

GUSTO

EVENING MENU

2 course £16.95

3 course £19.95

STARTERS

BRUSCHETTA

tomato, basil and garlic finished with extra virgin
olive oil

CRISPY CALAMARI

flour dusted, lightly fried
and served with lemon mayonnaise

HAND ROLLED MEATBALLS

glazed with Italian cheese and served with
chargrilled artisan bread

CREAMED

GARLIC MUSHROOMS

chargrilled artisan bread and crispy shallots

TAGLIATELLE WITH PRAWNS

in sweet chilli and garlic tomato sauce finished with fresh lime and rocket

MAINS

BAKED FILLET OF SALMON

cauliflower rice, pine nuts, pomegranate seeds
and a drizzle of tomato caper dressing

ROAST CHICKEN BREAST

with creamed leeks, tomato and caper dressing
with fried gnocchi

...with baked rosemary and garlic potatoes add £1

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DUCK AND SWEET ONION GARGANELLI

in a tomato and red wine sauce topped with
smoked almonds

PIZZA CAPRINO

goat's cheese, roasted red peppers, pine nuts,
caramelised onions, pesto, mozzarella and rocket

AUBERGINE MILANESE

served with a rocket and Gran Moravia salad,
dressed with maple and soy

THE GUSTO BURGER

served in a brioche bun with melted mozzarella
and fries

...with pancetta add £1

DESSERT

VANILLA FLAVOURED RISOTTO

served with amara cherries and toasted almonds

HOMEMADE GUSTO TIRAMISU

to our own secret recipe...

BOMBOLINI

lightly sweetened dough balls with caramelised
biscoff dip and chantilly cream

LEMON SORBET

a refreshing zesty iced dessert

Gusto evening menu can not be used in conjunction with any other offer.