

GUSTO

ITALIAN

LUNCH MENU

2 COURSE 13.95 | ADD A COURSE 3.00

Served with warm Puglian bread fresh from the pizza oven, and Gusto's own extra virgin olive oil

TO START

SLOW-COOKED MEATBALLS & PARMESAN CRISP

cooked in a lightly spiced tomato sauce with Gran Moravia cheese

BRUSCHETTA (VG, ASK FOR RG)

tomato, basil and garlic finished with extra virgin olive oil

CRISPY LEMON & PEPPER CALAMARI* (ADD 1.50)

lightly fried with lemon mayonnaise

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

HOMEMADE PARSNIP SOUP & WARM PUGLIAN BREAD*

(V, ASK FOR RG)

with truffled honey, and topped with parsnip crisps

MAINS

GUSTO'S CLASSIC BURGER

6oz British chuck burger, with melted mozzarella. Choose skin-on fries*, or a house salad

... ask for fries* to be dusted with our own Italian-blend seasoning

... add pancetta 1.00

SUPERFOOD SALAD (VG)

with leafy lettuce, avocado, chickpeas, cucumber, carrot, houmous, spiced pumpkin seeds, and crispy beetroot flatbreads

... add chargrilled chicken OR king prawns 2.20

BISTRO CUT RUMP STEAK AND FRIES* (ADD 3.50)

... ask for fries to be dusted with our own Italian-blend seasoning

PEPPERONI SALSICCIA PIZZA

D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella

... add chilli for an extra hit of spice 0.50

RIGATONI PRIMAVERA (V)

with carrots, wilted spinach, pine nuts, in a creamy sauce

... add chicken 2.20

PAN FRIED FILLET OF SEA BASS (RG)

served on a bed of creamed spinach

SUPERGRAIN SPELT ORZOTTO (VG)

under 600 calories

cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers

... add chicken OR king prawns 2.20

ADDITIONAL SIDES

Favourites include:

WINTER GREENS (VG, RG)

Savoy cabbage, tenderstem broccoli, and kale

3.50

ZINGY MINT, COURGETTE & PEPPER (VG, RG)

marinated sweet and tangy vegetable salad

3.50

ITALIAN FRIED COURGETTES* (V)

3.50

FRENCH BEANS WITH SHALLOTS (VG, RG)

3.75

SKIN-ON FRIES* (VG)

3.95

... ask for fries to be dusted with our own Italian-blend seasoning

DESSERTS

BOMBOLINI* (V, N)

lightly sweetened dough balls with Chantilly cream. Choose caramelised Biscoff dip or chocolate sauce

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)

ITALIAN SORBET (VG, RG)

choose lemon or fruits of the forest

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 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.

@gustorestaurants

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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

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

BRUSCHETTA (VG, ASK FOR RG)
tomato, basil and garlic finished with
extra virgin olive oil

RIGATONI PRIMAVERA (V)
with carrots, wilted spinach, pine nuts,
in a creamy sauce
... add chicken 1.00

BEETROOT & GOATS' CHEESE
SUPERGRAIN SALAD*
(V, ASK FOR VG, N)
with polenta-coated goats' cheese,
pomegranate, tomato, rocket, walnuts,
and pumpkin seeds

MAINS

CHICKEN SUPREME WITH
MUSHROOM & TARRAGON*
pan-roasted chicken breast, served with a
fresh, creamy tarragon sauce, mushrooms,
and crispy polenta

GRIFFINO SOURDOUGH PIZZA
D.O.P San Marzano tomato, roast chicken,
pepperoni salsiccia, sliced red chilli, roasted
red onion, and Fior Di Latte mozzarella

SALMON FILLET & MEDITERRANEAN
COUS COUS (N) (ADD 1.00)
served with tenderstem broccoli, sweet
potato aioli, topped with almond flakes,
and extra virgin olive oil

GUSTO'S CLASSIC BURGER
6oz British chuck burger, with melted
mozzarella. Choose skin-on fries*,
or a house salad
... ask for fries* to be dusted with our own
Italian-blend seasoning
... add pancetta 1.00

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

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, served
with tenderstem broccoli and spiced lentils

SLOW-COOKED PORK & TOMATO
GNOCCHI (ASK FOR V)
with caramelised onion, Fior Di Latte
mozzarella, fennel and chilli

ADDITIONAL SIDES

Favourites include:

WINTER 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* (VG) 3.95
... ask for fries to be dusted with our own Italian-blend seasoning

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

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)

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