

GUSTO

EVENING MENU

2 course £16.95

3 course £19.95

STARTERS

CRISPY CALAMARI
flour dusted, lightly fried with lemon mayonnaise

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

PROSCIUTTO HAM
served with celeriac remoulade and truffle oil

**HOMEMADE RED PEPPER
AND BASIL ARANCINI**
served with spiced tomato coulis

TAGLIATELLE WITH SMOKED SALMON AND DILL
tossed with cream, peas and spinach
finished with fresh lemon

MAINS

BAKED FILLET OF SALMON
cauliflower rice, pine nuts, pomegranate seeds
and a drizzle of tomato caper dressing

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

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

GARGANELLI ARRABIATA
with tomato, chilli, mozzarella and fresh basil
...with pepperoni
...with chicken

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

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

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

THE GUSTO BURGER
from the grill and served in a brioche bun with
melted mozzarella and fries

...with pancetta add £1

DESSERT

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

STICKY TOFFEE PUDDING
with vanilla ice cream

**WARM CHOCOLATE AND
HAZLENUT BROWNIE**
with pistachio ice cream and Biscoff sauce

LEMON SORBET
a refreshing zesty iced dessert