

ANTIPASTI		
MIXED OLIVES		£2.95
SUN DRIED TOMATOES		£2.95
GUSTO DOUGH PETALS™ <i>with garlic butter</i>		£3.50
BAKED ROSEMARY FOCACCIA BREAD <i>with olive oil and balsamic vinegar</i>		£3.50
GARLIC PIZZA BREAD <i>... rosemary and sea salt</i>		£3.95
<i>... tomato and basil</i>		£4.95
<i>... mozzarella</i>		£4.95
BRUSCHETTA <i>... tomato and basil</i>		£3.95
<i>... crab, avocado and red chilli</i>		£5.95
<i>... sweet pepper compote and goat's cheese</i>		£4.95
HOUMOUS <i>served with pesto, stone baked flatbread and crudité's</i>		£5.25
FRITTO MISTO <i>with sardine, prawn, calamari, courgette and spiced tomato mayonnaise</i>		£6.50
HAND ROLLED MEATBALLS IN A SPICED TOMATO SAUCE <i>with a Grana Padano glaze and grilled ciabatta</i>		£5.95
DEEP FRIED SALT COD RAVIOLI <i>with tomato and caper dressing</i>		£5.95
CALAMARI DEEP FRIED <i>with lemon mayonnaise</i>		£6.75
FRESH BUFFALO MOZZARELLA, VINE TOMATO AND BASIL		£6.50
BURRATINA MOZZARELLA <i>with crisp breads and pickled radicchio</i>		£7.95
WARM ASPARAGUS WITH A CREAMED TRUFFLE DRESSING <i>with rocket and Grana Padano cheese</i>		£5.95
HOME CURED SALMON TARTARE AND QUAILS EGG <i>with crème fraîche and red gazpacho</i>		£6.95
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC <i>served with grilled ciabatta bread</i>		£7.95
TIGER PRAWNS <i>in a garlic, tomato and cream sauce with grilled ciabatta</i>		£7.50
SALAD		
ROCKET SALAD WITH GRANA PADANO		£3.95
HOUSE SALAD		£3.95
WARM ROASTED RED PEPPER, FREGULA, GOAT'S CHEESE AND HAZELNUT SALAD <i>with lemon dressing</i>		£5.75
	£10.50	
HOME CURED SALMON, SHAVED FENNEL, ORANGE, RADISH AND RADICCHIO <i>with a crème fraîche dressing</i>		£6.50
	£10.95	
CAESAR SALAD ... WITH CHICKEN		£4.75
	£8.95	
ROMESCO CHICKEN SALAD <i>with goat's cheese, red peppers, rocket and aged balsamic</i>		£5.75
	£10.50	
FRESH BUFFALO MOZZARELLA, VINE TOMATO AND BASIL		£5.95
	£10.50	
		£6.50

PLEASE ASK YOUR SERVER FOR TODAY'S		
◆◆◆◆◆◆◆◆	SPECIALS	◆◆◆◆◆◆◆◆

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further details.

GUSTO		
THE DELI BOARD £6.95		
Served with rosemary focaccia and a tomato chutney. Choose any 3. Great for sharing...		
ITALIAN CURED MEAT: bresaoia, prosciutto ham, salami ventricina, salami soppressa, speck ham	ITALIAN FINE CHEESE: dolcelatte, goat's cheese, taleggio, smoked provola, buffalo mozzarella burratina mozzarella (+£2.00)	

MEAT		
PAN ROAST DUCK BREAST <i>with carrot and star anise purée, pickled radicchio and red wine jus</i>		£15.95
ROAST CHICKEN BREAST <i>with creamed leeks and butter fried gnocchi</i>		£13.75
GUSTO BURGER <i>with melted mozzarella and fries</i>		£12.85
ROAST LAMB RUMP <i>with buttered soy beans, asparagus and trofiette pasta</i>		£17.50
PAN FRIED CHICKEN BREAST <i>served with spiced lentils, 'nduja salami and tomato dressing</i>		£13.75
28 DAY AGED PREMIUM STEAK		
FLATTENED RUMP STEAK <i>with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano</i>		£13.95
10oz RIB EYE STEAK <i>with truffle butter and sautéed wild mushrooms</i>		£16.95
CHARGRILLED FILLET STEAK 6oz <i>with garlic butter, roasted vine tomatoes and fries</i>		£20.95
... MAKE IT 10oz		£26.95
PEPPERCORN OR RED WINE SAUCE ADD £1.95		

SEAFOOD		
BAKED FILLET OF SEABASS <i>with roasted pepperonata, drizzled with lemon purée</i>	£11.95	£17.95
PAN FRIED SALMON FILLET <i>served with marinated courgette and red peppers</i>		£14.75
SEARED TUNA STEAK MARINATED IN BALSAMIC AND SOY <i>with a fennel and orange salad and red gazpacho</i>		£18.95
ROAST FILLET OF COD WRAPPED IN PROSCIUTTO HAM <i>with pea purée and lemon oil</i>		£15.25
WHOLE SALT BAKED SEA BASS <i>infused with lemon and Italian herbs</i>		£17.95

SIDES		
FRENCH BEANS WITH SHALLOTS		£3.25
FRIES		£3.25
GARLIC MUSHROOMS		£3.25
STEAMED SPINACH WITH SEA SALT		£3.75
ITALIAN FRIED COURGETTES		£3.25
TROFIETTE PASTA WITH ASPARAGUS, SOY BEANS AND TOMATO		£3.25
CREAMY MASHED POTATO WITH PESTO		£3.25
BAKED ROSEMARY AND GARLIC POTATOES		£3.45
ASPARAGUS AND RED PEPPER OIL		£4.95

PIZZA		
MARGHERITA <i>tomato base with mozzarella</i>		£7.95
FUNGHI <i>field mushrooms, mozzarella, garlic and rocket</i>		£8.95
CLASSIC AMERICAN <i>pepperoni and mozzarella</i>		£9.95
DIAVOLA <i>the 'Classic American' with sliced fresh red and green chillies and chilli oil – hot, hot, hot!</i>		£10.25
THE GRIFFIN <i>roast chicken, pepperoni, sliced green chilli, roasted red onion and mozzarella</i>		£10.75
BBQ CHICKEN <i>roast chicken, BBQ sauce and sweet tomato base with mozzarella and pancetta</i>		£10.50
PROSCIUTTO HAM & CHEESE <i>cured Italian ham, mozzarella with fresh rocket leaves and Grana Padano</i>		£11.95
CAPRINO <i>goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket</i>		£10.25
SLOW ROAST PORK <i>Ventricina salami, rocket, pancetta, caramelised onion, BBQ sauce and pork scratchings</i>		£10.75
TRUFFLE VERDI <i>courgette and goat's cheese with truffle dressing and red chard on a pea base</i>		£10.50
PEKING <i>roasted crispy duck on a Hoisin base with spring onion and coriander</i>		£10.95
CARNIVORE <i>roast chicken, meatballs, prosciutto ham, pepperoni, Bolognese and onions</i>		£12.75
ADDITIONAL TOPPINGS £1.75 EACH		

PASTA & RISOTTO		
Gluten and wheat free pasta available.		
SPAGHETTI <i>tossed in a light tomato and basil ragu</i>	£5.25	£7.50
GNOCCHI <i>with slow roast chilli pork, cherry tomatoes, pesto and rocket</i>	£5.75	£9.95
TAGLIATELLE ARRABBIATA <i>with tomato, chilli, mozzarella and fresh basil</i>	£5.50	£9.25
... WITH PEPPERONI	£5.95	£9.95
SPAGHETTI BOLOGNESE	£5.95	£9.95
RIGATONI PRIMAVERA <i>with summer vegetables, pine nuts, crème fraîche and Grana Padano</i>	£5.95	£9.75
... WITH CHICKEN	£6.25	£10.75
SPAGHETTI CARBONARA	£5.95	£9.95
OVEN BAKED GNOCCHI <i>with spicy 'nduja salami, caramelised onion, red pepper and tomato</i>	£5.95	£9.95
OVEN BAKED HOMEMADE LASAGNE	£5.95	£9.95
TAGLIATELLE WITH PRAWNS, AND GARLIC <i>in sweet chilli tomato sauce finished with fresh lime and rocket</i>	£6.50	£11.95
SMOKED SALMON AND DILL RIGATONI <i>tossed with cream, peas and spinach finished with fresh lemon</i>	£6.75	£11.95
HAND ROLLED ITALIAN MEATBALLS <i>in tomato sauce on a bed of spaghetti</i>	£6.25	£9.95
HAND MADE ARTICHOKE TORTELLINI <i>with crispy artichokes, mushrooms and butter sauce</i>	£6.75	£11.95
WHITE CRAB, CHILLI, GARLIC AND FRESH LEMON SPAGHETTI		£15.95
LOBSTER AND PRAWN SPAGHETTI <i>in a light tomato sauce</i>		£18.95
GRANA PADANO RISOTTO <i>with a selection of wild mushrooms finished with truffle butter</i>	£5.95	£9.95
... WITH PANCETTA	£6.50	£10.75
LEMON RISOTTO <i>with white crab salad and lobster dressing</i>	£6.95	£12.95

FRIZZANTI	GLASS 125ML	BOTTLE
<b>BIANCHI</b>		
<b>SACCHETTO PROSECCO DOC.</b> Veneto, ITALY.	<b>£5.75</b>	<b>£25.00</b>
<b>BISOL PROSECCO CREDE DOCG.</b> Valdobbiadene, ITALY.		<b>£32.50</b>
<b>G H MUMM NV.</b> Champagne, FRANCE.	<b>£9.50</b>	<b>£50.00</b>
<b>VEUVE CLICQUOT YELLOW LABEL NV.</b> Champagne, FRANCE.		<b>£67.00</b>
<b>BOLLINGER SPECIAL CUVÉE NV.</b> Champagne, FRANCE.		<b>£81.00</b>
<b>PERRIER-JOUET BELLE EPOQUE 2006 VINTAGE.</b> Champagne, FRANCE		<b>£155.00</b>
<b>DOM PERIGNON 2004 VINTAGE.</b> Champagne, FRANCE.		<b>£170.00</b>
<b>KRUG GRAND CUVÉE NV.</b> Champagne, FRANCE.		<b>£180.00</b>

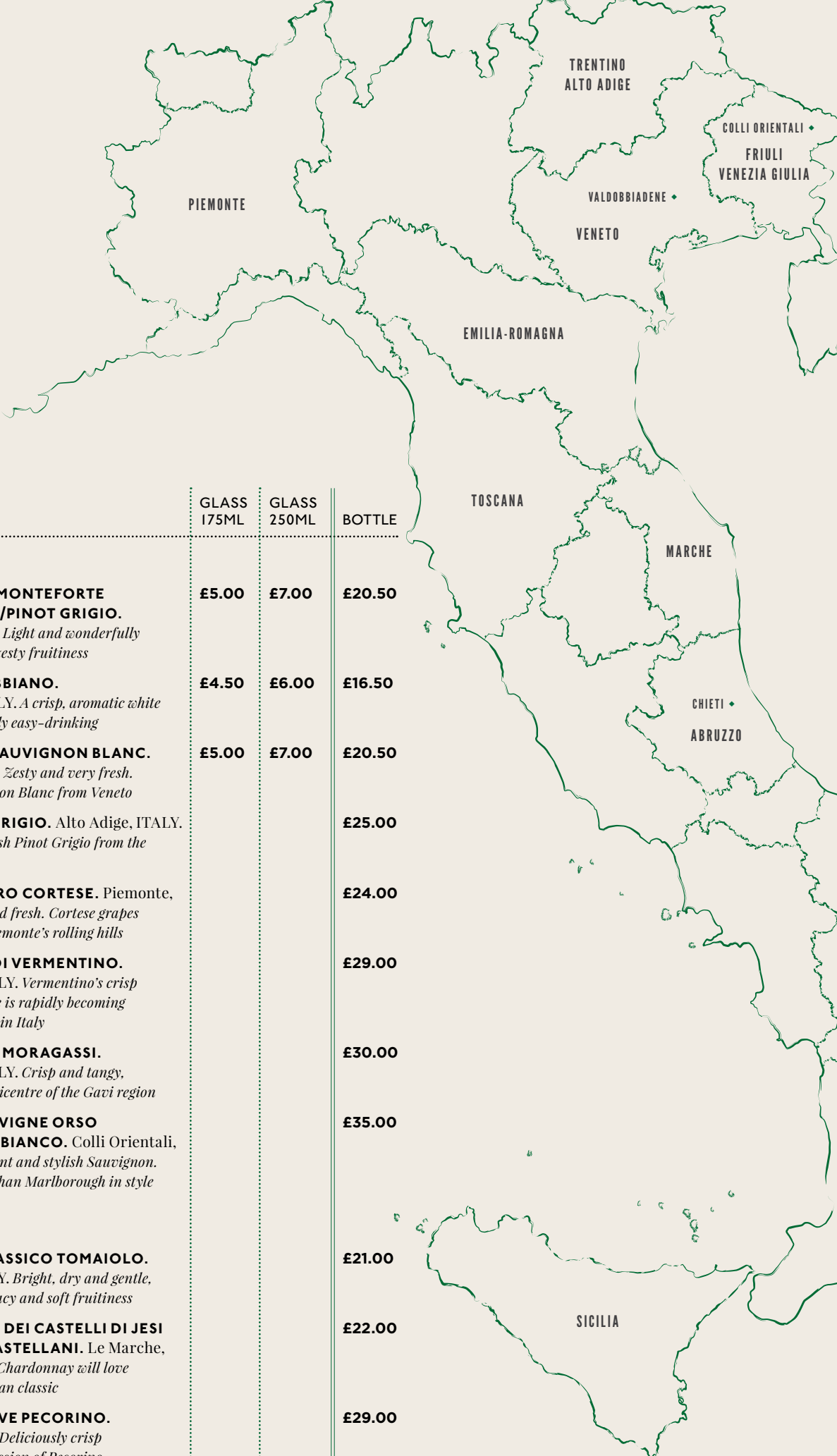
<b>ROSATI</b>		
<b>JEIO ROSATO.</b> Veneto, ITALY.	<b>£6.00</b>	<b>£25.00</b>
<b>MOUTARD ROSÉ NV.</b> Champagne, FRANCE.		<b>£53.00</b>
<b>PERRIER-JOUET BLASON ROSÉ NV.</b> Champagne, FRANCE.		<b>£86.50</b>
<b>LAURENT-PERRIER ROSÉ NV.</b> Champagne, FRANCE.		<b>£96.00</b>
<b>PERRIER-JOUET BELLE EPOQUE ROSÉ 2004 VINTAGE.</b> Champagne, FRANCE		<b>£195.00</b>

ROSSI	GLASS 175ML	GLASS 250ML	BOTTLE
<b>NORTH</b>			
<b>IL BANCHETTO ROSSO.</b> Emilia-Romagna, ITALY. <i>Easy-drinking red brimming with forest fruit flavours</i>	<b>£4.50</b>	<b>£6.00</b>	<b>£16.50</b>
<b>RIVA LEONE BARBERA.</b> Piemonte, ITALY <i>Dark berry fruit and freshness makes this wine food friendly.</i>	<b>£5.30</b>	<b>£6.90</b>	<b>£21.50</b>
<b>HESAURUM CORVINA/CABERNET.</b> Veneto, ITALY. <i>A vibrant, juicy, mid-weight red, sublime with tomato-based dishes or grilled meats</i>			<b>£24.95</b>
<b>BANFI COL DI SASSO CABERNET/SANGIOVESE.</b> Toscana, ITALY. <i>Bright and fruity with a supple, ripe structure and refreshing finish</i>			<b>£25.00</b>
<b>LAMBERTI VALPOLICELLA FIORI.</b> Veneto, ITALY. <i>Perfect with lighter pasta and risotto dishes. Juicy and mouth-wateringly fresh</i>			<b>£26.50</b>
<b>VILLA BELVEDERE RIPASSO.</b> Veneto ITALY. <i>A delicious, juicy, ‘baby Amarone’ suited to meatier pasta and grilled meats</i>			<b>£33.00</b>
<b>TRAMIN PINOT NOIR.</b> Alto Adige, ITALY. <i>Amazing balance of luscious ripe fruit and elegant, silky texture</i>			<b>£34.95</b>
<b>AMARONE CLASSICO BELVEDERE.</b> Veneto, ITALY. <i>Big, rich, deep and best paired with more substantial dishes</i>			<b>£46.00</b>

<b>CENTRAL</b>			
<b>FEUDI D’ALBE MONTEPULCIANO.</b> Abruzzo, ITALY. <i>Ripe, rounded, food-friendly, hugely popular Italian red.</i>	<b>£5.00</b>	<b>£7.00</b>	<b>£19.95</b>
<b>CHIANTI RISERVA VILLA CAMPOBELLO.</b> Toscana, ITALY. <i>Italian ‘Rioja’. Smooth and complex with lots of developed red fruit and toasty mocha aromas</i>			<b>£26.00</b>
<b>CEPPAIANO ALLE VIOLE ‘BABY TUSCAN’.</b> Toscana, ITALY. <i>If you like Chianti you’ll love this modern interpretation with bright, fresh fruitiness</i>			<b>£30.00</b>
<b>PROMIS GAJA,</b> Toscana, ITALY. <i>‘Super-Tuscan’. Combines Merlot fruitiness and structure with Sangiovese freshness. A ‘wow’ wine.</i>			<b>£47.00</b>

<b>SOUTH &amp; ISLANDS</b>			
<b>FRAPPATO/NERELLO MASCALESE.</b> Sicilia, ITALY . <i>A wonderful Sicilian, blending sweet fruit aromas with a savoury, food-loving palate</i>			<b>£25.00</b>
<b>PERRICONE CARUSO AND MININI.</b> Sicilia, ITALY <i>We just love the fruity bundle of freshness brimming with classic Sicilian charm</i>			<b>£27.00</b>
<b>JUBILUM PINOT NOIR/SYRAH.</b> Sicilia, ITALY. <i>The subtlety and elegance of Pinot and the spiciness of Syrah blend together beautifully here</i>			<b>£29.00</b>

<b>INTERNATIONAL</b>			
<b>MONTES MERLOT.</b> Colchagua, CHILE. <i>Incredibly juicy Merlot packed with plummy flavours that are great with light meat dishes</i>	<b>£5.00</b>	<b>£7.00</b>	<b>£20.50</b>
<b>DON DAVID MALBEC.</b> Mendoza, ARGENTINA. <i>Argentine Malbec is made for meat. That’s it. Gorgeous.</i>	<b>£7.00</b>	<b>£9.50</b>	<b>£27.00</b>
<b>LOREDONA PINOT NOIR.</b> Monterey, USA. <i>Rich, lush, ripe, yet beautifully structured and supremely elegant</i>			<b>£30.00</b>
<b>SATELLITE PINOT NOIR.</b> Marlborough, NEW ZEALAND. <i>Silky smooth, beautifully textured and wonderfully balanced</i>			<b>£36.00</b>
<b>COTE DU BEAUNE DOMAINE DE LA VALLIERE ROUX.</b> Burgundy, FRANCE. <i>Classically developed, mature, silky, sensuous Pinot Noir</i>			<b>£50.00</b>
<b>ST EMILION GRAND CRU CHATEAU VIRAMIERE</b> Bordeaux, FRANCE. <i>Classically developed, elegant flavours and aromas from this Merlot-based jewel</i>			<b>£55.00</b>

<b>BIANCHI</b>	GLASS 175ML	GLASS 250ML	BOTTLE	
<b>NORTH</b>				
<b>CANTINA DI MONTEFORTE GARGANEGA/PINOT GRIGIO.</b> Veneto, ITALY. <i>Light and wonderfully refreshing with zesty fruitiness</i>	<b>£5.00</b>	<b>£7.00</b>	<b>£20.50</b>	
<b>NOVITA TREBBIANO.</b> Rubicone, ITALY. <i>A crisp, aromatic white that’s wonderfully easy-drinking</i>	<b>£4.50</b>	<b>£6.00</b>	<b>£16.50</b>	
<b>CA’ DI ALTE SAUVIGNON BLANC.</b> Veneto, ITALY. <i>Zesty and very fresh. A lively Sauvignon Blanc from Veneto</i>	<b>£5.00</b>	<b>£7.00</b>	<b>£20.50</b>	
<b>RIFF PINOT GRIGIO.</b> Alto Adige, ITALY. <i>A deliciously fresh Pinot Grigio from the lofty Dolomites</i>			<b>£25.00</b>	
<b>SAN SILVESTRO CORTESE.</b> Piemonte, ITALY. <i>Light and fresh. Cortese grapes are grown on Piemonte’s rolling hills</i>			<b>£24.00</b>	
<b>FRESCOBALDI VERMENTINO.</b> Piemonte, ITALY. <i>Vermentino’s crisp and elegant style is rapidly becoming a firm favourite in Italy</i>			<b>£29.00</b>	
<b>GAVI DI GAVI MORAGASSI.</b> Piemonte, ITALY. <i>Crisp and tangy, from the hilly epicentre of the Gavi region</i>			<b>£30.00</b>	
<b>BASTIANICH VIGNE ORSO SAUVIGNON BIANCO.</b> Colli Orientali, ITALY. <i>An elegant and stylish Sauvignon. More Sancerre than Marlborough in style</i>			<b>£35.00</b>	
<b>CENTRAL</b>				
<b>ORVIETO CLASSICO TOMAIOLO.</b> Toscana, ITALY. <i>Bright, dry and gentle, with floral delicacy and soft fruitiness</i>			<b>£21.00</b>	
<b>VERDICCHIO DEI CASTELLI DI JESI CLASSICO CASTELLANI.</b> Le Marche, ITALY. <i>Fans of Chardonnay will love this elegant Italian classic</i>			<b>£22.00</b>	
<b>CANTINA BOVE PECORINO.</b> Chieti, ITALY. <i>Deliciously crisp and tangy expression of Pecorino from beside the Adriatic coast</i>			<b>£29.00</b>	
<b>SOUTH &amp; ISLANDS</b>				
<b>LEGATO INZOLIA.</b> Sicily, ITALY. <i>A really light and fresh style of wine, aromas of white fruits and flowers</i>			<b>£20.00</b>	
<b>CASTELMONTE GRILLO.</b> Sicily, ITALY. <i>Sunny Sicilian packed with lush, ripe fruit, yet crisp and clean as a whistle</i>			<b>£29.00</b>	
<b>CARUSO AND MININI GRECANICO.</b> Sicily, ITALY. <i>Another emerging variety from Sicily’s sun-baked slopes</i>	<b>£6.50</b>	<b>£8.75</b>	<b>£26.00</b>	
<b>INTERNATIONAL</b>				
<b>TINPOT HUT SAUVIGNON BLANC.</b> Marlborough, NEW ZEALAND. <i>A superb example of ‘classic’, opulent, intensely flavoured Marlborough Sauvignon.</i>	<b>£7.50</b>	<b>£10.00</b>	<b>£28.00</b>	
<b>MARTIN CODAX ALBARINO.</b> Rias Baixas, SPAIN. <i>Crisp and tangy. Subtle balance, yet the weight to partner an amazingly wide array of foods.</i>			<b>£35.00</b>	
<b>CHABLIS DOMAINE GRAND ROCHE.</b> Burgundy, FRANCE. <i>Clean, crisp and beautifully dry. A classic wine with focused, refined lemony fruit</i>			<b>£40.00</b>	
<b>SANCERRE DOMAINE DES BROSSES.</b> Loire, FRANCE. <i>Classically steely and elegant Sancerre from a great producer</i>			<b>£45.00</b>	
<b>CHABLIS IER CRU DOMAINE JEAN DEFAIX.</b> Burgundy, FRANCE. <i>Classically well-structured and sublimely elegant Chablis from one of the best estates</i>			<b>£50.00</b>	
<b>ROSATI</b>	GLASS 175ML	GLASS 250ML	BOTTLE	
<b>PIETRA ANTICA PINOT GRIGIO BLUSH.</b> Veneto, ITALY. <i>Off-dry and refreshing with lots of summer scents and fresh fruitiness</i>	<b>£5.00</b>	<b>£7.00</b>	<b>£20.50</b>	
<b>A MANO ROSATO.</b> Puglia, ITALY. <i>This Rosato from Puglia has a fuller figure than Pinot Grigio Blush and more depth of flavour</i>	<b>£6.00</b>	<b>£8.00</b>	<b>£23.50</b>	
<b>DOMAINE D’ASTROS ROSÉ.</b> Provence, FRANCE. <i>Lightly coloured with delicate but persistent flavours and elegant structure</i>			<b>£28.00</b>	
<b>VINI DOLCI</b>				BOTTLE
<b>QUADY ESSENSIA ORANGE MUSCAT.</b> USA. <i>Rich and lush. Sweetness balanced by a lovely, tangy, fresh finish.</i>			<b>£17.00</b>	
<b>PASSITO CARLO PELLEGRINO.</b> ITALY. <i>Sweet but with style, poise and bags of personality. Delicious.</i>			<b>£19.00</b>	
All wines by the glass are available as 125ml measures				