

SIDES

(family style)

GARLIC ROLLS olive oil & parmesan | three **4.95** | six **6.95**

*THREE CHEESE RISOTTO | **8.95**

PENNE *with marinara* | **6.95**

PENNE *with pink sauce* | **7.95**

PENNE ALFREDO | **8.95**

*GRILLED ZUCCHINI | **6.95**

*STEAMED BROCCOLI | **6.95**

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

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

*SAUTÉED FRESH MIXED VEGETABLES | **7.95**

DESSERTS

ZEPPOLI **9.95** | ZEPPOLI NUTELLA **11.95**
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

GRANNY APPLE CRISP | **9.95**
granny smith apples with sugar & cinnamon and a buttery crumb topping

FLOURELESS CHOCOLATE CAKE (GLUTEN FREE) | **9.95**
made with the finest Belgian semi-sweet chocolate, butter, cocoa powder and vanilla

SEA SALT CARAMEL CHEESECAKE | **8.95**
New York style cheesecake with a swirl of thick, rich caramel, topped with a layer of Hershey's caramel topping

All substitutions and modifications politely declined.

Prices subject to change without notice.

Please be advised that delivery platforms will mark-up prices.

**The items marked with an asterisk are NOT gluten free. They may, however, be prepared gluten free.*

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 (opened in June, 2015), 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 78-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; Surf & Turf Pizza with shrimp, prosciutto, pepperoni & shaved parmesan; 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 & 2019; has nabbed a full page story in The Wall Street Journal; was chosen as one of the Miami Herald's esteemed 2016 South Florida Food 50 honorees, and recipient of TripAdvisor's 2016-2020 Five-Star Certificate of Excellence Award.

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

ORDER ONLINE: www.crustmiami.com

T: 305-371-7065

We strongly recommend online ordering, to avoid miscommunication, as well as to increase efficiency, speed of preparation and packaging.

668 NW 5TH ST.
MIAMI, FL 33128

PASTAS AND RISOTTOS

(Upcharge Gluten-Free Penne \$3)

LOBSTER RAVIOLI | **23.95**

with green peas and tomato cream sauce

*PRIMAVERA WITH ANGEL HAIR **18.95** | *RISOTTO **18.95**

fresh vegetables sautéed in a EVO & garlic, cream, marinara or pink sauce

*LINGUINE CARBONARA | **20.95**

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINE WITH MEATBALLS | **22.95**

our signature beef & turkey meatballs, in tomato basil sauce

*PENNE WITH FRESH MOZZARELLA | **19.95**

in a EVOO & garlic, cream, marinara or pink sauce

*PENNE BOLOGNESE | **21.95**

hearty meat sauce & shaved parmesan

*FETTUCCINE ALFREDO | **19.95**

in a rich, creamy parmesan sauce

*SEAFOOD LINGUINE | **25.95**

shrimp, mussels, calamari, fish & chopped clams in a

(regular, medium or very hot) EVOO & garlic, cream, marinara or pink sauce

*ASIAGO CHICKEN LINGUINE | **21.95**

with broccoli in light tomato cream sauce

*FETTUCCINE WITH CHICKEN **21.95** | *C & S **22.95** | *SHRIMP **23.95**

sautéed in a roasted garlic-tomato-cream sauce

*SHRIMP FRANCESE WITH ANGEL HAIR | **23.95**

plump shrimp sautéed in lemon-accented white wine-butter sauce

*BEEF & MUSHROOM RISOTTO | **21.95**

arborio rice with ground beef, mushrooms & demi-glaze

*RISOTTO WITH CHICKEN **21.95** | *SHRIMP **23.95**

with arborio rice, zucchini, red peppers & fresh basil

*SEAFOOD RISOTTO | **25.95**

arborio rice with shrimp, mussels, calamari, chopped clams,

fish & marinara, with a touch of cream

*TRUFFLE MUSHROOM RISOTTO | **20.95**

arborio rice enriched with portobello and champignon mushrooms,

truffle oil, parmesan cheese and a touch of cream

LASAGNA | **21.95**

lasagna noodles baked with alternating layers

of bolognese sauce, bechamel, and parmesan cheese

BAKED PENNE WITH BEEF & SAUSAGE RAGU | **22.95**

penne pasta with slow cooked ragu, oven-baked with mozzarella

SIGNATURE ENTREES

BREADED EGGPLANT (OR) *GRILLED ZUCCHINI PARM | **19.95**

lightly breaded eggplant (or) grilled zucchini, baked with marinara sauce, mozzarella & parmesan, served over angel hair

CHICKEN PARMESAN | **22.95**

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

MEATBALL PARMESAN | **22.95**

our signature beef & turkey meatballs, baked with marinara sauce, mozzarella & parmesan, served over fettuccine

SHRIMP PARMESAN | **23.95**

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

*CHICKEN MARSALA | **21.95**

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

*CHICKEN PICCATA | **21.95**

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

CHICKEN MILANESE | **22.95**

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN *CHICKEN **21.95** | *MAHI **23.95** | *SALMON **23.95**

grilled with garlic, fresh herbs & truffle oil served over sautéed fresh mixed vegetables in a light tomato sauce

GRILLED *SALMON **23.95** | *SHRIMP **23.95** | *OCTOPUS **26.95**

"mediterranean style" with diced tomatoes, kalamata olives, red onion, olive oil, lemon juice & fresh herbs, with spinach-laced risotto

*MAHI MAHI 'FRANCESE STYLE' | **23.95**

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

GNOCCHI **20.95** | WITH CHICKEN **22.95** | WITH SHRIMP **25.95**

in a cream, marinara or pink sauce

SMALL PLATES

*MOZZARELLA CAPRESE | **14.95**

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

PAN-FRIED MOZZARELLA | **14.95**

homemade marinara sauce with fresh basil

*MUSSELS | **16.95**

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

SHRIMP CAKES | **15.95**

sautéed mushrooms, basil aioli & tomato coulis

SHRIMP PARMESAN | **15.95**

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

*GRILLED OCTOPUS | **16.95**

arugula, kalamata olives & red roasted peppers

FRIED CALAMARI | **16.95**

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

BREADED EGGPLANT (OR) *GRILLED ZUCCHINI PARM | **14.95**

lightly breaded eggplant (or) grilled zucchini, baked with marinara sauce, mozzarella & parmesan

MEATBALLS | **15.95**

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

*BURRATA & PROSCIUTTO | **17.95**

creamy burrata cheese, prosciutto, arugula, tomatoes, homemade croutons and drizzles of lemon, EVOO & balsamic glaze

SPECIALTY PIZZAS

12" PIE

(sorry, no half & half)

(Our specialty pies have been carefully crafted and cannot be modified. Upcharge Gluten Free pizza crust \$3)

RED

*MARGHERITA PIZZA | **17.95**

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

MEAT LAYERED PIZZA | **22.95**

pepperoni, ham, bacon, meatballs & Italian sausage

HAWAIIAN PIZZA | **19.95**

ham & pineapple

*VEGGIE PIZZA | **18.95**

spinach, eggplant, mushrooms, roasted red peppers, broccoli & red onions

BBQ CHICKEN PIZZA | **20.95**

breaded chicken breast with red onion & tangy BBQ sauce

SUPREME PIZZA | **21.95**

pepperoni, sausage, caramelized onions, green peppers and mushrooms

*FUNGHI PIZZA | **19.95**

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

CLASSIC PEPPERONI PIZZA | **17.95**

tomato sauce, mozzarella, pepperoni and oregano

MEATBALL PIZZA | **20.95**

signature beef and turkey meatballs, ricotta & fresh basil

*PROSCIUTTO & ARUGULA PIZZA | **21.95**

prosciutto, arugula and asiago cheese

*CHEESE & TOMATO PIZZA | **14.95**

tomato sauce and mozzarella

SURF & TURF PIZZA | **23.95**

shrimp, prosciutto, pepperoni & shaved parmesan

WHITE

*TRUFFLED PIZZA | **19.95**

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

*SPINACH WHITE PIZZA | **18.95**

ricotta cheese, spinach, fresh tomato & roasted garlic

*CRUST PIZZA | **21.95**

figs, prosciutto & blue cheese

*THREE CHEESE WHITE PIZZA | **15.95**

ricotta, mozzarella & parmesan

SALADS

*CRUST SALAD | **12.95**

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

*MEDITERRANEAN SALAD | **12.95**

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

*ARUGULA SALAD | **13.95**

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

*CAESAR SALAD | **11.95**

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

*KALE SALAD | **13.95**

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

(Additions) Grilled or Blackened:

*Chicken 6.95 | *Salmon 7.95 | *Shrimp 7.95 | *Mahi Mahi 7.95