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."
PASTAS AND RISOTTOS

**KALE RAVIOLI** 18.95
In a garlic-cream sauce

**PRIMAVERA with ANGEL HAIR** 17.95  RISOTTO 18.95
Fresh vegetables sautéed in a light tomato sauce

**LINGUINI CARBONARA** 17.95
Appledwood smoked bacon, egg, 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
Mozzarella cheese & fresh basil

**PENNE BOLOGNESE** 19.95
Hearty meat sauce & shaved parmesan

**PETTUCINE ALFREDO** 17.95
in a rich, creamy parmesan sauce

**SEAFOOD LINGUINE** 22.95
Shrimp, mussels, calamari, fish & chopped clams in a (regular) medium or creamy cream or marinara sauce

**ASIASO CHICKEN LINGUINI** 19.95
With broccoli in broccoli tomato cream sauce

**CHICKEN w/ PRAWNINGgetti** 20.95
sautéed chicken and shrimp in a hot-tomato cream sauce

**SHRIMP SCAMPI** 21.95
with angel hair, garlic, fresh herbs, with spinach-laced risotto

**BEEF and MUSHROOM RISOTTO** 18.95
arborio rice with ground beef, mushrooms & demi-glacé

**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, fish & shrimps, with a touch of parmesan

**GNOCCHI** 16.95
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

**MOZZARELLA CAPRESE** 12.95
sliced of mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil & balsamic glaze

**PAN-FRIED MOZZARELLA** 11.95
Homemade mozzarella sauce with fresh basil

**AHI TUNA CRUDO** 13.95
steamed and simmered in creamy tomato sauce accented with fresh basil and spinach, served with grilled bread

**SHRIMP CAKES** 13.95
sauteed 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
crispy fried calamari with hot peppers, marinara & lemon-horseradish mayo

**EGGPLANT PARMESAN** 13.95
lightly breaded eggplant, baked with marinara sauce, mozzarella & parmesan

**MEATBALLS** 13.95
Two signature beef and turkey meatballs, breaded 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 sauce

**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 sauteed with porcini mushrooms & marsala wine, served over penne

**CHICKEN MILANESE** 19.95
lightly breaded chicken cutlets, served over fettuccine Alfredo

**TUSCANY-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 olived tomatoes, kalamata olives & fresh herbs, with spinach based risotto

**WALNUT CRUSTED TROUT** 19.85
roasted sweet potatoes, apple smoked bacon, spinach & tangy apple cider sauce

**12 OZ. NY STRIP** 22.95
a succulent cut with roasted mixed vegetables and french fries

**LAMB CHOPS** 23.95
jucly chops with fig dessert-milk and mini ricotta

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

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

Please refrain from requesting substitutions unless for specific food allergies 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 goat cheese, aged walnut vinaigrette

**MEDITERRANEAN SALAD** 9.95
Romaine lettuce leaves with feta cheese, tomatoes, cucumber, red onion, kalamata olives & feta vinaigrette

**ARGUILA SALAD** 10.90
argula 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 & buttermilk blue cheese dressing

**CAESAR SALAD** 8.95
crisp romaine leaves bathed in creamy, lemon-anchovy Caesar dressing, with parmesan cheese & homemade croutons

**KALE SALAD** 10.95
Dried cranberries, sea salt-roasted walnuts, carrot & asparagus tossed with pomegranate vinaigrette

(Additions) Grilled or Blackened: Chicken 5.95  |  Salmon 6.95

**FISH & VEGETABLES** 11.95  |  L 19.95

**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** $10.95  |  L 14.95

**CHEESE & TOMATO SAUCE PIZZA** 10.95  |  14.95

**THREE-CHEESE WHITE PIZZA** 11.95  |  15.95

Meat Toppings

| 5.75 | 5.95 |

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

Seafood Toppings

| 5.25 | 5.95 |

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

Cheese Toppings

| 5.75 | 5.95 |

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

**Fruit & Vegetable Toppings** 5.05  |  L 5.95

- Figs, Pepper Jack, Caramelized Onion, Red Onion, Fresh Tomato, Spinach, Kalamata Olives, Capers, Roasted Red Peppers, Broccoli, White Button Mushrooms, Arugula, Roasted Garlic, Sun-Dried Tomatoes

- Jaqueño, Portobello Mushrooms, Eggplant, Arugula

**SPECIALTY PIES**

| 5.00 | 5.14 |

(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

**TRUFFLE PIZZA** 14.95  |  19.95

- Tomato, arugula, shaved parmesan, lemon juice & white truffle oil

**GRILLED EGGPLANT PIZZA** 13.95  |  18.95

- With goat cheese, 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** 12.95  |  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

**FUNGI 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