

COCKTAIL



APEROL
SPAGLIATO

11

A Negroni Spagliatto is a cocktail created in Milan, it means 'False Negroni' due to the replacing of Gin with Prosecco. Here, we have swapped the two most famous Amaro liqueurs: Campari for Aperol, to create a twist on the Milanese classic. Aperol, Martini Ambrato, soda, Prosecco and charred grapefruit



GUSTO

ITALIAN

Milan

LET US TRANSPORT YOU



DISHES INSPIRED BY ITALY'S
CULTURAL CAPITAL

GUSTO SPECIALS

MILAN

Journey to Italy's cultural centre and enjoy dishes by our executive chef, inspired by the fashion capitals culinary heritage.

A MESSAGE FROM THE CHEF

Milan's food scene is a testament to the city's rich culinary heritage and sophisticated palate. The city offers a delightful array of dishes that blend tradition with innovation.

Milan's cuisine reflects its cosmopolitan nature, embracing influences from neighbouring regions while maintaining its own distinct identity, making it a culinary destination beloved by locals and visitors alike.

Enjoy

EXECUTIVE CHEF

GRAHAM KIRK



STARTER

BEEF AND BAROLO TORTELLONI

9.95

Tortelloni filled with slow cooked beef and Barolo wine from the north of Italy. Finished with sundried tomatoes and served in a rich beef broth **369 kcal**

MAINS

RISOTTO ALLA MILANESE

22.95

Milan's famous risotto, topped with slow cooked beef shin and a chilli and mint salad **921 kcal**

PORK MILANESE

21.50

Milan's most famous dish. Pork escalope thinly coated in seasoned breadcrumbs and pan fried, served with tomato and chilli fettuccine **1146 kcal**

PERFECTLY PAIRED WITH...

GOVERNO DI CASTELLARE

175ML | BOTTLE

9.50 | 39

Floral and lively, yet delicate, this is an ancient Tuscan wine produced with a modern approach to winemaking.

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 pizzas 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.