

GUSTO

ITALIAN

BREAD & NIBBLES

FRESH BAKED GARLIC PIZZA BREAD

... rosemary and sea salt **VG** **909kcal** 5.95
 ... tomato and herb **VG** **971kcal** 6.45
 ... Fior Di Latte mozzarella **V** **1096kcal** 6.95

BRUSCHETTA **VG** **RG**

with heritage tomatoes, basil and garlic, finished with extra virgin olive oil **328kcal** 5.95

WARM ROSEMARY FOCACCIA BREAD **VG** **RG**

with olive oil and balsamic **637kcal** 4.45

MARINATED OLIVES **VG** **RG**

in chilli, garlic, parsley and olive oil, served with breadsticks **173kcal** 5.25

★ Gusto Loves

GUSTO DOUGH PETALS™

... with tomato, crispy shallots, and homemade romesco 5.95
 ... vegan mayonnaise dip **VG** **N** **789kcal**
 ... with garlic and parsley, served with garlic butter **V** **606kcal** 5.95
 ... with slow-cooked pork with fennel, caramelised onions and mozzarella, served with garlic butter **959kcal** 6.45

TO START

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter, with lemon mayonnaise **535kcal** 9.75

KING PRAWNS & PICKLED FENNEL **RG**

pan-fried with heritage tomato, capers, and chilli oil **340kcal** 11.25
 + 2.00 supplement to have with your Gusto Roast

BURRATA **V** **N**

served on pickled beetroot carpaccio with walnut dressing and hazelnut crumb **604kcal** 10.95

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread **240kcal** 8.95

ITALIAN-STYLE HOUMOUS **V**

served with crisp music bread, pumpkin seeds and a drizzle of pesto **581kcal** 7.50

PAN-SEARED KING SCALLOPS **RG**

with crispy pancetta, pea purée, mint, chilli oil and pork crumb **316kcal** 15.25
 + 5.00 supplement to have with your Gusto Roast

SLOW-COOKED MEATBALLS **RG**

pork meatballs in a rich tomato sauce served with grated Gran Moravia cheese and focaccia bread **415kcal** 9.45

SWEET AND SOUR MACKEREL **RG**

with saffron aioli and vegetable agrodolce: a sharp and sweet Italian sauce **481kcal** 9.50

PASTA & RISOTTO

BUCATINI CARBONARA **RG**

with cream, pancetta, parsley and black pepper **485/970kcal** Starter 8.50 Main 14.95

FETTUCINE RAGÙ **RG**

with our slow-cooked three-meat ragù **391/779kcal** 8.50 14.95

RIGATONI ARRABBIATA **VG** **RG**

with tomato, red chilli and fresh basil **289/578kcal** 7.00 12.50
 ... add chicken **349/698kcal** ... prawns **556/1115kcal**
 ... or pepperoni **410/820kcal** 8.50 14.95

TRUFFLED MUSHROOM FETTUCINE **V** **RG**

with wild mushrooms, white wine, cream and tarragon **418/836kcal** 8.50 14.95
 ... add chicken **478/956kcal** 9.75 17.45

SCALLOP & PRAWN RAVIOLI

in a rich lobster bisque, with samphire and cherry tomatoes **472kcal** 19.95

THREE-MEAT LASAGNE

made with our three-meat ragù and finished in the pizza oven **754kcal** 14.95

SLOW-COOKED PULLED PORK GNOCCHI **N**

in a San Marzano tomato sauce, with pickled fennel and red chilli, topped with a hazelnut crumb **990kcal** 15.25

★ Pairs perfectly with... 175ml 250ml Bottle

Negroamaro, Masseria Borgo Dei, Trulli IGP **V** 8.00 11.50 32.00

BUTTERNUT SQUASH RISOTTO **V** **N** **RG**

with sweet potato crisps* and crispy sage*, finished with dolcelatte cheese and toasted almond flakes **776kcal** 14.95

★ Gusto Loves

CRAB FETTUCINE

in a rich lobster bisque, finished with butter, dill and red chilli **680kcal** 17.95

★ Pairs perfectly with... 175ml 250ml Bottle

Grecanico, Caruso-Minini IGT **VG** 8.00 11.00 32.00

JERUSALEM ARTICHOKE & TRUFFLE RAVIOLI **VG**

with sautéed wild mushrooms, cherry tomatoes and spring onion **567kcal** 14.95

THE GUSTO ROASTS

2 COURSES FOR £24.95 | 3 COURSES FOR £30.95*

Choose from Starters and Desserts

SIRLOIN OF BEEF (served pink) **982kcal** 20.95

PORCHETTA-STYLE PORK BELLY & CRACKLING **1321kcal** 19.95

ROAST CHICKEN (served on the bone) **18.95**
 all served with roasties, Yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy **1072kcal**

MUSHROOM, CHESTNUT & RED WINE PUDDING **16.95**

in a delightful vegan suet crust, served with roasties, carrots, tenderstem broccoli, greens, braised red cabbage and a jug of gravy **1139kcal**

ADD EXTRA TRIMMINGS 7.95

extra roasties, Yorkshire pudding, carrots, cauliflower in a carbonara sauce greens, braised red cabbage and a jug of gravy **498kcal**

THE SUNDAY SHARING ROAST (for two people) 45.95

a selection of a Sirloin of Beef, Roast Chicken, Porchetta-style Pork Belly & Crackling and our three-meat ragù shepherd's pie. Served with roasties, Yorkshire puddings, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy **1540kcal**
 ... add an additional portion +23.95

★ Pairs perfectly with...

Enjoy the Sunday Sharing Roast and a bottle of Negroamaro, Masseria Borgo Dei Trulli IGP **V** 75.00

KIDS ROASTS (with all the trimmings) 10.95

ROAST BEEF **369kcal**

PORK BELLY **566kcal**

ROAST CHICKEN **354kcal**

MUSHROOM, CHESTNUT & RED WINE PUDDING **903kcal** **VG**

PLUS AN ICE CREAM

DESSERT **118kcal**

+ Excludes Biscoff and Chocolate Dough Petals + Supplements apply to some starters

SOURDOUGH PIZZAS

Inspired by trips to Naples, our 24-hour proved sourdough is freshly made every day with Caputo Blue '00' flour and 10% mother dough. (recipe without gluten +2.95)

MARGHERITA **V** 12.95

San Marzano tomato, basil and Fior Di Latte mozzarella **881kcal**

★ Pairs perfectly with... 175ml 250ml Bottle

Governo Di Castellare, Castellare Di 11.50 16.25 46.00
 Castellina IGT **VG**

PEPPERONI SALSICCIA 14.95

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella **999kcal**

... make it a Diavola with fresh and dried chilli **1009kcal** 15.45

GRIFFINO 15.25

San Marzano tomato, chicken, pepperoni salsiccia, sliced red chilli, roasted onion, and Fior Di Latte mozzarella **1041kcal**

CARNIVORO 15.95

San Marzano tomato, three-meat ragù, Italian sausage, slow-cooked pork, pepperoni salsiccia, prosciutto ham, caramelised onion and Fior Di Latte mozzarella **1454kcal**

★ Gusto Loves

CAPRICCIOSA

San Marzano tomato, ham, mushrooms, mixed olives, artichokes and Fior Di Latte mozzarella **1228kcal** 15.25

CAPRINO **V** **N**

San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, sweet onions, pesto, Fior Di Latte mozzarella, topped with rocket **1059kcal** 15.50

ROSSO PICANTE **VG**

with garlic, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onion **1295kcal** 12.50

TRUFFLE BIANCO **V**

white base with truffle paste, portobello mushrooms and Fior Di Latte mozzarella topped with rocket and Gran Moravia cheese **1137kcal** 14.75

ADDITIONAL PIZZA TOPPINGS

... slow-cooked pork **154kcal** ... chicken **72kcal** ... 'nduja **311kcal** ... ham **43kcal** ... pepperoni salsiccia **173kcal** ... prosciutto ham **86kcal** ... anchovies **31kcal** ... mixed mushrooms **6kcal** 2.75

... add a whole burrata **324kcal** 5.00

SIDES

ITALIAN FRIED COURGETTES* **V** **176kcal** 4.50

ROASTED CARROTS **RG** 4.75
 cooked in beef fat and topped with spiced pumpkin seeds **267kcal**

CREAMY MASH **V** **RG** **328kcal** 4.95

... upgrade to truffle mash **361kcal** 5.25

WINTER GREENS **RG** **VG** 4.25

with tenderstem broccoli **58kcal**

POTATO GRATIN **V** **RG** **361kcal** 4.95

CAULIFLOWER CARBONARA 5.75
 ditali pasta and cauliflower served in carbonara sauce, finished in the pizza oven **407kcal**

'NDUJA AND CANNELLINI RAGÙ **RG** 4.95

with crispy shallots and sweet potato crisps* **329kcal**

POLENTA CHIPS* 5.25

with truffle aioli and grated Pecorino Romano **476kcal**

HOUSE SALAD **V** **RG** **82kcal** 4.50

SKIN-ON FRIES* **V** **424kcal** 4.95

... with our Italian seasoning **425kcal**

... with truffle oil and Gran Moravia cheese **532kcal** 5.25

GARLIC & SAGE ROAST POTATOES **VG** **RG** **202kcal** 4.95

SECRET SIDE 2.00

this donation will give FareShare, our charity partner, 10 meals to fight food hunger

V Vegetarian **VG** Vegan **N** Contains nuts
RG Recipe without intentional gluten ingredients
RG Recipe without intentional gluten ingredients available on request

Find out more about how we support FareShare and how your donations make a difference: [fareshare.org.uk](https://www.fareshare.org.uk)
 Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizza bases and 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.