

GUSTO

ITALIAN

THE ELEGANTLY ITALIAN EXPERIENCE

Select one starter, main dish and dessert
£40 per person

ON THE TABLE TO SHARE

Selection of Gusto Dough Petals™ with tomato, crispy shallots, and housemade romesco mayonnaise dip (VG), Nocellara olives (NG, VG), smoked almonds (NG, VG), and cheese and truffle crispy ravioli

TO START

KING PRAWNS (NG)

pan fried, with pickled fennel, tomato, caper and chilli oil

MILANESE-STYLE MEATBALLS

hand rolled, with Gran Moravia cheese, and a lightly spiced tomato sauce

MILANESE SAFFRON

RISOTTO (V, NG)

crowned with artichokes, tenderstem broccoli, and roasted red pepper

MAINS

PAN ROAST RUMP OF LAMB (NG)

with truffled cannellini beans, lightly fried polenta, and red wine jus.
Served with baked garlic and rosemary potatoes

8OZ CASTERBRIDGE ESTATE, WEST COUNTRY RIB EYE STEAK (NG)

with garlic butter, rocket and Gran Moravia, sun-dried tomatoes, and skin-on fries
recommended to be cooked medium...

LEMON AND PEPPER TUNA STEAK

seared fresh tuna, served with cherry tomatoes, soya beans and Nocellara olives.
Served with baked rosemary and garlic potatoes

HONEY-GLAZED DUCK & BALSAMIC (NG)

honey-glazed duck breast with a rather special 12-year-aged IGP balsamic, cavolo nero, creamy mash, and candied pistachios.
Served with Tuscan winter greens

OVEN ROASTED

CAULIFLOWER STEAK (VG, NG)

topped with almonds and seeds, tomato coulis, and a salad of pickled vegetables. Served with baked garlic and rosemary potatoes

DESSERTS

THE CHEESE BOARD (V)

goats' cheese, dolcelatte and smoked provola with crackers, honey, walnuts, and celery

HOMEMADE GUSTO TIRAMISU (V)

homemade to our own secret recipe...

WARM CHOCOLATE AND

HAZELNUT BROWNIE (V)

served with salted caramel ice cream and dark chocolate sauce

Elegantly Italian

V Vegetarian VG Vegan NG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten. Allergen information is available on request.

WINES BY THE GLASS

WHITE WINE

	175ml	250ml	Bottle
BIANCO VENETO, GUSTO <i>Veneto, Italy</i> Light Crisp, green apple and citrus	£5.50	£7.50	£19.95
TREBBIANO D'ABRUZZO, 'LA BELLA ADDORMENTATA' GRAN SASSO <i>Abruzzo, Italy</i> Dry Fresh, floral with citrus fruit	£5.90	£8.20	£23.00
SOAVE, ALPHA ZETA <i>Veneto, Italy</i> Full Apple, pear and almond blossom	£6.00	£8.25	£24.00
PINOT GRIGIO, CA DI ALTE <i>Veneto, Italy</i> Light Delicate, lemon blossom and biscuit	£6.30	£8.80	£25.00
FIANO GRECO BIANCO, A MANO <i>Puglia, Italy</i> Aromatic Perfumed, ripe and stone fruit	£7.30	£10.20	£29.00
SAUVIGNON BLANC, TINPOT HUT <i>Marlborough, New Zealand</i> Aromatic Gooseberry, lemongrass and passion fruit	£7.50	£10.50	£30.00

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA <i>Veneto, Italy</i> Light Fresh, red berries and apple	£5.75	£7.75	£22.50
ROSATO, A MANO <i>Puglia, Italy</i> Fruity Ripe strawberry, rose and cherry	£6.80	£9.50	£27.00

RED WINE

	175ml	250ml	Bottle
ROSSO VENETO, GUSTO <i>Veneto, Italy</i> Light Juicy, red cherry and strawberry	£5.50	£7.50	£19.95
MONTEPULCIANO D'ABRUZZO, IL FAGGIO <i>Abruzzo, Italy</i> Fruity Blackberry, plum and mocha	£5.90	£8.20	£23.00
MERLOT, CA DI ALTE <i>Veneto, Italy</i> Fruity Red berries, plums, and smooth	£6.30	£8.80	£25.00
CHIANTI, MEDICEO <i>Chianti, Italy</i> Spicy Red cherry, earthy and structured	£6.75	£9.25	£27.00
AGLIANICO, VESEVO <i>Campania, Italy</i> Full Intense, blackcurrants and vanilla	£7.30	£10.20	£29.00
MALBEC, VIÑAS DE BARRANCAS <i>Mendoza, Argentina</i> Spicy Dark fruits, coffee and chocolate	£7.50	£10.50	£30.00

125ml measures available. Please ask our team. Wine bottles served are 750ml unless otherwise stated.