

GUSTO

LUNCH MENU

2 course £11.95

3 course £13.95

STARTERS

HOMEMADE RED PEPPER AND
BASIL ARANCINI
served with spiced tomato coulis

SUN-DRIED TOMATO HOUMOUS
dressed with toasted almonds and served with
toasted artisan bread and crudities

HOMEMADE CHICKEN LIVER PATE
with red onion and cranberry chutney with
toasted artisan bread

RED APPLE AND DOLCELATTE SALAD
with honey and toasted walnut

MINISTRONE OF WINTER VEGETABLES
dressed with extra virgin oil and freshly baked focaccia

MAINS

PIZZA CAPRINO
goat's cheese, roasted red peppers, pine nuts,
pesto, mozzarella and rocket

SLOW COOKED BBQ PORK PIADINA
with spiced tomato coulis and fries

PAN FRIED FILLET OF SEABASS
served on cauliflower rice with toasted
pine nuts

SPAGHETTI WITH SUN-DRIED TOMATO
PESTO AND GREEN BEANS
finished with fresh rocket leaves and shaved
Grana Padano

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

...with chicken add £1

DUCK AND SWEET ONION GARGANELLI
in a tomato and red wine sauce topped with
smoked almonds

HADDOCK AND POTATO FISHCAKE
finished with a soft poached egg and dressed
with a mouclade sauce

OVEN BAKED POTATO GNOCCHI
with creamed leeks, dolcelatte cheese and topped with a crispy shallot crumb

DESSERT

BOMBOLINI
lightly sweetened dough balls with caramelised
biscoff dip and chantilly cream

DARK CHOCOLATE MOUSSE
WITH SALTED CARAMEL
a bitter sweet treat topped with a orange chantilly
cream and biscotti

HOMEMADE GUSTO TIRAMISU
to our own secret recipe...

LEMON SORBET
a refreshing zesty iced dessert

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