

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 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 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

No substitutions permitted.

Prices subject to change without notice.

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

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 red 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

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

PASTAS AND RISOTTOS

(Upcharge Gluten-Free or Whole-Wheat Pasta \$3)

LOBSTER RAVIOLI | 22.95

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 | 19.95

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINE WITH MEATBALLS | 21.95

our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 18.95

in a cream, marinara or pink sauce

PENNE BOLOGNESE | 20.95

hearty meat sauce & shaved parmesan

FETTUCCINE ALFREDO | 18.95

in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 24.95

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

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

ASIAGO CHICKEN LINGUINE | 20.95

with broccoli in light tomato cream sauce

FETTUCCINE WITH CHICKEN 20.95 | C & S 21.95 | SHRIMP 22.95

sautéed in a roasted garlic-tomato-cream sauce

SHRIMP FRANCESE WITH ANGEL HAIR | 22.95

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

BEEF & MUSHROOM RISOTTO | 20.95

arborio rice with ground beef, mushrooms & demi-glaze

RISOTTO WITH CHICKEN 19.95 | SHRIMP 22.95

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

TRUFFLE MUSHROOM RISOTTO | 19.95

arborio rice enriched with portobello and champignon mushrooms,

truffle oil, parmesan cheese and a touch of cream

LASAGNA | 20.95

lasagna noodles baked with alternating layers

of bolognese sauce, bechamel, and parmesan cheese

BAKED PENNE WITH BEEF & SAUSAGE RAGU | 21.95

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

SIGNATURE ENTREES

BREADED EGGPLANT (OR) GRILLED ZUCCHINI PARM | 18.95

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

CHICKEN PARMESAN | 21.95

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

MEATBALL PARMESAN | 21.95

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

SHRIMP PARMESAN | 22.95

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

CHICKEN MARSALA | 20.95

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

CHICKEN PICCATA | 20.95

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

CHICKEN MILANESE | 21.95

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN | CHICKEN 19.95 | MAHI 22.95 | TUNA 22.95

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

GRILLED | SALMON 22.95 | SHRIMP 22.95 | OCTOPUS 25.95

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

MAHI MAHI, 'FRANCESE STYLE' | 22.95

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

GNOCCHI 19.95 | WITH CHICKEN 22.95 | WITH SHRIMP 25.95

in a cream, marinara or pink sauce

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

MUSSELS | 15.95

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

FRIED CALAMARI | 15.95

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

BREADED EGGPLANT (OR) GRILLED ZUCCHINI PARM | 13.95

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

MEATBALLS | 14.95

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 & balsamic glaze

SPECIALTY PIES

12" PERSONAL PIZZA

(sorry, no half & half)

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

MARGHERITA PIZZA | 16.95

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

SPINACH WHITE PIZZA | 17.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 18.95

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

FIVE CHEESE PIZZA | 19.95

goat, ricotta, asiago, mozzarella & blue cheese

CRUST PIZZA | 20.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 21.95

pepperoni, ham, bacon, meatballs & Italian sausage

HAWAIIAN PIZZA | 18.95

ham & pineapple

VEGGIE PIZZA | 17.95

spinach, eggplant, mushrooms, green peppers, tomato & red onions

BBQ CHICKEN PIZZA | 19.95

chicken breast with red onion & tangy BBQ sauce

SUPREME PIZZA | 20.95

pepperoni, sausage, caramelized onions, green peppers and mushrooms

FUNGHI PIZZA | 18.95

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

CLASSIC PEPPERONI PIZZA | 16.95

tomato sauce, mozzarella, pepperoni and oregano

MEATBALL PIZZA | 19.95

signature beef and turkey meatballs, ricotta & fresh basil

PROSCIUTTO & ARUGULA PIZZA | 20.95

prosciutto, arugula and asiago cheese

MEDITERRANEAN PIZZA | 18.95

eggplant, red peppers, kalamata olives, caramelized onions & feta cheese

SALADS

CRUST SALAD | 11.95

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

MEDITERRANEAN SALAD | 11.95

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

ARUGULA SALAD | 12.95

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

CAESAR SALAD | 10.95

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

KALE SALAD | 12.95

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 | Ahi Tuna 8.95 | Mahi Mahi 7.95