

SIDES

(family style)

GARLIC ROLLS | three **2.95** | six **4.95**
FRENCH FRIES | **5.95**
THREE CHEESE RISOTTO | **7.95**
ROASTED SWEET POTATOES | **6.95**
ANGEL HAIR, *with olive oil & garlic* | **5.95**
PENNE *with marinara* | **6.95**
PENNE ALFREDO | **7.95**
GRILLED ZUCCHINI | **5.95**
STEAMED BROCCOLI | **6.95**
SAUTÉED SPINACH *with garlic* | **6.95**
SAUTÉED FRESH MIXED VEGETABLES | **7.95**
GNOCCHI in a pink sauce | **8.95**

DESSERTS

ZEPPOLI 8.95 | ZEPPOLI NUTELLA 9.95
dusted in powdered sugar

CANNOLI | 6.95
crispy cannoli shells filled with creamy ricotta filling

LIMONCELLO CAKE | 7.95
a rich combination of Sicilian lemon-infused sponge cake and Italian mascarpone topped with European white chocolate curls

CLASSIC TIRAMISU | 7.95
a light sponge cake delicately soaked in espresso, layered with our imported mascarpone cheese and finished with a light dusting of cocoa

KEY LIME PIE | 8.95
a perfect blend of creamy, sweet, tart, smooth and crunchy

TRIPLE CHOCOLATE CAKE | 8.95
richly layered with creamy chocolate pudding, chocolate fudge frosting and chunks of chewy brownie, all smothered in chocolate ganache

BOURBON PECAN PIE | 7.95
mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon

FRESH BERRIES SABAYON | 9.95
ripe berries in a frothy French Sabayon sauce

DRINKS

BOTTLE WATER | 1.50

AQUA PANNA | small 1.95 | large 3.95

PELLEGRINO | small 1.95 | large 3.95

COKE/DIET COKE | can 1.95 | 2-liter 3.50

SPRITE can 1.50 | 2-liter 3.50

GINGER ALE | can 1.50

JUICES | 1.95

ORANGE, CRANBERRY, APPLE, PINEAPPLE

BEERS | 4.95

HEINEKEN, CORONA, BUD LIGHT, MILLER LIGHT

HOUSE WINES BOTTLE | 28.95

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, WHITE ZINFANDEL, MOSCATO
CHIANTI, PINOT NOIR, MERLOT, CABERNET SAUVIGNON, MALBEC

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, Carryout & 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 70-seat dining room also encompasses a lengthy 12-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 Number 1 TripAdvisor rating for over 1 year; has been included in the 2016 Yelp Top 50 Miami Restaurants; chosen as one of the Miami Herald's esteemed 2016 South Florida Food 50 honorees; has nabbed the Open Table Diners' Choice Award continuously in 2015, 2016 and 2017; and recently featured as a full page in the Wall Street Journal sharing their story titled 'Recipe for Success'. Yet CRUST aims to be more than just a great place to dine: Carryout 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 | DELIVERY | CARRY-OUT



PHONE ORDERS: **305-371-7065**

ORDER ONLINE: www.crust-usa.com

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

PASTAS AND RISOTTOS

KALE RAVIOLI | 18.95
in a asiago-cream sauce

PRIMAVERA WITH ANGEL HAIR 17.95 | RISOTTO 18.95
fresh vegetables sautéed in a light tomato sauce

LINGUINI CARBONARA | 17.95
applewood smoked bacon & mushrooms in a creamy sauce

LINGUINI WITH MEATBALLS | 20.95
our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 17.95
marinara sauce & fresh basil

PENNE BOLOGNESE | 19.95
hearty meat sauce & shaved parmesan

FETTUCCINE ALFREDO | 17.95
in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 23.95
*shrimp, mussels, calamari, fish & chopped clams
in a (regular, medium or very hot) cream or marinara sauce*

ASIAGO CHICKEN LINGUINI | 19.95
with broccoli in light tomato cream sauce

CHICKEN AND SHRIMP FETTUCCINE | 20.95
sautéed chicken and shrimp in a roasted garlic-tomato-cream sauce

SHRIMP SCAMPI WITH ANGEL HAIR | 21.95
plump shrimp sautéed with garlic in lemon-accented white wine sauce

BEEF AND MUSHROOM RISOTTO | 18.95
arborio rice with ground beef, mushrooms & demi-glace

RISOTTO WITH CHICKEN 19.95 | SHRIMP 21.95
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*

GNOCCHI | 18.95
with Italian sausage, spinach and blue cheese cream sauce

LASAGNA | 19.95
*lasagna noodles baked with alternating layers of bolognese sauce,
bechamel, and parmesan cheese*

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

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 and spinach, served with grilled bread*

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 | 14.95
arugula, kalamata olives & red roasted peppers

FRIED CALAMARI | 13.95
crisply fried calamari with hot peppers, marinara & lemon-horseradish mayo

EGGPLANT PARMESAN | 11.95
lightly breaded eggplant, baked with marinara sauce, mozzarella & parmesan

MEATBALLS | 12.95
*two signature beef and turkey meatballs, braised in a tomato basil sauce,
served with ricotta & grilled bread*

SIGNATURE ENTREES

EGGPLANT PARMESAN | 17.95
*lightly breaded eggplant, baked with marinara sauce,
mozzarella & parmesan, served over angel hair*

CHICKEN PARMESAN | 19.95
*lightly breaded chicken breast, baked with marinara sauce,
mozzarella & parmesan, served over linguine*

MEATBALL PARMESAN | 20.95
*our signature beef & turkey meatballs, baked with marinara sauce,
mozzarella & parmesan, served over fettuccine*

SHRIMP PARMESAN | 21.95
*lightly breaded shrimp, baked with marinara sauce,
mozzarella & parmesan, served over penne*

CHICKEN MARSALA | 19.95
*chicken breast sautéed with portobello mushroom & marsala wine,
served with mushroom risotto*

CHICKEN PICCATA | 19.95
*egg-battered chicken breast sautéed in a luscious
white wine-lemon-caper sauce, served with basil risotto*

CHICKEN MILANESE | 19.95
lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN-STYLE GRILLED TUNA | 21.95
grilled with garlic, fresh herbs & truffle oil served over sautéed fresh mixed vegetables

MAHI MAHI, 'FRANCESE STYLE' | 20.95
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*

WALNUT 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 | 23.95
juicy chops with fig demi-glace & mint risotto

CRUST BURGER | 15.95
*8 oz Angus beef with blue cheese, sautéed mushrooms,
caramelized onion, lettuce, tomato & french fries*

MAHI BURGER | 15.95
*blackened with arugula, tomato, red onion,
lemon-horseradish mayo & grilled zucchini*

*Please refrain from requesting substitutions
unless for specific food allergens or dietary restrictions.*

SOUPS & SALADS

CHICKEN VEGETABLE SOUP | cup 3.95 | bowl 5.95
MANHATTAN SEAFOOD CHOWDER | cup 3.95 | bowl 5.95
CRUST SALAD | 9.95

*spring mix greens, candied walnuts & 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 walnuts,
carrots & asiago cheese with pomegranate vinaigrette*

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

PIZZA

BUILD YOUR CUSTOM PIZZA
S 10" | L 14"

CHEESE & TOMATO SAUCE PIZZA
10.95 | 14.95

THREE-CHEESE WHITE PIZZA
11.95 | 15.95

Meat Toppings | S 1.75 | L 2.95
Pepperoni, Italian Sausage, Applewood-Smoked Bacon,
Prosciutto, Ham, Grilled Chicken, Meatball

Seafood Toppings | S 2.75 | L 3.95
Grilled Octopus, Fried Calamari, Grilled Mahi Mahi,
Grilled Shrimp, Anchovies, Grilled Salmon

Cheese Toppings | S 1.75 | L 2.95
Goat, Ricotta, Feta, Fresh Mozzarella,
Shaved Parmesan, Gorgonzola

Fruit & Vegetable Toppings | S 0.95 | 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, Eggplant, Arugula

SPECIALTY PIES

S 10" | L 14"

(Our specialty pies have been carefully crafted and cannot be modified).

MARGHERITA PIZZA | 11.95 | 17.95
fresh mozzarella, tomatoes, extra-virgin olive oil & fresh basil

SPINACH WHITE PIZZA | 12.95 | 17.95
ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 14.95 | 19.95
tomato, arugula, shaved parmesan, lemon juice & white truffle oil

GRILLED EGGPLANT PIZZA | 13.95 | 18.95
with goat cheese, onion, red roasted peppers & fresh basil

CRUST PIZZA | 15.95 | 20.95
figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 15.95 | 21.95
pepperoni, ham, bacon, meatball & Italian sausage

MEDITERRANEAN PIZZA | 13.95 | 18.95
eggplant, sun-dried tomatoes, kalamata olives, red onion, roasted garlic & feta cheese

HAWAIIAN PIZZA | 13.95 | 18.95
ham & pineapple

VEGGIE PIZZA | 13.95 | 18.95
broccoli, spinach, red peppers, mushrooms, eggplant, tomato & onion

BBQ CHICKEN PIZZA | 14.95 | 19.95
chicken breast with red onion & tangy BBQ sauce

GRILLED OCTOPUS PIZZA | 16.95 | 22.95
with prosciutto, kalamata olives & red roasted peppers

FUNGHI PIZZA | 14.95 | 19.95
roasted portobello and white mushrooms, with goat cheese & white truffle oil

MEATBALL PIZZA | 15.95 | 20.95
signature beef and turkey meatballs, ricotta & fresh basil

Gluten-Free 12" available, same price as large