

UPGRADE YOUR MIDWEEK ESCAPE

NIBBLES

Fancy a bite before your meal? Pick from our fabulous nibbles to get you started...

MARINATED NOCELLARA OLIVES (VG, RG)
£3.95

HOUMOUS (VG)
served with crispy beetroot flatbreads, and pumpkin seeds
£4.95

GUSTO DOUGH PETALS™
... with tomato, crispy shallots, and housemade Romesco vegan mayonnaise dip (VG, N)
£4.75
... with garlic and parsley, served with garlic butter (V) £4.85
... with prosciutto ham, caramelised onion, mozzarella, and garlic butter £4.95

SIDES

SKIN-ON FRIES* (VG)
dusted with our Italian-blend seasoning
£3.95

HOUSE SALAD (V, RG)
£3.95

ROCKET AND GRAN MORAVIA SALAD (V, RG)
£3.95

ITALIAN FRIED COURGETTES* (V)
£3.50

More sides available, please ask our team

ADDITIONAL PIZZA TOPPINGS

Favourites include: Spicy 'N duja / chicken / ham / pepperoni salsiccia / prosciutto / mixed mushrooms
£1.95 each

DESSERTS

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)

Other desserts available, please ask our team

Prices are additional to the Midweek Escapes offer.

N Contains nuts **V** Vegetarian **VG** Vegan **RG** Recipe without Gluten Ask our team about our monthly specials.

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our gluten free pizza base, gluten free pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.

TAKE YOUR PICK FROM...

SOURDOUGH PIZZA

Inspired by trips to Naples, our 24-hour proved sourdough is made from scratch every morning with Caputo Blue flour and contains 10% mother dough. Enjoy the Gusto difference. **(Gluten free pizza bases available £2.50 supplement)**

MARGHERITA (V)
D.O.P San Marzano tomato and Fior Di Latte mozzarella

PEPPERONI SALSICCIA
D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella
... add chilli for an extra hit of spice £1.00

CAPRINO (V, N)
D.O.P San Marzano tomato, goats' cheese, roasted red peppers, pine nuts, sweet red onions, pesto, Fior Di Latte mozzarella, and rocket

VEGANO (VG, N)
D.O.P San Marzano tomato, courgette, pine nuts, caramelised red onion, roast peppers, cauliflower rice, Romesco vegan mayonnaise, and rocket

TRUFFLE FUNGHI (V)
portobello mushroom, black truffle, and Fior Di Latte mozzarella, drizzled in truffle oil, and topped with rocket (this is a pizza bianca)

GRIFFINO
D.O.P San Marzano tomato, roast chicken, pepperoni salsiccia, sliced red chilli, roasted red onion, Fior Di Latte mozzarella
£1.50 supplement

PASTA & RISOTTO

Gluten and wheat free pasta available.

3-MEAT HOMEMADE LASAGNE
made with our 3-meat, 5-hour slow cooked ragu, and finished in the pizza oven for a final kiss of flavour
£1.00 supplement

MILANESE SAFFRON RISOTTO (RG)
... topped with our 3-meat, 5-hour slow cooked ragu. A real treat!

SLOW COOKED PORK & TOMATO GNOCCHI
with caramelised onion, Fior Di Latte mozzarella, fennel and chilli
... ask for (V)

TAGLIATELLE WITH TOMATO & KING PRAWNS
in a sweet chilli tomato sauce finished with fresh lemon and rocket
£2.00 supplement

RIGATONI ARRABBIATA (VG)
with tomato, chilli and fresh basil
... add chicken OR pepperoni salsiccia £2.20

SPAGHETTI CARBONARA
with cream, pancetta, parsley and cracked black pepper

DRINKS

WHITE WINE **RED WINE**
Glass of Bianco Veneto Glass of Rosso Veneto

ROSÉ WINE **BOTTLED BEER**
Glass of Pinot Peroni Nastro Azzurro Grigio Rosato

Make yours a large glass + £3.00
... or buy the rest of the bottle + £15.00