

SIDES

family style

GARLIC ROLLS | three **2.95** | six **4.95**

FRENCH FRIES | **4.95**

THREE CHEESE RISOTTO | **6.95**

ROASTED SWEET POTATOES | **5.95**

ANGEL HAIR, *with olive oil & garlic* | **4.95**

PENNE *with marinara* | **5.95**

PENNE ALFREDO | **6.95**

GRILLED ZUCCHINI | **5.95**

STEAMED BROCOLLI | **5.95**

SAUTÉED SPINACH *with garlic* | **5.95**

SAUTÉED FRESH MIXED VEGETABLES | **6.95**

DESSERTS

ZEPPOLI | **7.95**

dusted in powdered sugar

ZEPPOLI NUTELLA | **8.95**

dusted in powdered sugar & served with nutella

LIMONCELLO CAKE | **6.95**

a rich combination of Sicilian lemon-infused sponge cake & Italian mascarpone topped with European white chocolate curls

CLASSIC TIRAMISU | **6.95**

a light sponge cake delicately soaked in espresso, layered with our imported mascarpone cheese & finished with a light dusting of cocoa

KEY LIME PIE | **6.95**

a perfect blend of creamy, sweet, tart, smooth & crunchy

TRIPLE CHOCOLATE CAKE | **7.95**

richly layered with creamy chocolate pudding, chocolate fudge frosting & chunks of chewy brownie, all smothered in chocolate ganache

BOURBON PECAN PIE | **6.95**

mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon

BAKLAVA | **6.95**

a rich, sweet pastry made with layers of filo, filled with chopped nuts & sweetened with syrup

DRINKS

COKE/DIET COKE | can **1.50** | 2-liter **3.50** | 6-pack **5.95**

SPRITE/SPRITE ZERO | can **1.50** | 2-liter **3.50** | 6-pack **5.95**

GINGER ALE | can **1.50** | 2-liter **3.50** | 6-pack **5.95**

PELLEGRINO | small **1.95** | large **3.95**

EVIAN | small **1.95** | large **3.95**

BOTTLE WATER | **1.50**

DOMESTIC & IMPORTED BEER *check online for options*

WINE *check online for options*

Prices subject to change without notice.

Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

CRUST Rises In Trending Miami River District

Acclaimed Chef Kovaceski Serves Distinctive Pizza and His Signature Italian Cuisine For Dine-In, Carry-Out & Delivery

Acclaimed chef/owner Klime Kovaceski and his Australian wife Anita are the proud owners of CRUST Restaurant, serving unparalleled pizza and modern Italian cuisine in the scenic and rapidly trending area by the Miami River.



CRUST offers a unique dining experience, starting with the structure itself: The 2,400sf standalone Art Deco building, formerly a private home built in the 1950s, has retained its original charm by way of elegant geometric lines, striking Deco columns, and a lofty 14-foot ceiling. The cool and casual 65-seat dining room also encompasses a lengthy 10-seat bar that is spacious enough for a comfortable dining experience.

Our pizza toppings utilize the freshest ingredients and feature tantalizing choices such as Truffled Pizza with arugula, parmesan and truffle oil; Mediterranean Pizza with feta cheese, kalamata olives, eggplant and fire roasted peppers; and our signature namesake Pizza with fig, prosciutto & blue cheese. Pies such as these propelled CRUST onto the Thrillist Best Pizza guide.

Concerning the rest of the menu, let's just say that over the last three decades, veteran chef Kovaceski has accumulated enough tried-and-true recipes to keep everyone happy! CRUST has earned the coveted 5-Star rating from Yelp for 9 consecutive months, has nabbed the Open Table Diners' Choice Award for 7 straight months, and was chosen as one of the Miami Herald's esteemed 2016 South Florida Food 50 honorees. Yet CRUST aims to be more than just a great place to dine: Carry-Out is available as well as a reliable delivery service covering thousands of residents and businesses in the Downtown, Brickell, Midtown and surrounding neighborhoods.

"This is not some nostalgic waltz into my past," Klime explains. "I'll leave the Greatest Hits routine for aging rock stars. CRUST is, instead, a natural extension of my passion for feeding people and being part of the food world's compelling present and future."



DINE-IN | CARRY-OUT | DELIVERY



PHONE ORDERS **305-371-7065**

ORDER ONLINE www.crust-usa.com

**668 NW 5TH ST.
MIAMI, FL 33128**

SMALL PLATES

MOZZARELLA CAPRESE | 12.95

slices of milky mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil & balsamic glaze

PAN-FRIED MOZZARELLA | 11.95

homemade marinara sauce with fresh basil

AHI TUNA CRUDO | 13.95

cucumbers, capers, fresh herbs, lemon & truffle oil

MUSSELS | 13.95

steamed and simmered in creamy tomato sauce accented with fresh basil & spinach, served with grilled baguette

SHRIMP CAKES | 13.95

sautéed mushrooms, basil aioli & tomato coulis

SHRIMP PARMESAN | 13.95

lightly breaded shrimp, baked with marinara sauce, mozzarella & parmesan

GRILLED OCTOPUS | 13.95

arugula, kalamata olives & red roasted peppers

FRIED CALAMARI | 13.95

crisply fried calamari with hot peppers, marinara & lemon-horseradish mayo

EGGPLANT PARMESAN | 11.95

eggplant baked with marinara sauce, mozzarella & parmesan

MEATBALLS | 12.95

two signature beef & turkey meatballs, braised in a tomato basil sauce, served with ricotta & grilled baguette

SALADS

CRUST SALAD | 9.95

spring mix greens, candied pecans & roasted beets, with honey-mustard dressing

MEDITERRANEAN SALAD | 9.95

romaine lettuce leaves with feta cheese, tomatoes, cucumber, red onion, kalamata olives & feta vinaigrette

ARUGULA SALAD | 10.95

arugula leaves tossed with extra virgin olive oil and lemon juice, topped with thin shavings of parmesan cheese & croutons

SPINACH SALAD | 9.95

crunchy bacon, fresh mushrooms, tomato, hard-boiled egg & balsamic-blue cheese dressing

CAESAR SALAD | 8.95

crisp romaine leaves bathed in creamy, lemon-accented Caesar dressing, with parmesan cheese & homemade croutons

KALE SALAD | 10.95

dried cranberries, sea salt-roasted pecans, carrots & asiago cheese with pomegranate vinaigrette

(Additions) Grilled or Blackened: Chicken 5.95 | Salmon 6.95
Mahi Mahi 6.95 | Shrimp 7.95 | Ahi Tuna 8.95

SANDWICHES

All sandwiches served with a choice of grilled zucchini or french fries

CHEESEBURGER | 14.95

8 oz Angus beef with mozzarella cheese, lettuce, tomato & onion

CRUST BURGER | 15.95

8 oz Angus beef with blue cheese, sautéed mushrooms, caramelized onion, lettuce & tomato

MAHI BURGER | 15.95

grilled or blackened with arugula, tomato, red onion & lemon-horseradish mayo

EGGPLANT PARMESAN | 13.95

eggplant baked with marinara sauce, mozzarella & parmesan

CHICKEN PARMESAN | 14.95

lightly breaded chicken breast, baked with marinara sauce, mozzarella & parmesan

MEATBALL PARMESAN | 14.95

our signature beef & turkey meatballs, braised in a tomato basil sauce with mozzarella & parmesan

SHRIMP PARMESAN | 15.95

lightly breaded shrimp, baked with marinara sauce, mozzarella & parmesan

PASTAS AND RISOTTOS

ANGEL HAIR PRIMAVERA | 16.95

fresh vegetables sautéed with extra virgin olive oil & garlic

LINGUINI CARBONARA | 17.95

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINI WITH MEATBALLS | 18.95

our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 16.95

marinara sauce & fresh basil

PENNE BOLOGNESE | 17.95

hearty meat sauce & shaved parmesan

FETTUCINE ALFREDO | 16.95

in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 22.95

shrimp, mussels, calamari, fish & chopped clams in a (mild, medium or very spicy) cream or marinara sauce

ASIAGO CHICKEN LINGUINI | 18.95

with broccoli in light tomato cream sauce

CHICKEN & SHRIMP FETTUCINE | 19.95

sautéed chicken and shrimp in a roasted garlic-tomato-cream sauce

SHRIMP SCAMPI WITH ANGEL HAIR | 20.95

plump shrimp sautéed with garlic in lemon-accented white wine sauce

BEEF & MUSHROOM RISOTTO | 18.95

arborio rice with ground beef, mushrooms & demi-glaze

RISOTTO WITH CHICKEN | 18.95 | SHRIMP 20.95

with arborio rice, zucchini, red peppers & fresh basil

SEAFOOD RISOTTO | 22.95

arborio rice with shrimp, mussels, calamari, chopped clams, fish & marinara, with a touch of cream

SIGNATURE ENTREES

EGGPLANT PARMESAN | 16.95

eggplant baked with marinara sauce, mozzarella & parmesan, served over angel hair

CHICKEN PARMESAN | 18.95

lightly breaded chicken breast, baked with marinara sauce, mozzarella & parmesan, served over linguine

SHRIMP PARMESAN | 20.95

lightly breaded shrimp, baked with marinara sauce, mozzarella & parmesan, served over penne

CHICKEN MARSALA | 18.95

chicken breast sautéed with portobello mushroom & marsala wine, served with mushroom risotto

CHICKEN PICCATA | 18.95

egg-battered chicken breast sautéed in a luscious white wine-lemon-caper sauce, served with basil risotto

CHICKEN MILANESE | 18.95

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN-STYLE GRILLED TUNA | 20.95

grilled with garlic, fresh herbs & truffle oil, served over sautéed fresh mixed vegetables

MAHI MAHI, 'FRANCESE STYLE' | 19.95

with lemon & capers in white wine-butter sauce, served with angel hair

GRILLED SALMON | 19.95

"Mediterranean style" with diced tomatoes, kalamata olives & fresh herbs, with spinach-laced risotto

PECAN CRUSTED TROUT | 19.95

roasted sweet potatoes, applewood smoked bacon, spinach & tangy apple cider sauce

12 OZ. NY STRIP | 22.95

a succulent cut with roasted peppercorn-demi glaze & french fries

LAMB CHOPS | 22.95

juicy chops with fig demi-glaze & mint risotto

PIZZA

BUILD YOUR CUSTOM PIZZA

S 10" | M 14" | L 16"

CHEESE & TOMATO SAUCE PIZZA

9.95 | 13.95 | 16.95

THREE-CHEESE WHITE PIZZA

10.95 | 14.95 | 17.95

Meat Toppings | S 1.75 | M 2.50 | L 2.95

Pepperoni, Italian Sausage, Applewood-Smoked Bacon, Prosciutto, Ham, Grilled Chicken, Meatball

Seafood Toppings | S 2.75 | M 3.50 | L 3.95

Grilled Octopus, Fried Calamari, Grilled Mahi Mahi, Grilled Shrimp, Anchovies, Grilled Salmon

Cheese Toppings | S 1.75 | M 2.50 | L 2.95

Goat, Ricotta, Feta, Fresh Mozzarella, Shaved Parmesan, Gorgonzola

Fruit & Vegetable Toppings | S 0.95 | M 1.50 | L 1.95

Figs, Pineapple, Caramelized Onion, Red Onion, Fresh Tomato, Spinach, Kalamata Olives, Capers, Roasted Red Peppers, Broccoli, White Mushrooms, Arugula, Roasted Garlic, Sun-Dried Tomatoes, Jalapeños, Portobello Mushroom, Zucchini, Eggplant, Arugula

SPECIALTY PIES

S 10" | M 14" | L 16"

MARGHERITA PIZZA | 11.95 | 15.95 | 18.95

fresh mozzarella, tomatoes, extra-virgin olive oil & fresh basil

SPINACH WHITE PIZZA | 12.95 | 16.95 | 19.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 14.95 | 18.95 | 21.95

tomato, arugula, shaved parmesan, lemon juice & white truffle oil

GRILLED EGGPLANT PIZZA | 13.95 | 17.95 | 20.95

with goat cheese, onion, red roasted peppers & fresh basil

CRUST PIZZA | 15.95 | 19.95 | 22.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 15.95 | 19.95 | 22.95

pepperoni, ham, bacon, meatball & Italian sausage

MEDITERRANEAN PIZZA | 13.95 | 17.95 | 20.95

eggplant, sun-dried tomatoes, kalamata olives, red onion, roasted garlic & feta cheese

HAWAIIAN PIZZA | 13.95 | 17.95 | 20.95

ham & pineapple

VEGGIE PIZZA | 13.95 | 17.95 | 20.95

broccoli, spinach, red peppers, mushrooms, eggplant, tomato & onion

BBQ CHICKEN PIZZA | 14.95 | 18.95 | 21.95

chicken breast with red onion & tangy BBQ sauce

GRILLED OCTOPUS PIZZA | 16.95 | 20.95 | 23.95

with prosciutto, kalamata olives & red roasted peppers

FUNGHI PIZZA | 14.95 | 18.95 | 21.95

roasted portobello and white mushrooms, with goat cheese & white truffle oil

MEATBALL PIZZA | 15.95 | 19.95 | 22.95

signature beef and turkey meatballs, ricotta & fresh basil