

GUSTO

ITALIAN

LUNCH MENU

2 COURSE £13.95

ADD A COURSE £3

TO START

MILANESE-STYLE MEATBALLS

hand rolled, with Gran Moravia cheese, and a lightly spiced tomato sauce

BRUSCHETTA (VG)

tomato, basil and garlic, finished with extra virgin olive oil

CRISPY LEMON & PEPPER CALAMARI (ADD £1)

lightly fried with lemon mayonnaise

SICILIAN ARANCINI RICE BALLS (V)

made by hand here every day. Saffron and Gran Moravia cheese. Served with a spiced tomato coulis

CELERIAC SOUP WITH MINI TRUFFLED PASTA PILLOWS (ASK FOR V)

silky, homemade soup with truffled cheese-stuffed agnolotti ravioli

MAINS

CREAMY RIGATONI WITH WINTER VEG (V)

a winter take on our much loved Primavera. With broccoli, cavolo nero, pine nuts, and cream sauce

... add chicken £2.00

GUSTO CLASSIC BURGER

in a brioche bun with melted mozzarella, and served with skin-on fries dusted with our own Italian-blend seasoning

... add pancetta £1.00

PEPPERONI SALSICCIA PIZZA

pepperoni and mozzarella

... add chilli for an extra hit of spice £0.50

BISTRO CUT RUMP STEAK AND FRIES (NG) (ADD £3.00)

PAN FRIED FILLET OF SEABASS (NG)

on a bed of creamed spinach. Served with garlic and rosemary potatoes

RAINBOW SUPERFOOD SALAD (VG)

with avocado, chickpeas, spiced pumpkin seeds, houmous, and crispy flatbreads

... add chargrilled chicken OR king prawns £2.00

OVEN ROASTED CAULIFLOWER STEAK (VG, NG)

topped with almonds and seeds, tomato coulis, salad of pickled vegetables. Served with garlic and rosemary potatoes

ADDITIONAL SIDES

Favourites include:

TUSCAN WINTER GREENS (VG, NG) £3.50
cavolo nero, tenderstem broccoli, and kale

ITALIAN FRIED COURGETTES (V) £3.50

FRENCH BEANS WITH SHALLOTS (VG, NG) £3.75

HERITAGE TOMATO CAPRESE SALAD (V, NG) £5.95
with mozzarella and drizzled 12-year-aged IGP balsamic

SKIN-ON FRIES (V, NG) £3.75
dusted with our Italian-blend seasoning

SICILIAN CAPONATA (VG, NG) £3.50
slow-cooked aubergine, celery, capers, and tomato

DESSERTS

BOMBOLINI (V, N)

lightly sweetened dough balls with Chantilly cream. Choose caramelised Biscoff dip or chocolate sauce

HOMEMADE GUSTO TIRAMISU (V)

to our own secret recipe...

COFFEE & SWEET CANAPÉ (V)

£4.50 single shot | £4.75 double shot
can't manage a full dessert, but still want a little sweet hit? Two bite-sized pieces of our favourite desserts served with your choice of coffee

Choose from Tiramisu or Chocolate Brownie

LEMON SORBET (VG)

a refreshing zesty iced dessert

VANILLA RICE PUDDING (V, NG)

with plum compote, and honeycomb pieces

V Vegetarian VG Vegan NG Recipe without gluten N Contains nuts (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten. Allergen information is available on request.

Gusto lunch menu cannot be used in conjunction with any other offer.

A discretionary 10% service charge will be added to your bill for parties of 6 or more.

GUSTO

ITALIAN

EVENING MENU

2 COURSE £16.95 | 3 COURSE £19.95

TO START

CRISPY LEMON & PEPPER CALAMARI

lightly fried with lemon mayonnaise

MILANESE-STYLE MEATBALLS

hand rolled, with Gran Moravia cheese, and a lightly spiced tomato sauce

BRUSCHETTA (VG)

tomato, basil and garlic, finished with extra virgin olive oil

HOUMOUS (VG)

served with thin crispy flatbreads and pumpkin seeds

CREAMY RIGATONI WITH WINTER VEG (V)

a winter take on our much loved Primavera. With broccoli, cavolo nero, pine nuts, and cream sauce

... add chicken £1.00

MAINS

ROAST CHICKEN BREAST

with creamed leeks, tomato and caper dressing, with fried gnocchi

GUSTO CLASSIC BURGER

in a brioche bun with melted mozzarella, and served with skin-on fries dusted with our own Italian-blend seasoning

... add pancetta £1.00

SICILIAN-STYLE SALMON (NG)

with fresh homemade caponata and lemon

FLATTENED RUMP STEAK (NG)

with garlic, chilli, rocket and Gran Moravia
recommended to be cooked pink...

SPICY 'NDUJA & TOMATO GNOCCHI

5-hr caramelised onions, tomato sauce, 'Nduja sausage, and smoked Scamorza cheese

GRIFFINO PIZZA

roast chicken, pepperoni salsiccia, sliced red chilli, roasted red onion, and mozzarella

MILANESE SAFFRON RISOTTO (V, NG)

crowned with artichokes, tenderstem broccoli, and roasted red pepper

OVEN ROASTED CAULIFLOWER STEAK (VG, NG)

topped with almonds and seeds, tomato coulis, salad of pickled vegetables

ADDITIONAL SIDES

Favourites include:

TUSCAN WINTER GREENS (VG, NG) £3.50
cavolo nero, tenderstem broccoli, and kale

ITALIAN FRIED COURGETTES (V) £3.50

BAKED ROSEMARY AND GARLIC POTATOES (VG, NG) £3.75

CREAMY MASH (V) £3.50

FRENCH BEANS WITH SHALLOTS (VG, NG) £3.75

SKIN-ON FRIES (V, NG) £3.75
dusted with our Italian-blend seasoning

SICILIAN CAPONATA (VG, NG) £3.50
slow-cooked aubergine, celery, capers, and toma

HERITAGE TOMATO CAPRESE SALAD (V, NG) £5.95
with mozzarella and drizzled 12-year-aged IGP balsamic

DESSERTS

BOMBOLINI (V, N)

lightly sweetened dough balls with Chantilly cream. Choose caramelised Biscoff dip or chocolate sauce

LEMON SORBET (VG)

a refreshing zesty iced dessert

HOMEMADE GUSTO TIRAMISU (V)

to our own secret recipe...

VANILLA RICE PUDDING (V, NG)

with plum compote, and honeycomb pieces

WARM CHOCOLATE AND HAZELNUT BROWNIE (V, N)

with salted caramel ice cream and dark chocolate sauce

V Vegetarian VG Vegan NG Recipe without gluten N Contains nuts (Please ask to see our carbohydrate counted menu)

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