

ITALIAN

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		WHILE YOU PONDER		
GUSTO DOUGH PETALS™ with garlic and parsley, served with garlic butter (V) with tomato, crispy shallots, and housemade	4.85 4.75	MARINATED NOCELLARA OLIVES (VG, RG) WARM ROSEMARY FOCACCIA BREAD (VG) with olive oil and aged balsamic	3.9 3.9	Stracchino cheese and truffle, with Romesco sauce
Romesco vegan mayonnaise dip (VG, N) with prosciutto ham, caramelised onion, mozzarella, and garlic butter	4.95	BRUSCHETTA (VG) tomato, basil and garlic finished with Gusto's own Puglian e	4.9 xtra virgin olive oi	
		TO START AND TO SHA	A R E	
PORCINI MUSHROOM ARANCINI RICE BALL (V) nade by hand here every day. On a bed of salad and served with ruffled mayonnaise, and Gusto's own Puglian extra virgin olive oi	6.50 1 8.25	★ Gusto Loves STARTER SHARER BOARD (SERVES 2) selection of crispy calamari, porcini mushroom arancini Milanese-style meatballs, and zingy mint, courgette, and Served with lemon mayonnaise	16.75 ball (V), pepper antipasto.	goats' cheese balls rolled in semolina and lightly fried. Served on pickled
rab mayonnaise, served with crispy focaccia croûtes, and red pepp SUMMER PEA SOUP & WARM PUGLIAN BREAD V PLEASE ASK FOR VG)		HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney served with warm f	6.9 ocaccia croûtes	DELI BOARD CURED MEATS (N) (SERVES 1) 10 prosciutto ham, salami soppressa and coppa. Served with warm rosemary focaccia, marinated Nocellara olives, sun-dried tomatoes, and pesto
ilky, homemade soup with crème fraîche HERITAGE TOMATO PANZANELLA SALAD (VG, RG) vith capers, red onion, gluten-free ciabatta bread, and Gusto's own Puglian extra virgin olive oil	7.25	KING PRAWNS & PICKLED FENNEL (RG) pan fried with tomato, capers, and chilli oil MILANESE-STYLE MEATBALLS & PARMESAN	8.8 CRISP 6.9	DELI BOARD GRANDE (N) (SERVES 1-2) prosciutto ham, salami soppressa, coppa, D.O.P Pecorino Romano,
CRISPY LEMON & PEPPER CALAMARI ightly fried with lemon mayonnaise	7.75	cooked in a lightly spiced tomato sauce with Gran Morav		focaccia, marinated Nocellara olives, sun-dried tomatoes, and pesto
		MAINS MEAT, VEGAN, AND FISH	1	
PAN ROAST RUMP OF LAMB (RG) served on a zingy sweet and tangy marinade of mint, courgette, and peppers with salsa verdi	16.95	★ Gusto Loves HONEY-GLAZED DUCK & BALSAMIC (RG, N inspired by our trip to Modena. Honey-glazed duck br with Gusto's own 12-year-aged IGP balsamic, cavolo n	east	PAN FRIED FILLET OF SEA BASS served on a bed of giant couscous with tomato and parsley (1 or 2 fillets) 12.95 18
CORN-FED CHICKEN BREAST & FONDANT POTATO (Recoasted chicken supreme with pancetta, buttered peas, and sliced baby gem lettuce		creamy mash, and candied pistachios		WHOLE SALT BAKED SEA BREAM & SAMPHIRE (RG) 18 infused with fennel and orange and served with samphire, baby spinach, and fresh lemon. Salt crust cracked open at the table by our team
GUSTO'S CLASSIC BURGER with melted mozzarella. Choose skin-on fries dusted with our own Italian-blend seasoning, or a house salad add pancetta	13.95 14.95	RAINBOW VEGETABLE PARCEL (V) roast beetroot, aubergine, squash, courgette, red pepper cheese filo parcel, with asparagus, and spiralised vegetal		LEMON AND PEPPER TUNA STEAK 19 seared fresh tuna, served with cherry tomatoes, soya beans, and Nocellara olives
GUSTO'S VEGAN BURGER (VG, N) Moving Mountains™ burger with Romesco vegan mayonnaise. Choose skin-on fries dusted with our own Italian-blend seasoning	13.95	PEARLED SPELT, TOMATO & ARTICHOKE (VG) under 600 calories dressed with a zingy sweet and sour marinade of mint, co and peppers	11.9 ourgette,	
or a house salad				
		PIZZA		
Fresh dough is made from scratch here each & every morning. Enjoy the Gusto difference. Gluten free pizza bases available (£2 sup	plement).	★ Gusto Loves FICO	14.95	
MARGHERITA (V) omato base and mozzarella PEPPERONI SALSICCIA	9.75 12.75	inspired by our visit to the world's largest indoor food in Bologna. 5-hour caramelised onions, 'Nduja sausag mushrooms, fresh oregano, and a whole burrata chees	e, mixed	peppers, cauliflower rice, Romesco vegan mayonnaise, and rocket CARNIVORO Milanese-style meatballs, roast chicken, pepperoni salsiccia,
oepperoni and mozzarella add chilli for an extra hit of spice	13.25	ADDITIONAL TOPPINGS 1.95 each		prosciutto ham, and caramelised red onion GRIFFINO 13 roast chicken, pepperoni salsiccia, sliced red chilli,
CAPRINO (V, N) goats' cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella, and rocket	11.75	Favourites include: 'Nduja / chicken / ham / pepperon prosciutto / mixed mushrooms	i salsiccia /	roasted red onion, and mozzarella
		PASTA AND RISOTTO		
Large Gluten and wheat free pasta available.	Starter	★ Gusto Loves	Large Starter	Large Star RIGATONI PRIMAVERA (V) 10.75 5
ARTICHOKE TORTELLINI (V) 14.95 with sage butter, tomato, and a sprinkling of crumbled Amaretti biscuits	7.70	MILANESE SAFFRON RISOTTO (RG) topped with our 3-meat, 5-hour slow cooked ragu. A real treat!	13.75 7.10	with Chantenay carrots, spring greens, pine nuts, and cream sauce add chicken 12.95 6 RIGATONI ARRABBIATA (VG) 9.95 5
FRESH CRAB, KING PRAWN, AND 17.50 MUSSELS SPAGHETTI vith garlic, fresh lemon, and chilli.	8.95	SPAGHETTI BOLOGNESE slow cooked for 5 hours in our kitchen every day	11.95 6.20	add chicken OR pepperoni saisiccia 12.15 6
Ask for grated Bottarga, 'Mediterranean Caviar', for a distinct hit of GENERAL STATES ASSENCE	7.70	SMOKED HADDOCK RISOTTO (RG) with baby spinach, peas, and a runny poached egg PORCINI MUSHROOM RISOTTO (V, RG)	13.75 7.10 13.95 7.20	made with our 3-meat, 5-hour slow cooked ragu, and finished in the pizza oven for a final kiss of flavour
n a sweet chilli tomato sauce finished with fresh lemon and rocket		crowned with roasted King Oyster mushrooms	13.33 1.20	' SPAGHETTI CARBONARA 11.95 6 with cream, pancetta, parsley and cracked black pepper
		STEAK AND SALAD		
		★ Gusto Loves	Large Starter	
BOZ CHARGRILLED FILLET STEAK (RG) vith garlic butter, rocket, Gran Moravia, sun-dried tomatoes, and skin- ecommended to be cooked medium rare	25.95 -on fries	ROMESCO CHICKEN SALAD (RG, N) with goats' cheese, red peppers, and aged balsamic 25p of every sale will go towards supporting JDRF	12.95 6.75	with mozzarella and Gusto's own 12-year-aged IGP balsamic PEARLED SPELT, BEETROOT 10.95 5
LATTENED RUMP STEAK (RG) vith garlic, chilli, rocket, Gran Moravia ecommended to be cooked pink	16.95	SUPERFOOD SALAD (VG) with radicchio, lettuce, grapefruit, spiralised carrot	11.95	& POMEGRANATE SALAD (V PLEASE ASK FOR VG, N) with tomato, rocket, walnuts, and pumpkin seeds. Served with crispy polenta-crusted goats' cheese
Boz BLACK ANGUS RIB EYE STEAK (RG) with garlic butter, rocket, Gran Moravia, sun-dried tomatoes, and skin- ecommended to be cooked medium	22.95 -on fries	& courgette, giant couscous, pumpkin seeds, and crispy beetroot flatbreads add chargrilled chicken OR king prawns	14.15	CAESAR SALAD (RG) with crispy polenta croutons add chargrilled chicken 12.15 6
Add peppercorn or red wine sauce (RG) 2.75		0.10.70		
		SIDES		
SPRING GREENS (VG, RG) Savoy cabbage, tenderstem broccoli, and kale CREAMY MASH (V, RG)	3.50 3.50	HERITAGE TOMATO CAPRESE SALAD (V, RG) with mozzarella and Gusto's own 12-year-aged IGP bals HOUSE SALAD (V, RG)		marinaded sweet and tangy vegetable salad
ITALIAN EDIED COLLEGETTES (V)	3.50	EDENICH REAMS WITH SHALLOTS (VC. DG)	3.7	with Gran Moravia Cheese



3.95

FRENCH BEANS WITH SHALLOTS (VG, RG)

GIANT COUSCOUS SALAD (VG, RG)

with tomato and parsley

3.75

3.50

SKIN-ON FRIES (V, RG)

dusted with our Italian-blend seasoning

3.50

3.85

ITALIAN FRIED COURGETTES (V)

BAKED ROSEMARY AND GARLIC POTATOES (VG, RG)

APERITIVO APEROL SPRITZ Aperol | Refreshing 8.50 Aperol, Gusto Prosecco, soda **HUGO SPRITZ** Elderflower liqueur | Herbal 7.50 Elderflower liqueur, fresh mint, cucumber, apple juice, fresh lemon, Gusto Prosecco, soda NEGRONI Gin | Strong 7.50

Bombay Sapphire Gin, Campari, Martini Rubino

Aperol, Martini Rubino, Gusto Prosecco

PINK GIN Sweet 9.00 Beefeater Pink Gin, strawberry liqueur, fresh strawberries, Fever-Tree Tonic RHUBARB & ROSE LEMONADE Summery 8.50 Chase Rhubarb & Apple Gin, fresh raspberries, lemon, thyme, Fentiman's Rose Lemonade SICILIAN BLUSH 10.00 Bright Collesi Italian Gin, cherry syrup, lemon, Fever-Tree Sicilian Lemonade

★ Gusto Loves MALFY GRAPEFRUIT & ELDERFLOWER Zesty 9.00 Malfy Rosa Gin, grapefruit, mint, Fever-Tree Elderflower Tonic

BLOOD ORANGE 9.00 Zestv Beefeater Blood Orange Gin, orange, rosemary, Fever-Tree Mediterranean Tonic

FIZZ 125ml Bottle

Aperol | Fresh 6.95

Italy has an extraordinary selection of great quality sparkling wines. You'll find our very own Prosecco, sourced and bottled especially for us, followed by a selection of sparkling wines to showcase the quality and diversity that Italy has to offer. Please explore!

6.50 29.00 ROSATO SPUMANTE, CA DI ALTE Veneto, Italy

Fruity | Fragrant, cranberries and refreshing

GUSTO NEGRONI

SBAGLIATO

★ Gusto Loves PROSECCO SPUMANTE DOC, GUSTO 6.95 29.95 Veneto, Italy

Light | Sherbet, minerally and fresh

Working with the experienced winemaker Alberto Marchisio, we have sourced this sumptuous Prosecco that delivers delicious pear and floral characters followed by a bright, lifted fizz.

★ Gusto Loves DURELLO SPUMANTE. 7.25 31.50 CANTINA DI GAMBELLARA

Veneto, Italy

Elegant | Fresh, green apples and minerally

Durello Spumante is the grape variety that used to be produced from the Vicenza region before Prosecco became so popular! Similar in style but crisper and drier with more fresh apple compared with Prosecco.

PIGNOLETTO SPARKLING BRUT,

34.00 VILLA CIALDINI

Modena, Italy

Light | Fresh, pear and apple

PROSECCO SUPERIORE SPUMANTE ASOLO DOCG, CA' MORLIN Veneto, Italy

Light | Soft, lively and ripe pear

Asolo Valdobbiadene and Conegliano are the three areas that produce DOCG Prosecco. Asolo is the smallest and rarest and produces Spumante that is soft, scented and grapey with delicious lightness and a long-lasting fizz.

★ Gusto Loves

FRANCIACORTA 'ALMA' GRAN 49.95 CUVÉE BRUT, BELLAVISTA

Franciacorta, Italy

Biscuity | Citrus, green apple and brioche

This estate makes some of Italy's finest sparkling wines. Crafted using the same method and grape varieties as Champagne, their wines stand out for their incredible finesse and elegance.

MOËT AND CHANDON BRUT 9.95 57.00 Champagne, France Dry | Smooth, fruity and earthy

MOËT AND CHANDON BRUT ROSÉ Champagne, France Fruity | Fragrant, raspberries, and pomegranate

LAURENT-PERRIER ROSÉ

85.00 Champagne, France Fruity | Fragrant, delicate and roses

DOM PERIGNON

170.00 Champagne, France Full | Characterful, fragrant and expressive

ROSÉ WINE 125ml 250ml Bottle ROSATO, ALPHA ZETA 5.00 6.9019.50 Veneto, Italy

Light | Strawberries, cherries, and red berries PINOT GRIGIO ROSATO, GUSTO 5.60 7.90 22.50

Veneto, Italy Light | Fresh, red berries and apple

Home to Romeo and Juliet, Verona is also the source of Italy's best Pinot Grigio. Grapes for this delicate rosato, made especially for us, are grown on hillside vineyards which accentuate perfumes and freshness.

★ Gusto Loves ROSATO, A MANO 6.80 9.50 27.00 Puglia, Italy

Fruity | Ripe strawberry, rose and cherry

Dry | Wild strawberry, raspberries, and spring flowers

A delicious wine to share with friends. Mark and Elvezia select the grapes from vineyard sites high up on the hillsides where it is a little cooler. This gives the wine a full, fruity character balanced by a delicate zesty finish.

PROVENCE ROSÉ, MIRAVAL 38.00 Provence, France

WHITE WINE

175ml 250ml Bottle

NORTHERN ITALY BIANCO VENETO, 4.80 6.70 18.95 CANTINA DI MONTEFORTE Veneto, Italy Fresh | Lively, green apple and citrus

Our northern Italian house wine, showcasing the cooler climate of Veneto, bursting with crisp, fresh fruit flavours.

HENDRICK'S & ELDERFLOWER

Hendrick's Gin, cucumber, lime, mint,

Fever-Tree Elderflower Tonic

★ Gusto Loves GARGANEGA/PINOT GRIGIO, GUSTO 5.40 7.50 21.50 Veneto, Italy Light | Fresh, fruity and red apples Crafted especially for Gusto, this blend of Garganega and Pinot Grigio grapes has been a favourite of the Gusto team

SOAVE, ALPHA ZETA 6.00 8.40 24.00 Veneto, Italy

Full | Apple, pear and almond PINOT GRIGIO, CA DI ALTE 6.30 8.8025.00

Light | Delicate, lemon blossom and biscuit

GAVI DI GAVI, 'TERRE ANTICHE' 33.00 LA GIUSTINIANA Piedmont, Italy

Dry | Elegant, lime and minerally

and quests for years.

La Giustiniana are renowned for producing some of the greatest wines of Gavi. They have pioneered the use of screwcaps in the region which deliver the elegant, zesty hit that characterises a fabulous Gavi.

CHARDONNAY 'DRAGON', 35.00 LUIGI BAUDANA Piedmont, Italy

Aromatic | Perfumed, stone fruit and zest

★ Gusto Loves

SOAVE CLASSICO 'CALVARINO' PIEROPAN 39.00

Veneto, Italy

38.00

58.00

Aromatic | Luxurious, apple and almond

The Pieropan family have been producing wines in Soave since the 1890s and were the first producer to bottle a wine with the name Soave on the label. This delicious organic wine hails from one of their single vineyards called 'Calvarino'.

CENTRAL ITALY

TREBBIANO D'ABRUZZO, 5.80 8.20 23.00 'LA BELLA ADDORMENTATA' GRAN SASSO Abruzzo, Italy Dry | Fresh, floral with citrus fruit

VERDICCHIO DI MATELICA, 27.00 'TERRE DI VALBONA' CANTINE BELISARIO Marche, Italy

Dry | Crisp, honey and apple

SOUTHERN ITALY

5.00 7.00 19.95 CATARRATTO, CASA MIA SETTESOLI Sicily, Italy

Light | Aromatic, peach, and floral

Our southern Italian house wine, showcasing the warmer shores of Sicily, brimming with gromatic, ripe fruit flavours.

★ Gusto Loves

FIANO GRECO BIANCO, A MANO 7.30 10.20 29.00 Puglia, Italy

Aromatic | Perfumed, ripe and stone fruit

Husband and wife team, Mark and Elvezia, settled in Puglia and helped local growers to increase the quality of their wines by offering more money for the grapes. They have put this region back on the map with their high quality and modern winemaking.

REST OF THE WORLD

SAUVIGNON BLANC, TINPOT HUT 7.50 10.50 29.95 Marlborough, New Zealand Aromatic | Gooseberry, lemongrass and passion fruit

ALBARIÑO, MARTIN CODAX 31.00 Rías Baixas, Spain

CHABLIS, VRIGNAUD Chablis, France Dry | Green apple, lemon, and minerally

Fruity | Fresh lemon, lime, and grapefruit

RED WINE

SIGNATURE GIN & TONICS 37.5ml serves

9.00

Herbal

NORTHERN ITALY ROSSO VENETO, 4.80 6.70 18.95

175ml 250ml Bottle

CANTINA DI MONTEFORTE Veneto, Italy

Juicy | Red berries, plums and smooth

Our northern Italian house wine, showcasing the cooler climate of Veneto, bursting with vibrant red fruit flavours.

MERLOT, CA DI ALTE 25.00 6.30 8.80 Veneto, Italy

Fruity | Smooth, red berries, and plums

BARBERA D'ALBA, G.D VARJRA 42.00 Piedmont, Italy Fruity | Strawberry, cherry and black pepper

AMARONE, ALPHA ZETA 48.00 Veneto, Italy Full | Powerful, intense, and dried dark fruit

CENTRAL ITALY

★ Gusto Loves MONTEPULCIANO D'ABRUZZO, 5.80 8.20 23.00 **GUSTO**

Abruzzo, Italy

Fruity | Blackberry, plum and mocha

Made from Montepulciano grapes sourced from the Abruzzo region. This wine is crafted for Gusto by Alana McGettigan - an up-andcoming star winemaker who makes deliciously soft, silky wines.

CHIANTI, MEDICEO 6.80 - 9.5027.00 Chianti, Italy

Spicy | Structured, earthy, and red cherry

SOUTHERN ITALY

ALICANTE SHIRAZ, CASA MIA 5.00 7.00 19.95 SETTESOLI

Sicily, Italy

Soft | Velvety, ripe cherry, and spice

Our southern Italian house wine, showcasing the warmer shores of Sicily, brimming with juicy, ripe fruit flavours.

NERO D'AVOLA, NERELLO 21.00 MASCALESE, BORGO SELENE Sicily, Italy

Fruity | Soft, ripe berries and spice

PRIMITIVO, LA MASSERIA 26.00 Puglia, Italy

Full | Soft, blueberry and sweet spice

★ Gusto Loves

AGLIANICO, VESEVO 7.30 10.20 29.00 Campania, Italy

Full | Intense, blackcurrants and vanilla

This wine is made in Campania, southern Italy. The grapes are grown on hilly landscapes in soils that contain volcanic ash from the volcano Vesuvius. This gives the wines a perfumed, elegant character found nowhere else.

SUSUMANIELLO, A MANO 32.00 Puglia, Italy Fruity | Silky cassis, violet and dark fruit

★ Gusto Loves

PRIMITIVO, 'PRIMA MANO' A MANO 44.00 Puglia, Italy

Full | Intense, juicy and dark peppery fruit

We enjoyed a jeroboam of this most prestigious wine with producers Mark and Elvezia during an epic 15 course Italian feast in Puglia. The red sand of the vineyards reflect sunlight onto the grapes making them ripen earlier to give the most delicious lush, dark fruit character. Enjoy!

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MALBEC, VIÑAS DE BARRANCAS 7.50 10.50 30.00 Mendoza, Argentina Spicy | Dark fruits, coffee and chocolate RIOJA RESERVA, IZADI 34.00 Rioja, Spain Spicy | Rich, sweet spice and red berries PINOT NOIR, FRAMINGHAM 37.00

Elegantly Italian our team. Wine bottles revealed

Light | Red berry, vanilla and elegant

Marlborough, New Zealand

45.00

125ml measures available. Please ask 750ml unless otherwise stated.