

# GUSTO

ITALIAN

## GOLD PARTY SET MENU

Select one starter, main dish and dessert

£25 per person

### TO START

---

#### MILANESE-STYLE MEATBALLS

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

#### HOUMOUS (VG)

served with thin crispy flatbreads and pumpkin seeds

#### CRISPY LEMON & PEPPER CALAMARI

lightly fried with lemon mayonnaise

### MAINS

---

#### ROAST CHICKEN BREAST

with creamed leeks, tomato and caper dressing, with fried gnocchi. Served with green beans and shallots

#### CREAMY RIGATONI WITH WINTER VEG (V)

a winter take on our much loved Primavera. With broccoli, cavolo nero, pine nuts, and cream sauce. Served with house salad

#### SICILIAN-STYLE SALMON (NG)

with fresh homemade caponata and lemon. Served with garlic and rosemary potatoes

#### VEGANO PIZZA (VG)

tomato base, courgette, pine nuts, caramelised onion, roast peppers, cauliflower rice, and rocket. Served with house salad

### DESSERTS

---

#### BOMBOLINI (V, N)

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

#### NUTELLA AND MASCARPONE

CALZONE (V)  
served with vanilla ice cream

#### HOMEMADE GUSTO TIRAMISU (V)

homemade to our own secret recipe...

V Vegetarian VG Vegan NG Recipe without gluten N Contains nuts (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. A discretionary 10% service charge will be added to your bill for parties of 6 or more.

## 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.