



**BREADS AND NIBBLES**

MIXED OLIVES	£3.25
SUN-DRIED TOMATOES	£2.95
CHILLI SALT EDAMAME BEANS	£3.25
GUSTO DOUGH PETALS™ with garlic butter	£4.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.75
... tomato and basil	£5.50
... mozzarella	£5.75

**THE DELI BOARD**

Served with rosemary focaccia, marinated olives, sun-dried tomatoes and houmous

THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£14.95

**TO START**

BRUSCHETTA tomato, basil and garlic finished with extra virgin olive oil	£4.95
HOUMOUS served with pesto, stone baked flatbread and crudités	£5.95
PLUM TOMATO AND BASIL TART with aged balsamic	£5.50
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£5.95
DEEP FRIED TOMA CHEESE with spiced tomato coulis	£5.25
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.50
SMOKED SALMON AND MASCARPONE with pickled cucumber and fresh lemon	£6.95
CALAMARI DEEP FRIED with lemon mayonnaise	£7.25
CREAMED GARLIC MUSHROOMS chargrilled artisan bread and crispy shallots	£5.75
THE FONDUE BOARD truffled Toma cheese fondue with celery, carrot and artisan bread	£6.95
OVEN ROAST PORK RIBS with tomato barbeque sauce and rocket	£7.95
TOMATO AND MOZZARELLA SALAD	£7.25
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£7.95

**SALAD**

	Starter	Main
TOMATO AND MOZZARELLA SALAD	£7.25	
BEEF FILLET CARPACCIO SALAD with pickled radish and a maple and soy dressing		£12.50
APPLE AND DOLCELATTE SALAD with honey, walnuts and celery leaf	£5.95	£10.50
CAESAR SALAD	£5.75	£9.95
... with chicken	£6.95	£11.95
ROMESCO CHICKEN SALAD with goat's cheese, red peppers and aged balsamic	£6.95	£12.50

**PASTA & RISOTTO**

Gluten and wheat free pasta available.		
SPAGHETTI CARBONARA	£6.75	£11.25
GARGANELLI ARRABIATA with tomato, chilli, mozzarella and fresh basil	£6.25	£10.75
... with pepperoni	£6.95	£11.50
... with chicken	£6.95	£11.50
SPAGHETTI BOLOGNESE	£6.75	£11.25
TAGLIATELLE WITH PRAWNS AND GARLIC in sweet chilli tomato sauce finished with fresh lime and rocket	£7.95	£14.25
GARGANELLI PRIMAVERA with spring vegetables, pine nuts and Italian cheese	£6.75	£10.95
...with chicken	£7.25	£11.95
SPAGHETTI MEATBALLS	£6.95	£11.50
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£7.50	£13.25
SPAGHETTI PESTO with green beans, sun-dried tomatoes and rocket leaves	£5.95	£10.50
...with chicken	£6.95	£11.50
OVEN BAKED HOMEMADE LASAGNE	£6.75	£11.50
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon		£15.95
LOBSTER AND PRAWN SPAGHETTI in a light chilli and tomato sauce		£19.50
HANDMADE ARTICHOKE TORTELLINI with mushroom butter sauce and rocket	£7.50	£13.95
MUSHROOM RISOTTO finished with shaved Grana Padano and truffle oil	£6.75	£11.50
... with pancetta	£7.50	£12.50
SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£7.95	£13.25

**PIZZA**

Our award winning pizzas are all freshly prepared in house using homemade dough.		
MARGHERITA Tomato base and mozzarella		£9.50
FUNGHI Mushrooms, tomato garlic base, mozzarella and smoked provola		£9.95
CLASSIC AMERICAN Pepperoni and mozzarella		£12.25
DIAVOLA The 'Classic American' with sliced fresh red, green chillies and chilli oil - hot, hot, hot!		£12.25
THE GRIFFIN Roast chicken, pepperoni, sliced green chilli, roasted red onion and mozzarella		£13.25
BBQ CHICKEN Roast chicken, barbeque sweet tomato base with mozzarella and pancetta		£12.50
FIorentina Tomato base with mozzarella, mushroom, red onion, dolcelatte, spinach and egg		£11.25
CAPRINO Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket		£11.50
PEKING Roasted crispy duck on a hoi sin base with spring onion, mozzarella, cucumber and coriander		£13.25
CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham and caramelised onion		£13.95
..... Additional toppings		£1.95 each

**MAINS**

SLOW COOKED PORK BELLY with fried gnocchi, pork crackling, apple sauce and red wine jus		£14.95
PAN ROAST DUCK BREAST with braised fennel and orange		£15.95
GUSTO BURGER served in a seeded brioche bun with melted mozzarella and fries ... with pancetta add £1		£13.75
ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi		£14.95
BAKED AUBERGINE MILANESE served with a rocket salad		£10.25
PAN FRIED FILLET OF SEA BASS served on a bed of creamed spinach	£12.75	£18.95
MAPLE GLAZED SALMON FILLET with pickled cucumber and crème fraiche		£15.25
SEARED LEMON AND PEPPER TUNA STEAK served with cherry tomatoes, asparagus and black olives		£18.95
OVEN BAKED FILLET OF COD WRAPPED IN PROSCIUTTO served with tenderstem broccoli and chilli		£12.95
WHOLE SALT BAKED SEA BASS infused with lemon and Italian herbs		£18.95

**28 DAY AGED PREMIUM STEAK**

FLATTENED RUMP STEAK with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano recommended to be cooked pink...		£15.95
10oz RIBEYE OF BEEF with truffle oil, sun-dried tomatoes and sautéed wild mushrooms recommended to be cooked medium...		£18.50
CHARGRILLED FILLET STEAK 8oz with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare...		£25.50
..... Add peppercorn or red wine sauce		£2.60

**SIDES**

ROCKET AND GRANA PADANO SALAD	£3.95
HOUSE SALAD	£3.95
FRENCH BEANS WITH SHALLOTS	£3.60
FRIES	£3.60
TRUFFLED FRIES WITH GRANA PADANO	£3.95
CREAMED SPINACH	£3.95
ITALIAN FRIED COURGETTES	£3.60
BUTTERED MASHED POTATO WITH PESTO	£3.60
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE NUTS	£3.75
POLENTA CHIPS	£3.60

**OTHER MENUS AVAILABLE**

LUNCH MENU

EVENING MENU

SUNDAY MENU

SET MENUS

Available for parties of 6 or more

KIDS MENU

Make your own pizza

Please ask your server for more details



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MIXED OLIVES	£3.25
GUSTO DOUGH PETALS™ with garlic butter	£4.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.75
... tomato and basil	£5.50
... mozzarella	£5.75

**THE DELI BOARD**

Served with rosemary focaccia, marinated olives, sun-dried tomatoes and houmous

THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£14.95

**TO START**

PLUM TOMATO AND BASIL TART with aged balsamic	£5.50
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£5.95
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.50
CALAMARI DEEP FRIED with lemon mayonnaise	£7.25
CREAMED GARLIC MUSHROOMS chargrilled artisan bread and crispy shallots	£5.75
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£7.95

**PASTA & RISOTTO**

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TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£7.50	£13.25
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WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon		£15.95
MUSHROOM RISOTTO finished with shaved Grana Padano and truffle oil	£6.75	£11.50
... with pancetta	£7.50	£12.50
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CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham and caramelised onion		£13.95
..... Additional toppings £1.95 each		

**SALAD**

APPLE AND DOLCELATTE SALAD with honey, walnuts and celery leaf	£5.95	£10.50
CAESAR SALAD ... with chicken	£5.75 £6.95	£9.95 £11.95
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**SIDES**

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TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE NUTS	£3.75
POLENTA CHIPS	£3.60

**OTHER MENUS AVAILABLE**

- LUNCH MENU
- EVENING MENU
- SUNDAY MENU
- SET MENUS
- KIDS MENU

Please ask your server for more details

F I Z Z	Glass 125ml	Glass 250ml	Bottle
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**W H I T E**

PROSECCO, BEL STAR Veneto, Italy. A very easy-drinking and refreshing prosecco	£6.00	£28.00	
PROSECCO 'CREDE' VINTAGE 2014, BISOL Valdobbiadene, Italy. A more serious single vintage style for all Prosecco lovers	£35.00		
PROSECCO 'GOLD' BOTTEGA Veneto, Italy. A real showstopper of a prosecco, expressive and fresh	£39.00		
HATTINGLEY VALLEY Hampshire, UK. A real challenge to Champagne, this is a top UK sparkling wine	£52.00		
G H MUMM NV Champagne, France. A luxurious glass of Champagne from a quality producer	£9.75	£55.00	
VEUVE CLICQUOT YELLOW LABEL NV Champagne, France. An ultimate lifestyle choice... playful and expressive	£70.00		
PERRIER-JOUËT BELLE EPOQUE 2006 Champagne, France. One of the iconic luxury brand Champagnes	£155.00		
DOM PERIGNON VINTAGE 2004 Champagne, France. Nothing says class and finesse like Dom Perignon	£170.00		

**R O S É**

ROSATO SPUMANTE CA DI ALTE Veneto, Italy. From the region of prosecco, a fruity yet elegant fizz	£6.00	£28.00	
PINOT NOIR 'ROSÉ GOLD', BOTTEGA Veneto, Italy. An elegant and refreshing rosé from this iconic prosecco producer	£39.00		
MOUTARD ROSÉ NV Champagne, France. Typically amazing rosé from a very consistent Champagne house	£55.00		
LAURENT-PERRIER ROSÉ NV Champagne, France. A definitive elegant rosé Champagne style	£85.00		
PERRIER-JOUËT NV ROSÉ Champagne, France. A richer and bolder fruity style of Champagne	£90.00		
PERRIER-JOUËT BELLE EPOQUE ROSÉ VINTAGE 2004 Champagne, France. This Champagne is the ultimate in luxury and decadence	£195.00		

**R O S É W I N E**

	Glass 175ml	Glass 250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA Veneto, Italy. A delicate and easy drinking Italian blush style rosé	£5.50	£7.50	£22.00
PROVENCE ROSÉ, DOMAINE D'ASTROS Provence, France. A typical lighter pink and fresher Provençal style	£7.00	£9.25	£27.00
PROVENCE ROSÉ, 'WHISPERING ANGEL' CHATEAU D'ESCLAN Provence, France. An iconic Provence rosé that's delicately light and fragrant	£39.00		

**W H I T E W I N E**

	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE Veneto, Italy. Classic Northern Italian freshness and elegance	£5.00	£7.00	£18.95
INZOLIA, LEGATO Sicily, Italy. Inzolia is like Sicily's Sauvignon; fresh, citrusy and crisp			£20.50
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES Setubal, Portugal. An easy-drinking lighter Chardonnay blend from Portugal	£5.50	£7.50	£22.00
CORTESE, SAN SILVESTRO Piemonte, Italy. Elegant and perfumed, Cortese is the grape used in Gavi di Gavi			£23.00
SAUVIGNON BLANC FURMINT, GOMILA Jeruzalem, Slovenia. Sauvignon blended with Slovenia's easy-drinking Furmint grape	£6.00	£8.25	£24.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI Le Marche, Italy. An easy-drinking white from La Marche that's crisp and earthy			£25.00
PINOT GRIGIO 'RIFF', ALOIS LAGEDER Alto Adige, Italy. Not your average Pinot Grigio... this is fresh, smooth and aromatic	£6.50	£9.00	£26.00
SAUVIGNON BLANC, VALLEE DES REINES, TOURAINE Loire, France. Typical Loire Valley freshness from this Touraine Sauvignon			£27.00
ROUSSANNE, DOMAINE LA CROIX GRATIOT Languedoc, France. A great alternative to Chardonnay from this native Rhone grape			£28.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand. Classic tangy NZ Sauvignon without too much intensity	£7.50	£9.75	£29.00
ALBARINO, MARTIN CODAX Rais Baixas, Spain. Spain's everyday drinking citrusy dry white... perfect with fish			£31.00
CHARDONNAY 'EVE', CHARLES SMITH Washington State, USA. A balanced, lighter and more delicate USA Chardonnay			£32.00
GAVI DI GAVI, MORAGASSI Piemonte, Italy. Classic Gavi di Gavi...fresh, minerally and crisp			£33.00
CHABLIS, DOMAINE GRAND ROCHE Burgundy, France. An elegant, unoaked Chardonnay typical of the Chablis region			£34.00
GRECO DI TUFO, FEUDI DI SAN GREGORGIO Campania, Italy. Greco di Tufo is one of Italy's most iconic dry whites			£36.00
SANCERRE 'LA MOUSSIÈRE' ALPHONSE MELLOTT. Loire, France. The ultimate expression of a refined and silky Loire Sauvignon			£45.00

**R E D W I N E**

	Glass 175ml	Glass 250ml	Bottle
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE Abruzzo, Italy. Montepulciano is the classy food matching choice	£5.00	£7.00	£18.95
GARNACHA, EL CIRCO Carinena, Spain. Like a baby Rioja... full of red fruit intensity and spice			£21.00
BARBERA, RIVA LEONE Piemonte, Italy. A classic smooth and fruit-rich Barbera from Northern Italy	£5.50	£7.50	£22.00
CABERNET SAUVIGNON, VILLA MONTES Valle Central, Chile. A serious full-bodied dry red wine, perfect with red meats			£23.00
SHIRAZ, 16 STOPS McLaren Vale, Australia. Proper Aussie Shiraz that's spicy, rich and smooth	£6.00	£8.25	£24.00
CHIANTI RISERVA, VILLA DI CAMPOBELLO Tuscany, Italy. A typically peppery yet smooth traditional Chianti style			£25.00
RIOJA JOVEN, SEÑONIO DE UNUELA Rioja Alta, Spain. A juicy easy-drinking lighter Spanish Rioja; soft, smooth and rich	£6.50	£9.00	£26.00
MALBEC 'ESQUINAS', ARGENTO Mendoza, Argentina. Full bodied yet smooth and modern... the new style Malbec	£7.00	£9.25	£27.00
CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI Tuscany, Italy. One of Tuscany's top estates producing something very modern			£28.00
CABERNET FRANC, DOMAINE LAVGNE, SAUMUR-CHAMPIGNY Loire, France. Gamay- smooth, fragrant and earthy; a perfect lighter Loire Valley red			£29.00
CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS Barossa & Eden Valley, Australia. A classically punchy and full-bodied Australian Cabernet			£30.00
PINOT NOIR, CANTINA TRAMIN Alto Adige, Italy. A very classy and delicate Pinot Noir from the far North of Italy			£34.00
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE Rhone, France. France's most honest Syrah expression... earthy and peppery			£36.00
COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX Burgundy, France. Burgundy at its best... silky, smooth and fragrant			£40.00
AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE Veneto, Italy. Made from dried grapes, Amarone is an iconic full-bodied wine.			£48.00

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information. All wines by the glass are available as 125ml measures.

