

## WHILE YOU PONDER

GUSTO DOUGH PETALS™ ... with garlic and parsley, served with garlic butter (V) £4.75 ... with tomato, crispy shallots, and housemade romesco mayonnaise dip (VG) £4.50 ... with prosciutto ham, caramelised onion, mozzarella, and garlic butter £4.95	MARINATED NOCELLARA OLIVES (VG, NG) £3.50 WARM ROSEMARY FOCACCIA BREAD (VG) £3.95 BRUSCHETTA (VG) £4.95 tomato, basil and garlic finished with extra virgin olive oil	CHEESE AND TRUFFLE CRISPY RAVIOLI £3.75 Stracchino cheese, truffle oil, and romesco sauce FRESH BAKED GARLIC PIZZA BREAD £4.95 ... rosemary and sea salt (VG) £5.75 ... tomato and basil (VG) £5.95 ... mozzarella (V)
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## TO START AND TO SHARE

SICILIAN ARANCINI RICE BALLS made by hand here every day. Served with a spiced tomato coulis ... Saffron and Gran Moravia cheese (V) £5.75 ... 5-hr slow cooked ragu, saffron, and Gran Moravia cheese £6.50 MUSSELS COOKED WITH WHITE WINE £8.75 cream and garlic served with warm focaccia bread CRISPY LEMON & PEPPER CALAMARI £7.75 lightly fried with lemon mayonnaise CELERIAC SOUP WITH MINI TRUFFLED PASTA PILLOWS (ASK FOR V) £4.95 silky, homemade soup with truffled cheese-stuffed agnolotti ravioli	★ <b>Gusto Recommends</b> STARTER SHARER BOARD (SERVES 2) £16.50 selection of crispy calamari, Sicilian arancini balls (V), antipasti, and Milanese-style meatballs. Served with lemon mayonnaise HOUMOUS (VG) £4.95 served with thin crispy flatbreads and pumpkin seeds HOMEMADE CHICKEN LIVER PÂTÉ £6.75 with red onion and cranberry chutney served with warm focaccia croutes KING PRAWNS (NG) £8.75 pan fried, with pickled fennel, tomato, caper and chilli oil	MILANESE-STYLE MEATBALLS £6.75 hand rolled, with Gran Moravia cheese, and a lightly spiced tomato sauce DELI BOARD CURED MEATS (SERVES 1) £9.95 prosciutto ham, salami soppressa and coppa. Served with warm rosemary focaccia, marinated Nocellara olives, sun-dried tomatoes and houmous DELI BOARD GRANDE (SERVES 1-2) £15.95 prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola. Served with warm rosemary focaccia, marinated Nocellara olives, sun-dried tomatoes and houmous
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## MAINS

### MEAT, VEGAN, AND FISH MAINS

PAN ROAST RUMP OF LAMB (NG) £16.95 with truffled cannellini beans, lightly fried polenta, and red wine jus ROAST CHICKEN BREAST £15.50 with creamed leeks, tomato and caper dressing, with fried gnocchi GUSTO CLASSIC BURGER £13.95 in a brioche bun with melted mozzarella, and served with skin-on fries dusted with our own Italian-blend seasoning ... add pancetta £14.95 OVEN ROASTED CAULIFLOWER STEAK (VG, NG) £10.25 topped with almonds and seeds, tomato coulis, and a salad of pickled vegetables	★ <b>Gusto Recommends</b> HONEY-GLAZED DUCK & BALSAMIC (NG) £16.95 inspired by our trip to Modena. Honey-glazed duck breast with a rather special 12-year-aged IGP balsamic, cavolo nero, creamy mash, and candied pistachios	PAN FRIED FILLET OF SEA BASS (NG) £12.75 £18.95 served on a bed of creamed spinach (1 or 2 fillets) WHOLE SALT BAKED SEA BREAM (NG) £19.50 infused with fennel and orange, and served with tiny confit potatoes and fresh lemon. Salt crust cracked open at the table by our team LEMON AND PEPPER TUNA STEAK £18.95 seared fresh tuna, served with cherry tomatoes, soya beans and Nocellara olives SICILIAN-STYLE SALMON (NG) £16.95 with fresh homemade caponata and lemon
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Check out our Elegant Specials for more menu options

## PIZZA

Fresh dough is made from scratch here each & every morning. Enjoy the Gusto difference. MARGHERITA (V) £9.75 tomato base and mozzarella PEPPERONI SALSICCIA £12.50 pepperoni and mozzarella ... add chilli for an extra hit of spice £13.00 CAPRINO (V) £11.25 goats' cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella, and rocket	★ <b>Gusto Recommends</b> FICO £14.95 inspired by our visit to the world's largest indoor food market in Bologna. 5-hour caramelised onions, 'Nduja sausage, mixed mushrooms, fresh oregano, and a whole burrata cheese	VEGANO (VG) £10.50 tomato base, courgette, pine nuts, caramelised onion, roast peppers, cauliflower rice, and rocket CARNIVORO £14.95 Milanese-style meatballs, roast chicken, pepperoni salsiccia, prosciutto ham, and caramelised onion TRUFFLED FUNGHI £12.50 decadent white cream sauce base, wild mushrooms, rocket, prosciutto, and truffle oil aplenty GRIFFINO £13.75 roast chicken, pepperoni salsiccia, sliced red chilli, roasted red onion, and mozzarella
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ADDITIONAL TOPPINGS £1.95 each  
favourites include: 'Nduja / chicken / ham / pepperoni salsiccia / prosciutto / mixed mushrooms

## PASTA & RISOTTO

Gluten and wheat free pasta available. SPICY 'NDUJA & TOMATO GNOCCHI £12.50 5-hr caramelised onions, tomato sauce, 'Nduja sausage, and smoked Scamorza cheese ... add chicken £14.50 CRAB, KING PRAWN, AND MUSSELS SPAGHETTI £17.25 with garlic, fresh lemon, and chilli TAGLIATELLE WITH TOMATO & KING PRAWNS £14.95 in a sweet chilli tomato sauce finished with fresh lemon and rocket SPAGHETTI BOLOGNESE £11.75 slow cooked for 5 hours in our kitchen every day	★ <b>Gusto Recommends</b> MILANESE SAFFRON RISOTTO ... topped with our 3-meat, 5-hour slow cooked ragu. £13.50 A real treat! (NG) ... crowned with tenderstem broccoli, artichokes, and roasted red pepper (V, NG) £11.50 SMOKED HADDOCK RISOTTO (NG) £13.50 with baby spinach, peas and a runny poached egg	CREAMY RIGATONI WITH WINTER VEG (V) £10.50 a winter take on our much loved Primavera. With broccoli, cavolo nero, pine nuts, and cream sauce ... add chicken £12.50 RIGATONI ARRABBIATA (VG) £9.75 with tomato, chilli and fresh basil ... add chicken OR pepperoni salsiccia £11.75 3-MEAT HOMEMADE LASAGNE £12.25 made with our 3-meat, 5-hour slow cooked ragu and finished in the pizza oven for a final kiss of flavour SPAGHETTI CARBONARA £11.50
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## STEAK & SALADS

8oz CHARGRILLED FILLET STEAK (NG) £25.75 with garlic butter, rocket and Gran Moravia, sun-dried tomatoes, and skin-on fries recommended to be cooked medium rare... FLATTENED RUMP STEAK (NG) £16.75 with garlic, chilli, rocket and Gran Moravia recommended to be cooked pink... Add peppercorn or red wine sauce (NG) £2.75	8oz CASTERBRIDGE ESTATE, WEST COUNTRY RIBEYE STEAK (NG) £22.50 with garlic butter, rocket and Gran Moravia, sun-dried tomatoes, and skin-on fries recommended to be cooked medium... ★ <b>Gusto Recommends</b> ROMESCO CHICKEN SALAD (NG) Small £7.25 Large £12.95 with goat's cheese, red peppers, and aged balsamic 25p of every sale will go towards supporting JDRF	HERITAGE TOMATO CAPRESE SALAD (V, NG) £5.95 with mozzarella and drizzled 12-year-aged IGP balsamic CAESAR SALAD (NG) £5.75 £9.95 with crispy polenta croutons ... add chargrilled chicken £11.95 RAINBOW SUPERFOOD SALAD (VG) £11.95 with avocado, chickpea, spiced pumpkin seeds, houmous, and crispy flatbreads ... add chargrilled chicken OR king prawns £13.95
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## SIDES

TUSCAN WINTER GREENS (VG, NG) £3.50 cavolo nero, tenderstem broccoli, and kale CREAMY MASH (V) £3.50 ITALIAN FRIED COURGETTES (V) £3.50 CREAMED SPINACH (V, NG) £3.95	BAKED ROSEMARY AND GARLIC POTATOES (VG, NG) £3.75 HERITAGE TOMATO CAPRESE SALAD (V, NG) £5.95 with mozzarella and drizzled 12-year-aged IGP balsamic HOUSE SALAD (V, NG) £3.95 FRENCH BEANS WITH SHALLOTS (VG, NG) £3.75	SICILIAN CAPONATA (VG, NG) £3.50 slow-cooked aubergine, celery, capers, and tomato TRUFFLED SKIN-ON FRIES (V, NG) £4.50 with Gran Moravia cheese SKIN-ON FRIES (V, NG) £3.75 dusted with our Italian-blend seasoning
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APERITIVO				SIGNATURE GIN & TONICS								
	APEROL SPRITZ Aperol, prosecco, soda	Aperol	Refreshing	£8.50		PINK GIN Beefeater Pink Gin, strawberry liqueur, fresh strawberries, Fever-Tree Tonic	Sweet	£9.00		WINTER MILLER'S Martin Miller's Gin, cinnamon, lemon, Fever-Tree Aromatic Tonic	Spiced & aromatic	£8.50
	GRAPEFRUIT & ELDERFLOWER SPRITZ Elderflower liqueur, fresh grapefruit, white wine, lemonade	Wine	Citrus	£7.50		HENDRICK'S & ELDERFLOWER Hendrick's Gin, cucumber, lime, mint, Fever-Tree Elderflower Tonic	Herbal & fresh	£9.00		SLINGSBY RHUBARB & LEMON Slingsby Rhubarb, Fever-Tree Lemon Tonic, lemon, raspberries	Fresh	£10.00
	NEGRONI Star of Bombay, Campari, Martini Rubino	Gin	Strong	£8.50		ITALIAN G&T Collesi Italian Gin, Limoncello Di Capri, fresh grapefruit, fresh basil, Fever-Tree Mediterranean Tonic	Refreshing & bright	£10.00		ORANGE SEVILLA Tanqueray Sevilla, Fever-Tree Mediterranean Tonic, orange, rosemary	Zesty	£9.00
	RHUBARB NEGRONI Slingsby Rhubarb, Aperol, Martini Rubino	Gin	Fruity & strong	£8.50		SLOE & ROSE Plymouth sloe gin, blackberries, lemon, Fentimans Rose Lemonade	Sweet & moreish	£9.50				
	GUSTO NEGRONI SBAGLIATO Campari, Martini Rubino, sparkling rosé	Campari	Sparkling & fresh	£8.50								

(please check the drinks menu for our full list of cocktails)

WHITE WINE	175ml	250ml	Bottle	RED WINE	175ml	250ml	Bottle	FIZZ	125ml	Bottle
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BIANCO VENETO, GUSTO Veneto, Italy <i>Light   Crisp, green apple and citrus Working with Tano and the team at Cantina di Monteforte, we've crafted these elegant, fruit-forward, fresh wines especially for Gusto.</i>	£5.50	£7.50	£19.95
CATARRATTO, PASSO DEL TEMPIO Sicily, Italy <i>Fruity   Ripe, lemon and peach</i>			£21.00
TREBBIANO D'ABRUZZO, 'LA BELLA ADDORMENTATA' GRAN SASSO Abruzzo, Italy <i>Dry   Fresh, floral with citrus fruit</i>	£5.90	£8.20	£23.00

★ **Gusto Recommends**  
SOAVE, ALPHA ZETA  
Veneto, Italy  
*Full | Apple, pear and almond blossom  
Matt Thomson, a revered international winemaker whose passion sits firmly in northern Italy, sources grapes from the best growers in the hills around Verona. His expertise forms them into these clean and intense wines.*

£6.00   £8.25   £24.00

PINOT GRIGIO, CA DI ALTE Veneto, Italy <i>Light   Delicate, lemon blossom and biscuit</i>	£6.30	£8.80	£25.00
VERDICCHIO DI MATELICA, 'TERRE DI VALBONA' CANTINE BELISARIO Marche, Italy <i>Dry   Crisp, honey and apple</i>			£27.00

★ **Gusto Recommends**  
FIANO GRECO BIANCO, A MANO  
Puglia, Italy  
*Aromatic | Perfumed, ripe and stone fruit  
Husband and wife team, Mark and Elvesia, settled in Puglia and helped local growers to increase their quality by offering more money for the grapes. They have put this region back on the map with their high quality and modern winemaking.*

£7.30   £10.20   £29.00

SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand <i>Aromatic   Gooseberry, lemongrass and passion fruit</i>	£7.50	£10.50	£30.00
ALBARIÑO, MARTIN CODAX Rías Baixas, Spain <i>Fruity   Fresh lemon, lime and grapefruit</i>			£31.00

★ **Gusto Recommends**  
GAVI DI GAVI, 'TERRE ANTICHE' LA GIUSTINIANA  
Piedmont, Italy  
*Dry | Elegant, lime and mineral  
La Giustiniana are renowned for producing some of the greatest wines of Gavi. They have pioneered the use of screwcaps in the region which deliver the elegant zesty hit that characterises a great Gavi.*

£33.00

CHARDONNAY 'DRAGON', LUIGI BAUDANA Piedmont, Italy <i>Aromatic   Perfumed, stone fruit and zest</i>			£35.00
SOAVE CLASSICO 'CALVARINO' PIEROPAN Veneto, Italy <i>Aromatic   Luxurious, apple and almond</i>			£39.00
CHABLIS, VRIGNAUD Chablis, France <i>Dry   Green apple, lemon and minerality</i>			£45.00

ROSSO VENETO, GUSTO Veneto, Italy <i>Light   Juicy, red cherry and strawberry Working with Tano and the team at Cantina di Monteforte, we've crafted these elegant, fruit-forward fresh wines especially for Gusto.</i>	£5.50	£7.50	£19.95
NERO D'AVOLA, NERELLO MASCALESE, BORGO SELENE Sicily, Italy <i>Fruity   Soft, ripe berries and spice</i>			£21.00

★ **Gusto Recommends**  
MONTEPULCIANO D'ABRUZZO, IL FAGGIO  
Abruzzo, Italy  
*Fruity | Blackberry, plum and mocha  
Il Faggio (depicted on the label) are the famous oak trees found around the vineyards that grow these grapes. Our close friend Alana McGettigan, an up-and-coming star winemaker, then transforms them into these soft, silky wines.*

£5.90   £8.20   £23.00

MERLOT, CA DI ALTE Veneto, Italy <i>Fruity   Red berries, plums, and smooth</i>	£6.30	£8.80	£25.00
PRIMITIVO, LA MASSERIA Puglia, Italy <i>Full   Soft, blueberry and sweet spice</i>			£26.00
CHIANTI, MEDICEO Chianti, Italy <i>Spicy   Red cherry, earthy and structured</i>	£6.75	£9.25	£27.00

★ **Gusto Recommends**  
AGLIANICO, VESEVO  
Campania, Italy  
*Full | Intense, blackcurrants and vanilla  
This wine is made in Campagna, southern Italy. The grapes are grown on hilly landscapes in soils that contain volcanic ash from the volcano Vesuvius, giving the wines a perfumed, elegant character found nowhere else.*

£7.30   £10.20   £29.00

MALBEC, VIÑAS DE BARRANCAS Mendoza, Argentina <i>Spicy   Dark fruits, coffee and chocolate</i>	£7.50	£10.50	£30.00
SUSUMANIELLO, A MANO Puglia, Italy <i>Fruity   Silky cassis, violet and dark fruit</i>			£32.00
RIOJA RESERVA, IZADI Rioja, Spain <i>Spicy   Rich, sweet spice and red berries</i>			£34.00
PINOT NOIR, FRAMINGHAM Marlborough, New Zealand <i>Light   Red berry, vanilla and elegant</i>			£37.00
BARBERA D'ALBA, G.D VARJA Piedmont, Italy <i>Fruity   Strawberry, cherry and black pepper</i>			£42.00
AMARONE, ALPHA ZETA Veneto, Italy <i>Full and spicy   Intense, dried dark fruits and power</i>			£48.00

★ **Gusto Recommends**  
PROSECCO SPUMANTE, GUSTO  
Veneto, Italy  
*Light | Sherbet, mineral and fresh  
Working with the experienced winemaker Alberto Marchisio, we have sourced this sumptuous Prosecco. By carefully selecting grapes grown in hillside vineyards Alberto ensures the grapes are a perfect ripeness to deliver delicious pear and floral characters followed by a bright, lifted fizz.*

£7.00   £29.50

PIGNOLETTO SPARKLING BRUT, VILLA CIALDINI Modena, Italy <i>Light   Fresh, pear and apple</i>			£30.00
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★ **Gusto Recommends**  
FRANCIACORTA 'ALMA' GRAN CUVÉE BRUT, BELLAVISTA  
Franciacorta, Italy  
*Biscuity | Citrus, green apple and brioche  
This estate makes Italy's finest sparkling wines. Crafted using the same method and grape varieties as Champagne their wines stand out for their incredible finesse and elegance.*

£60.00

MOËT AND CHANDON BRUT Champagne, France <i>Dry   Smooth, fruity and earthy</i>	£9.95		£55.00
VEUVE CLICQUOT YELLOW LABEL Champagne, France <i>Light   Perfumed, lemony and toasty</i>			£70.00
DOM PERIGNON Champagne, France <i>Full   Characterful, fragrant and expressive</i>			£170.00

ROSÉ WINE ROSATO SPUMANTE, CA DI ALTE Veneto, Italy <i>Fruity   Fragrant, cranberries and refreshing</i>	£7.00		£29.00
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MOËT AND CHANDON BRUT ROSÉ Champagne, France <i>Fruity   Raspberries, pomegranate and fruity</i>			£58.00
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VEUVE CLICQUOT ROSÉ Champagne, France <i>Light   Roses, cranberries and tropical</i>			£75.00
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LAURENT-PERRIER ROSÉ Champagne, France <i>Fruity   Fragrant, delicate and roses</i>			£85.00
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ROSÉ WINE	Glass 175ml	Glass 250ml	Bottle
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PINOT GRIGIO, PIETRA ANTICA Veneto, Italy <i>Light   Fresh, red berries and apple</i>	£5.75	£7.75	£22.50
ROSATO, A MANO Puglia, Italy <i>Fruity   Ripe strawberry, rose and cherry</i>	£6.80	£9.50	£27.00
PROVENCE ROSÉ, MIRAVAL Provence, France <i>Dry   Wild strawberry, raspberries, and spring flowers</i>			£38.00

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