# GUSTO

ITALIAN

## LUNCH MENU

### 2 COURSES 19.95 | 3 COURSES 23.95

Monday - Friday until 5pm

### TO START

#### ITALIAN-STYLE HOUMOUS 🖤

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

#### CRISPY LEMON & PEPPER CALAMARI\*

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

#### BRUSCHETTA (16)

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

#### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

#### MAINS

#### BUCATINI CARBONARA 🚳

with cream, pancetta, parsley and black pepper 970kcal

#### RIGATONI ARRABBIATA 🕼 🙉

with tomato, red chilli and fresh basil 578kcal

... add chicken 698kcal ... prawns 641kcal ... or pepperoni 820kcal +2.75

#### PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal ... make it a Diavola with fresh and dried chilli 1013kcal +0.50

#### GUSTO'S CLASSIC BURGER

beef chuck & short rib burger with caramelised onion, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries\* 1209kcal, or a house salad 824kcal ... add pancetta +81kcal +2.00

#### SAN MARZANO TOMATO ORZOTTO 🚾

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

... add chicken 733kcal ... goat's cheese 759kcal

... or prawns 669kcal +2.75

#### MAKE YOUR LUNCH EXTRA SPECIAL

#### WHY NOT UPGRADE FOR 10.95 EXTRA

Choose your starter and main below

#### **TO START**

#### GARLIC ROASTED KING PRAWNS

served with puttanesca fregula 203kcal

#### BURRATA 🖤

served on pickled beetroot carpaccio with spiced pumpkin seeds 411kcal

#### PAN-FRIED FILLETS OF SEA BASS 📧

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 550kcal

#### HONEY, LEMON & THYME CHICKEN N

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

### ADDITIONAL SIDES

ITALIAN FRIED COURGETTES <sup>*</sup> ♥ 176kcal	4.75	SKIN-ON FRIES* V 424kcal	4.95
CREAMY MASH V RG 328kcal upgrade to truffle mash V RG 373kcal	4.95 5.25	with our Italian seasoning 425kcal with truffle oil and Gran Moravia cheese 532kcal	5.25
SEASONAL GREENS VORO	4.50	GARLIC & SAGE ROAST POTATOES 6 202kca	al 4.95
with tender stem broccoli 92kcal		ROCKET & GRAN MORAVIA SALAD V 🕫 206kca	al 4.50
HERITAGE TOMATO & RED ONION SALAD (10) with pine kernels and micro basil 172kcal	4.50	INVISIBLE SIDE 2.00 your donation will give FareShare, our Charity Partner,	
POLENTA CHIPS* with truffle aioli and grated Pecorino Romano cheese 491kcal	5.25	10 meals to fight food hunger	

#### DESSERTS

#### WARM CHOCOLATE BROWNIE V



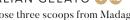
served with Italian salted caramel gelato and dark chocolate sauce 725kcal

### BOMBOLINI\* 🖤



lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff <sup>™</sup> sauce and fruits of the forest sorbet 1075kcal

### ITALIAN GELATO 🗸 🔞



choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream 338kcal

#### SORBET @ RO



choose three scoops from lemon, mandarin, and fruits of the forest 201kcal









🕜 Vegetarian 🔞 Vegan 🕠 Contains nuts 🔞 Recipe without intentional gluten ingredients 📾 Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried (highlighted with an \*). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

> Join Gusto Gold Club to earn cashback every time you dine with us, and unlock surprise offers and deals. Sign up at www.gustorewards.com