

## SIDES

(family style)

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

THREE CHEESE RISOTTO | **8.95**

PENNE *with marinara* | **6.95**

PENNE ALFREDO | **8.95**

GRILLED ZUCCHINI | **6.95**

STEAMED BROCCOLI | **6.95**

GNOCCHI in a pink sauce | **9.95**

SAUTÉED SPINACH *with garlic* | **6.95**

ANGEL HAIR, *with olive oil & garlic* | **6.95**

SAUTÉED FRESH MIXED VEGETABLES | **7.95**

SWEET PEAS & APPLEWOOD SMOKED BACON | **8.95**

## DESSERTS

**ZEPPOLI 9.95 | ZEPPOLI NUTELLA 10.95**

*dusted in powdered sugar*

**CANNOLI | 7.95**

*crispy cannoli shells filled with creamy ricotta filling*

**LIMONCELLO CAKE | 8.95**

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

**CLASSIC TIRAMISU | 8.95**

*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 | 9.95**

*a perfect blend of creamy, sweet, tart, smooth and crunchy*

**TRIPLE CHOCOLATE CAKE | 9.95**

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

**BOURBON PECAN PIE 8.95**

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

**FRESH BERRIES SABAYON | 10.95**

*ripe berries in a frothy French Sabayon sauce*

## DRINKS

**SODAS** | can 1.95

COKE, DIET COKE, SPRITE, GINGER ALE

**JUICES** | 1.95

ORANGE, CRANBERRY, APPLE, PINEAPPLE

*Prices subject to change without notice.*

*Prices may vary between different delivery services.*

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

*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 72-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 was the Cover Story of PMQ Pizza Magazine, April 2018; earned OpenTable's coveted 100 Best Restaurants in America for 2017; has nabbed a full page story in The Wall Street Journal; voted as Miami's #1 restaurant on TripAdvisor for 2015, 2016, 2017 & 2018, 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: Carryout is available as well as a reliable delivery service covering thousands of residents and businesses in the Downtown, Brickell, Midtown and surrounding neighborhoods.



DINE-IN | DELIVERY | CARRY-OUT



PROPRIETORS - KLIME & ANITA KOVACESKI

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

ORDER ONLINE: [www.crust-usa.com](http://www.crust-usa.com)

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

## PASTAS AND RISOTTOS

(Upcharge Gluten Free Pasta \$3)

### LOBSTER RAVIOLI | 22.95

with green peas and tomato cream sauce

**PRIMAVERA WITH ANGEL HAIR 17.95 | RISOTTO 18.95**  
fresh vegetables sautéed in a cream, marinara or pink sauce

### LINGUINI CARBONARA | 18.95

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

### FETTUCCHINE 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 FETTUCCHINE | 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 | 19.95

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 | 24.95

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

### GNOCCHI | 19.95

with Italian sausage, spinach and blue cheese cream sauce

### LASAGNA | 20.95

lasagna noodles baked with alternating layers of bolognese sauce,  
bechamel, and parmesan cheese

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

## SMALL PLATES

### MOZZARELLA CAPRESE | 13.95

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

### PAN-FRIED MOZZARELLA | 13.95

homemade marinara sauce with fresh basil

### AHI TUNA CRUDO | 14.95

cucumbers, capers, fresh herbs, lemon & truffle oil

### MUSSELS | 14.95

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

### SHRIMP CAKES | 14.95

sautéed mushrooms, basil aioli & tomato coulis

### SHRIMP PARMESAN | 14.95

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

### GRILLED OCTOPUS | 15.95

arugula, kalamata olives & red roasted peppers

### ZUCCHINI STEAK FRIES | 11.95

crisp-tender zucchini fries with marinara sauce and lemon-horseradish mayo

### FRIED CALAMARI | 14.95

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

### EGGPLANT PARMESAN | 12.95

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

### MEATBALLS | 13.95

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

### BURRATA | 16.95

creamy burrata cheese, prosciutto, arugula, tomatoes,  
homemade croutons and drizzles of lemon & olive oil

## SIGNATURE ENTREES

(Upcharge Gluten Free pizza crust \$3)

### EGGPLANT PARMESAN | 18.95

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

### CHICKEN PARMESAN | 20.95

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 sweet pea 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' | 21.95

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

### GRILLED SALMON | 21.95

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

### 14 OZ. NY STRIP | 26.95

a succulent cut with roasted  
peppercorn-demi glaze & mushroom risotto

### LAMB CHOPS | 26.95

juicy chops with fig demi-glace & mint risotto

## SOUPS & SALADS

### CHICKEN VEGETABLE SOUP | cup 3.95 | bowl 5.95

### MANHATTAN SEAFOOD CHOWDER | cup 3.95 | bowl 5.95

### CRUST SALAD | 10.95

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

### MEDITERRANEAN SALAD | 10.95

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

### ARUGULA SALAD | 11.95

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

### CAESAR SALAD | 9.95

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

### KALE SALAD | 11.95

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

(Additions) Grilled or Blackened: Chicken 6.95 | Salmon 7.95  
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 3.50 L 4.95

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, Basil,  
Kalamata Olives, Capers, Roasted Red Peppers, Broccoli, White Mushrooms, Arugula,  
Roasted Garlic, Sun-Dried Tomatoes, Jalapeños, Portobello Mushroom, Eggplant

## SPECIALTY PIES

### S 10" | L 14"

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

Upcharge Gluten Free pizza crust \$3

### MARGHERITA PIZZA | 13.95 | 19.95

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

### SPINACH WHITE PIZZA | 14.95 | 20.95

ricotta cheese, spinach, fresh tomato & roasted garlic

### TRUFFLED PIZZA | 16.95 | 22.95

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

### GRILLED EGGPLANT PIZZA | 14.95 | 20.95

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

### CRUST PIZZA | 16.95 | 22.95

figs, prosciutto & blue cheese

### MEAT LAYERED PIZZA | 16.95 | 22.95

pepperoni, ham, bacon, meatball & Italian sausage

### MEDITERRANEAN PIZZA | 14.95 | 20.95

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

### HAWAIIAN PIZZA | 14.95 | 20.95

ham & pineapple

### VEGGIE PIZZA | 14.95 | 20.95

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

### BBQ CHICKEN PIZZA | 15.95 | 21.95

chicken breast with red onion & tangy BBQ sauce

### GRILLED OCTOPUS PIZZA | 17.95 | 23.95

with prosciutto, kalamata olives & red roasted peppers

### FUNGHI PIZZA | 15.95 | 21.95

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

### MEATBALL PIZZA | 16.95 | 22.95

signature beef and turkey meatballs, ricotta & fresh basil