

# GUSTO

ITALIAN

## ♥ VALENTINE'S MENU ♥

Select one starter, main dish and dessert | 30.95 per person

### TO START

**THREE CHEESE GNUDI WITH AGED BALSAMIC & BEETROOT\* (V)**  
goats' cheese, ricotta, and Gran Moravia cheese balls rolled in polenta and lightly fried. Served on pickled beetroot with Gusto's own 12-year-aged IGP balsamic, and red pepper coulis

**KING PRAWNS & PICKLED FENNEL (RG)**  
pan fried with tomato, capers, and chilli oil

**HOMEMADE CHICKEN LIVER PÂTÉ**  
with red onion and cranberry chutney.  
Served with warm focaccia croûtes

**SUPERGRAIN SPELT ORZOTTO (VG)**  
cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers

**PORCINI MUSHROOM ARANCINI RICE BALL\* (V)**  
made by hand here every day. On a bed of salad and served with truffled mayonnaise, and Gusto's own extra virgin olive oil

### MAINS

**PAN FRIED FILLET OF SEA BASS (RG)**  
on a bed of creamed spinach. Served with baked rosemary and garlic roast potatoes

**8oz BLACK ANGUS RIB EYE STEAK**  
(ADD 3.50)  
with garlic butter, and skin-on fries\*  
**recommended to be cooked medium...**

**LAMB RUMP & SICILIAN CAPONATA\* (N)**  
served with a tomato, celery and aubergine caponata, Romesco sauce, and parsley oil. Served with baked rosemary and garlic roast potatoes

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

**RAINBOW VEGETABLE PARCEL (V)**  
roast beetroot, aubergine, squash, courgette, red peppers and goats' cheese filo parcel. Served with tenderstem broccoli, spiced lentils, and baked rosemary and garlic roast potatoes

### DESSERTS

♥ Fall in love with our Valentine's special

**PORNSTAR MARTINI CHEESECAKE**  
served in a martini glass with vanilla and passionfruit crème fraîche, gingerbread crumb and finished with a prosecco jelly

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

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

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

**ITALIAN GELATO ICE CREAM (V, RG) & SORBET (VG, RG)**

**Gelato:** choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream  
**Sorbet:** choose three scoops from lemon or fruits of the forest

**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 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.