

GUSTO

ITALIAN

EVENING MENU

2 COURSE 16.95 | ADD A COURSE 3.00

TO START

CRISPY LEMON & PEPPER
CALAMARI (ADD 1.00)
lightly fried with lemon mayonnaise

MILANESE-STYLE MEATBALLS
& PARMESAN CRISP
cooked in a lightly spiced tomato sauce
with Gran Moravia cheese

BRUSCHETTA (VG)
tomato, basil and garlic, finished with
Gusto's own Puglian extra virgin olive oil

RIGATONI PRIMAVERA (V)
with Chantenay carrots, spring greens,
pine nuts, and cream sauce
... add chicken 1.00

PEARLED SPELT, BEETROOT
& POMEGRANATE SALAD
(V PLEASE ASK FOR VG, N)
with tomato, rocket, walnuts and
pumpkin seeds. Served with crispy
polenta-crusted goats' cheese

MAINS

CORN-FED CHICKEN BREAST
& FONDANT POTATO (RG)
roasted chicken supreme with pancetta,
buttered peas, and sliced baby gem lettuce

GRIFFINO PIZZA
roast chicken, pepperoni salsiccia, sliced red
chilli, roasted red onion, and mozzarella

PAN FRIED SALMON WITH
CUCUMBER TARTARE
(RG) (ADD 1.00)
served with fresh lemon and crème fraîche.
Exceptionally summery!

GUSTO'S CLASSIC BURGER
with melted mozzarella. Choose
skin-on fries dusted with our own
Italian-blend seasoning, or a house salad
... add pancetta 1.00

GUSTO'S VEGAN BURGER (VG, N)
Moving Mountains™ burger with
Romesco vegan mayonnaise.
Choose skin-on fries dusted with our own
Italian-blend seasoning, or a house salad

FLATTENED RUMP STEAK (RG)
(ADD 2.00)
with garlic, chilli, rocket, Gran Moravia.
Served with skin-on fries
recommended to be cooked pink...

RAINBOW VEGETABLE PARCEL (V)
roast beetroot, aubergine, squash, courgette,
red peppers and goats' cheese filo parcel, with
asparagus, and spiralised vegetable salad

PORCINI MUSHROOM RISOTTO (V)
crowned with roasted King Oyster mushrooms

ADDITIONAL SIDES

Favourites include:

SPRING GREENS (VG, RG) 3.50
Savoy cabbage, tenderstem broccoli, and kale

ITALIAN FRIED COURGETTES (V) 3.50

BAKED ROSEMARY AND
GARLIC POTATOES (VG, RG) 3.85

HOUSE SALAD (V, RG) 3.95

FRENCH BEANS WITH SHALLOTS (VG, RG) 3.75

SKIN-ON FRIES (V, RG) 3.95
dusted with our Italian-blend seasoning

ZINGY MINT, COURGETTE & RED PEPPER (V, RG) 3.50
marinated sweet and tangy vegetable salad

HERITAGE TOMATO CAPRESE SALAD (V, RG) 5.95
with mozzarella and Gusto's own 12-year-aged IGP balsamic

DESSERTS

BOMBOLINI (V, N)
lightly sweetened dough balls with
Chantilly cream. Choose caramelised
Biscoff dip or chocolate sauce

ITALIAN SORBET (VG, RG)
choose lemon or fruits of the forest

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

COFFEE & SWEET CANAPÉ (V)
4.50 single shot | 4.75 double shot
can't manage a full dessert, but still want
a little sweet hit? Two bite-sized pieces of
our favourite desserts served with your
choice of coffee

Choose from Tiramisu or
Chocolate Brownie (N)

VEGAN CHOCOLATE
& ORANGE TART (VG, N)
with fresh raspberries and raspberry coulis

SICILIAN LEMON POT
made with Limoncello Di Capri and
served with fresh raspberries, and
homemade shortbread biscuits

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen setup there is a potential risk of cross-contamination of allergens. This includes our
gluten free pizza base and gluten free pastas, and therefore may not be suitable for those with severe allergies.

Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.