

GUSTO

ITALIAN

BREAD & NIBBLES

FRESH BAKED GARLIC PIZZA BREAD

... rosemary and sea salt VG 909kcal	5.95
... tomato and herb VG 971kcal	6.45
... Fior Di Latte mozzarella V 1096kcal	6.95

ITALIAN-STYLE HOUMOUS **V**

served with crisp music bread, pumpkin seeds and a drizzle of pesto **581kcal**

MARINATED OLIVES **VG** **RG**

in chilli, garlic, parsley and olive oil, served with breadsticks **173kcal** 5.25

BRUSCHETTA **VG** **RG**

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil **301kcal** 5.95

WARM ROSEMARY & GARLIC FOCACCIA **VG** **RG**

with extra virgin olive oil and balsamic **637kcal** 4.95

★ Gusto Loves

GUSTO DOUGH PETALS™

... with tomato, crispy shallots, and homemade romesco vegan mayonnaise dip VG N 789kcal	6.75
... with garlic and parsley, served with garlic butter V 790kcal	6.75
... with slow-cooked pork with fennel, caramelised onions and mozzarella, served with garlic butter 1132kcal	6.95

TO START & SHARE

★ Gusto Loves

ANTIPASTI SHARING BOARD **RG**

with lightly smoked speck ham, prosciutto ham, burrata, goat's cheese, sun-dried tomatoes, chargrilled courgettes, focaccia and crisp music bread. Perfect for two **542kcal per portion** 19.95

★ Pairs perfectly with...

Della Vite Prosecco Rosé	125ml	Bottle	11.00	56.00
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GARLIC ROASTED KING PRAWNS

served with puttanesca fregula **203kcal** 12.25

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread **240kcal** 8.95

CALABRIAN STEAK TARTARE **RG**

inspired by our trip to Verona, this classic steak dish is seared, hand-chopped and infused with Calabrian 'nduja oil, gherkins, shallots and capers, finished with saffron aioli **587kcal** 14.25

★ Pairs perfectly with...

Susumanielo, Li Veli Askos Salento IGT	175ml	250ml	Bottle	12.25	16.75	49.00
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CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter, with lemon mayonnaise **535kcal** 9.75

BURRATA **V**

served on pickled beetroot carpaccio with spiced pumpkin seeds **411kcal** 10.95

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce, served with grated Gran Moravia cheese and focaccia **433kcal** 9.45

PAN-SEARED KING SCALLOPS **RG**

with crispy pancetta, pea purée, mint, chilli oil and pork crumb **316kcal** 15.25

SPICY MOZZARELLA ARANCINI* **V** **N**

made with vegetarian 'nduja, served with romesco mayonnaise dip and chive oil **582kcal** 9.25

PASTA & RISOTTO

These pastas are available as a starter size on request

BUCATINI CARBONARA **RG**

with cream, pancetta, parsley and black pepper **970kcal** 15.25

BUCATINI RAGÙ **RG**

with our slow-cooked three-meat ragù, topped with Pecorino Romano cheese **1176kcal** 15.25

RIGATONI ARRABBIATA **VG** **RG**

with tomato, red chilli and fresh basil **578kcal** 12.75

... add chicken **698kcal** ... prawns **641kcal**

... or pepperoni **820kcal** 15.25

TRUFFLED MUSHROOM FETTUCINE **V** **RG**

with wild mushrooms, white wine, cream and tarragon **836kcal** 14.95

... add chicken **956kcal** 17.45

SCALLOP & PRAWN RAVIOLI

in a rich lobster bisque, with samphire and cherry tomatoes **472kcal** 19.95

THREE-MEAT LASAGNE

made with our three-meat ragù and finished in the pizza oven **754kcal** 15.95

SEAFOOD RISOTTO **RG**

a rich risotto cooked in lobster bisque with smoked salmon, topped with samphire and prawns **726kcal** 17.95

★ Pairs perfectly with...

Vermentino, Cantina Mesa DOC	175ml	250ml	Bottle	9.00	12.50	37.00
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★ Gusto Loves

CRAB FETTUCINE

in rich lobster bisque, finished with butter, dill and red chilli **683kcal** 18.95

SUNDRIED TOMATO & MOZZARELLA GIRASOLE **V**

a Sardinian ravioli made with spirulina, served in a basil butter sauce with cherry tomatoes **657kcal** 14.95

FETTUCINE VERDE **V** **RG**

with peas, broad beans and green beans, finished with sundried tomatoes **755kcal** 14.95

MEAT, FISH & VEGAN

PAN-FRIED FILLET OF SEA BASS **RG**

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing (choose one or two fillets) **369/550kcal** 17.95 21.95

HONEY, LEMON & THYME CHICKEN **N**

marinated chicken breast, pan-roasted and served with charred vegetables, gnocchi and romesco sauce **774kcal** 19.95

SEARED TUNA **N**

lemon pepper crusted tuna steak with cherry tomatoes, seasonal vegetables, spinach and romesco sauce **585kcal** 22.95

★ Pairs perfectly with...

Gavi Di Gavi, Morgassi Superiore DOCG VG	175ml	250ml	Bottle	11.75	15.95	46.50
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GUSTO'S CLASSIC BURGER

beef chuck & short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries* **1209kcal**, or salad **824kcal** 15.95

... add pancetta **+81kcal** 17.45

HONEY & BALSAMIC GLAZED DUCK BREAST **RG**

inspired by our trip to Modena. Served with 12 year aged IGP balsamic, red wine jus, seasonal greens, creamy mash & crispy cavolo nero* **117kcal** 21.95

SAN MARZANO TOMATO ORZOTTO **VG**

cooked spelt topped with beetroot, seasonal vegetables, crispy cavolo nero*, chilli and sweet potato crisps* **606kcal** 13.25

... add chicken **733kcal** ... goat's cheese **759kcal** ... or prawns **669kcal** 15.95

VEGAN FLANK STEAK **VG** **N**

Redefine™ plant-based flank steak served with caramelised onion purée, garlic roast potatoes, spinach, wild mushrooms and finished with chive oil and romesco sauce **759kcal** 22.50

★ Gusto Loves

PAN-SEARED SALMON FILLET

watch our subtle applewood smoking process happen at your table. Served with puttanesca fregula and cavolo nero **650kcal** 19.95

STEAKS

450g CHATEAUBRIAND (for two people) **RG**

with our cacio e pepe butter, truffle mash, tender stem broccoli, seasonal greens and chillies **830kcal per portion** recommended to be cooked medium rare 69.95

... upgrade to our Steak Experience, perfectly paired with a bottle of Valpolicella, Ripasso Superiore Classico La Dama DOC **100.00**

200g FILLET **RG**

with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero* **815kcal** recommended to be cooked medium rare 33.95

230g RIB-EYE

topped with cacio e pepe butter and served with a crispy beef croquette*, saffron aioli, skin-on fries* and salad **1361kcal** recommended to be cooked medium 29.95

PEPPERCORN SAUCE **RG** 121kcal 2.95

RED WINE SAUCE **RG** 19kcal 2.95

ADD WHOLE KING PRAWNS 103kcal 5.00

SOURDOUGH PIZZAS

Inspired by trips to Naples, our 24-hour proved sourdough is freshly made every day with Caputo Blue '00' flour and 10% mother dough. (recipe without gluten **+2.95**)

MARGHERITA **V**

San Marzano tomato, basil and Fior Di Latte mozzarella **881kcal** 13.25

... make it vegan **1000kcal**

PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella **999kcal** 15.25

... make it a Diavola with fresh and dried chilli **1013kcal** 15.45

GRIFFINO

San Marzano tomato, chicken, pepperoni salsiccia, sliced red chilli, roasted red onion, and Fior Di Latte mozzarella **1041kcal** 15.25

CARNIVORO

San Marzano tomato, three-meat ragù, Italian sausage, slow-cooked pork, pepperoni salsiccia, prosciutto ham, caramelised onion and Fior Di Latte mozzarella **1454kcal** 15.95

CAPRINO **V**

San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, roasted red onions, pesto, Fior Di Latte mozzarella and topped with rocket **1104kcal** 15.50

ROSSO PICANTE **VG**

with garlic, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onions **1295kcal** 14.25

PIZZAIOLO'S CHOICE

Every two months we'll be introducing a new pizza, inspired by our trips to Italy and created by our team of pizza making specialists, Pizzaiolos

Ask our team today about the current pizza special and be transported by the flavours of Italy

ADDITIONAL PIZZA TOPPINGS 2.95 each

Favourites include: slow-cooked pork **154kcal** / chicken **72kcal** / 'nduja **311kcal** / ham **43kcal** / pepperoni salsiccia **173kcal** / prosciutto ham **86kcal** / anchovies **31kcal** / wild mushrooms **6kcal** ... add a whole burrata **324kcal** 5.00

SALADS

ROMESCO CHICKEN SALAD **N** **RG**

with goat's cheese, rocket, roasted red peppers, and 12 year aged IGP balsamic **379/757kcal** 8.75 15.25

CAESAR SALAD

fresh romaine lettuce, white anchovies, shaved Gran Moravia cheese, and crispy polenta croutons* **307/613kcal** 7.25 12.50

FREGULA & ROAST VEGETABLE SALAD **VG** **N**

roasted red onion, fregula, walnuts, chickpeas, soya beans, spelt, pumpkin seeds, asparagus, tender stem broccoli and sweet potato crisps* **592kcal** 13.95

... add chicken **718kcal** ... goat's cheese **745kcal** ... prawns **656kcal** 16.45

SIDES

ITALIAN FRIED COURGETTES* **V** 176kcal

4.75

CREAMY MASH **V** **RG** 328kcal

4.95

... upgrade to truffle mash **V** **RG** 373kcal 5.25

SEASONAL GREENS **VG** **RG**

with tender stem broccoli **92kcal** 4.50

GARLIC & SAGE ROAST POTATOES **VG** **RG** 202kcal

4.95

HERITAGE TOMATO & RED ONION SALAD **VG** **RG**

with pine kernels and micro basil **172kcal** 4.50

ROCKET & GRAN MORAVIA SALAD **V** **RG** 206kcal

4.50

SKIN-ON FRIES* **V** 424kcal

4.95

... with our Italian seasoning **425kcal**

... with truffle oil and Gran Moravia cheese **532kcal** 5.25

POLENTA CHIPS*

with truffle aioli and grated Pecorino Romano cheese **491kcal** 5.25

INVISIBLE SIDE

your donation will give FareShare, our Charity Partner, 10 meals to fight food hunger 2.00