

# GUSTO

ITALIAN

## SUNDAY MENU

2 course £16.95

3 course £19.95

### STARTERS

CRISPY LEMON &  
PEPPER CALAMARI  
lightly fried with lemon mayonnaise

WARM  
MUSHROOM CROSTINI (VG)  
with caramelised red onion, rocket,  
truffle oil, and aged balsamic vinegar

SICILIAN ARANCINI RICE BALLS (V)  
made by hand here every day.  
Saffron and Gran Moravia cheese.  
Served with a spiced tomato coulis

HOMEMADE CHICKEN LIVER PÂTÉ  
with red onion and cranberry chutney served  
with warm focaccia croutes

### MAINS

PAN ROAST RUMP OF LAMB (NG)  
crispy polenta, pea puree, and red wine jus

CHARGRILLED  
10oz PORK CUTLET (NG)  
served on the bone with apple sauce,  
crackling, kale, and red wine jus

ROAST CHICKEN BREAST  
with creamed leeks, tomato and caper  
dressing, with fried gnocchi

PEPPERONI SALSICCIA PIZZA  
pepperoni and mozzarella  
...add chilli for an extra hit of spice £0.50

OVEN ROASTED  
CAULIFLOWER STEAK (VG, NG)  
topped with almonds and seeds, tomato coulis,  
and a salad of pickled vegetables

PAN FRIED FILLET OF SEA BASS (NG)  
served on a bed of creamed spinach

### DESSERT

HOMEMADE GUSTO TIRAMISU (V)  
to our own secret recipe...

BOMBOLINI (V)  
lightly sweetened dough balls  
with caramelised Biscoff dip  
and Chantilly cream

STICKY TOFFEE PUDDING  
with vanilla ice cream

THREE SCOOP ICE CREAM AND  
GINGERBREAD CRUMB-DUSTING (V)  
choose from vanilla, chocolate, salted caramel  
or Eton mess

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

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

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten. Allergen information is available on request.  
A discretionary 10% service charge will be added to your bill for parties of 6 or more.

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## AFTER DINNER Perfect instead of, or with a dessert...

	LEMON MERINGUE <small>Ketel One Citron, lemon, Limoncello. We fire &amp; caramelize the top at your table</small>	Vodka	Smooth	£8.50
	TIRAMISU MARTINI <small>Martell VS brandy, coffee liqueur, vanilla, mascarpone</small>	Brandy	Silky	£8.50
	SALTED CARAMEL RUSSIAN <small>Ketel One, vanilla liqueur, chocolate, caramel, cream, salt</small>	Vodka	Rich & sweet	£8.00
	RASPBERRY CHEESECAKE <small>Absolut Vanilla, raspberry liqueur, vanilla, mascarpone</small>	Vodka	Creamy & tart	£8.50
	THE GREY GOOSE ESPRESSO MARTINI FLIGHT <small>4 mini espresso martinis for you to indulge: Gingerbread - Vanilla - Hazelnut (N) - Classic</small>			£12.00

## COFFEE

Single      Double

ESPRESSO / RISTRETTO	£2.50	£2.75
AMERICANO	£2.50	£2.75
CAPPUCCINO	£2.95	£3.15
CAFÉ LATTE	£2.95	£3.25

Add Vanilla / Cinnamon / Hazelnut / Gingerbread syrup for 50p

COFFEE WITH A CREAM FLOAT	£2.50	£2.95
MACCHIATO	£2.50	£2.75
FLAT WHITE		£2.85
MOCHA TOPPED WITH WHIPPED CREAM	£3.25	

## TEA

TAYLOR'S  
OF HARROGATE  
£2.35  
Choose from: Earl Grey,  
Breakfast, Organic Camomile,  
Peppermint, Mandarin  
& Ginger, Sweet Rhubarb,  
and Pure Green.

## LIQUEUR COFFEES

CAFÉ GUSTO <small>Baileys and Drambuie in a café latte</small>	£4.65	CLASSIC AFFOGATO <small>With vanilla ice cream and Disaronno</small>	£5.75
BOURBON AND GINGERBREAD TODDY <small>Woodford Reserve, Grand Marnier and gingerbread mixed with fruit and bitters</small>	£5.25	IRISH COFFEE <small>Jameson's Irish whiskey in an Americano with sugar and a cream float</small>	£4.65