Preserves, Parsley, and EVOO ***$27 (Veggie Style $23)***

13) PEPPERONI - Crushed Tomatoes, Mozzarella, Cupped Pepperoni, and EVOO ***$22***

14) TRIPLE P - Pesto Sauce, Mozzarella, Potato, Cherry Tomato, Fra' Mani Smoked Pancetta, and Black Pepper ***$24 (Veggie Style $21)***

15) SALMON - Stracciatella Di Bufala (Buffalo Milk Cheese), Rucola, Smoked Salmon, Mozzarella Di Bufala (Buffalo Milk Cheese) Cherry Tomatoes, Di Modeno Balsamic Galze, Black Pepper and EVOO ***$24 (Veggie Style $20) *cold toppings pinsa***

16) SAN DANIELE - Stracciatella Di Bufala (Buffalo Milk Cheese), Rucola, 20 Months Aged Prosciutto Di San Daniele, Mozzarella Di Bufala (Buffalo Milk Cheese), CherryTomatoes, Di Modena Balsamic Glaze, Black Pepper, and EVOO ***$24 (Veggie Style $20) *cold toppings pinsa***

17) PATATA E SALCICCIA - Mozzarella, Potatoes, Pork Sausages, Spicy N'Duja, Stracciatella, 16 Months Aged Grana Padano Cheese, Thyme, Black Pepper, Parsley, and EVOO ***$25***

18) SALCICCIA D'AGNELLO - Mozzarella, Red Onions, Gourmet 100% Lamb Sausages, Rosemary, Cherry Tomatoes, Goat Cheese, Tzatziki Sauce, Fresh Mint, Oregano, Black Pepper and EVOO ***$25 (Veggie Style $21)***

19) AMATRICIANA - Crushed Tomatoes, Guanciale (Smoked Pork Cheek) Red Onions, Sheep's Milk Pecorino Romano Cheese, Black Pepper, and EVOO ***$21***

20) SALCICCIA E BROCCOLINI - Mozzarella, Broccolini, Gusto's Spicy Pork Sausages, Cherry Tomatoes, Mozzarella Di Buffala, Black Pepper, and EVOO ***$25 (Veggie Style $21)***

21) FOCCACIO - Extra Virgin Olive Oil, Rosemary, and Sea Salt ***$12 (add a side of honey $2)***

22) PORCINI E SPECK - Mozzarella, Porcini Mushrooms cooked in white wine, topped with Speck (Smoked Prosciutto aged for 6 months) Gusto's Grana Padano Cheese Cream, Parsley, Black Pepper and EVOO ***$25 (Veggie Style $22)***

DESSERT

CLASSIC CANNOLI - with powdered sugar - ***$9***
Additional Toppings: Candied Cherries, Mini Chocolate chips, Toffee or Pistachios ($1.50 Each)

BINDI TIRAMISU - ***$10***

SPUMONI ICE CREAM - Cherry, Almond, and Pistachio Gelato mixed with fruits and nut layers - ***$10***

AFFOGATO - Fresh espresso poured over smooth and creamy vanilla gelato - ***$10***

SOFT DRINKS

San Pellegrino Sparkling Water	**$4.00**
San Pellegrino Blood Orange Soda	**$4.50**
San Pellegrino Orange Soda	**$4.50**
San Pellegrino Limonata Soda	**$4.50**
Bottled Root Beer	**$4.00**
Apple Juice	**$4.00**
Orange Juice	**$4.00**

Lemonade	***$4.50***
Mexican Cola	***$4.50***
Mexican Fanta	***$4.50***
Mexican Sprite	***$4.50***
Dr. Pepper	***$3.50***
Diet Coke	***$3.50***
Iced Tea	***$4.50***

Caffè

Caffè	***$3.50***
Cappuccino	***$4.00***
Caffè Latte	***$4.50***

BOTTLED WINES

Pazo Da Bopuciña Albariño, 2017 (Spanish, White Wine) - A dry wine characterized by beautiful floral aromas and flavors of apple and pear with notes of citrus ***$40***

Freelander Chardonnay 2017 (Napa, California, White Wine) The inaugural Chardonnay release from Freelander. This California wine shows good acidity and provides a nice balance to the ripe pineapple, pear, and passion fruit flavors. Just a hint of vanilla spice oak ends in a finish that's clean and pure**.** ***$45***

Prima Materia, Barbera 2016 (Kelsey, Lake County, Italian, Red Wine) - Boysenberry, blackberry and pomegranate tones in round package with a bit of roasted herb and pepper ***$45***

Jeff Runquist, 1448 Proprietary Red Blend 2016 (California, Red Wine) - Deeply colored red blend is bursting with black fruit flavor and notes of smoky earthiness and coffee ***$35***

Arzuaga, Pago Florentino 2014 (Spanish, Red Wine) - Deep cherry hue, Spicy on the nose, combined with fruits and Smoky oak ***$42***

Ryan Patrick Rosé 2020 (Columbia Valley, Washington) - Offers wonderful citrus notes of grapefruit and lemon which are complimented with a floral aroma **$30**

Prosecco Sperone, Sparkling Wine (Italian, Sparkling Wine) - A young, fresh sparkling wine with delicate bubbles, clean fruity flavors, and a dry finish with mineral and floral notes **$35**

DRAFT BEERS

1970's Lager - 3.9% ABV ***$10***
Scrimshaw Pilsner - 4.5% ABV ***$10***
Allagash White Wheat Beer - 5.2% ABV **$10**
Bear Republic Racer 5 IPA - 7.5% ABV***$10***
Peroni Nastro Azzuro - 5.1% ABV **$6 *Bottled**

WHITE WINE BY THE GLASS

Peregrine Ranch Sauvignon Blanc, Mendocino, 2020***$9***
Abacela Albariño 2023 (Spanish)***$11***
Freelander Chardonnay 2022(Napa, California, White Wine) ***$13***
Ryan Patrick Rose 2022 (Columbia Valley, Washington) ***$9***
Prosecco ***$10***
Mimosa ***$11***

RED WINE BY THE GLASS

Peregrine Ranch Pinot Noir, North Coast, 2020 ***$9***
Arzuaga, Pago Florentino 2019 (Spanish) ***$12***
Jeff Runquist, 1448 Proprietary Red Blend 2022 (California)***$10***
Prima Materia, Barbera 2019(Kelsey Bench,Lake County, Italian) ***$13***

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NOTICE

*Please be advised that food prepared here may contain these ingredients: Milk, Honey, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish, and shellfish We must be notified at the time of the order of any allergy restrictions. No cross-contamination cannot be guaranteed. Extra charges may apply for substitutions and/or extra toppings. Prices and availability are subject to change without notice. 20% standard gratuity will be applied to parties of 6 or more. There is a **4% discount** available to those customers who choose to pay with cash. We reserve the right to refuse service to anyone.*