



# GUSTO

CHEF SPECIAL

The taste of Florence



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Our Chef Antonino Granza Rocchetta is delighted to take you on a culinary tour of Italy.  
The Chef has been inspired by special traditional dishes from various regions in Italy.  
The first stop is the beautiful Florence.

## APERITIVO

### Prosecco Frizzante, Follador, Veneto, Italy

A delicious Prosecco to start with.

6.50 per glass / 32.50 per bottle

## ANTIPASTO

### Pappa al pomodoro 🌿

A traditional 'bread soup' with tomato sauce, bread and basil.  
As a finishing touche, our Chef has added a little honey.

*Tip: have your aperitif served and wait a bit for the wine.  
Sensational.*

8.50

## PRIMI PIATTI

### Crespelle alla fiorentina 🌿

14.50

Crêpes filled with ricotta and spinach. Covered with bechamel sauce, tomato sauce and Parmesan cheese.

*Wine recommendation: Chardonnay, Albola, Tuscany, Italy 7.00 per glass / 35.00 per bottle*

## SECONDI PIATTI

### Peposo e fagioli 🍷

19.50

Braised beef in red wine with pepper.  
Served with white beans.

*Wine recommendation: Primitivo, Lush & Zin, Puglia, Italy. 7.00 per glass / 35.00 per bottle*

## DESSERT

### Zuppa inglese

8.50

One of the classics among Italian desserts.  
A dessert inspired by the Trifle, a typical British dessert composed of layers of cake, cream and wine.  
The Italian version is made of a light cake, pastry cream and Alchermes to colour the dessert. Please enjoy.

We would be happy to inform you about any allergens in our dishes.

🌿 Vegetarian dish 🍷 Hof van Saksen mindful choices

## WINE ARRANGEMENT

For the enthusiast we have accompanying wines with the dishes.  
You can order these by the glass or as an arrangement.

**The price of this arrangement is 24.50.**

Prosecco Frizzante, Follador, Veneto, Italy  
Chardonnay Albola, Tuscany, Italy  
Primitivo Lush & Zin, Puglia, Italy