

# GUSTO

ITALIAN

## 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 and mozzarella, and garlic butter £4.95 MARINATED NOCELLARA OLIVES (VG/NG) £3.50	WARM ROSEMARY FOCACCIA BREAD (VG) £3.95 with olive oil and aged balsamic BRUSCHETTA (VG) £4.95 tomato, basil and garlic finished with extra virgin olive oil ANTIPASTI (V/NG) £3.50 roasted artichokes, sweet red peppers, and goats' cheese-stuffed olives with a crispy polenta shell	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) ... tomato and basil (VG) £5.75 ... mozzarella (V) £5.95
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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) £5.25 ... 5-hr slow cooked ragu, saffron, and Gran Moravia cheese £5.75 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 HOMEMADE CHICKEN LIVER PÂTÉ £6.75 with red onion and cranberry chutney served with warm focaccia croutes
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### ★ Gusto Recommends

STARTER SHARER BOARD (SERVES 2) £15.95  
selection of crispy calamari, Sicilian arancini balls (V), antipasti, and Milanese-style meatballs. Served with lemon mayonnaise

WARM MUSHROOM CROSTINI (VG) £5.95 with caramelised red onion, rocket, truffle oil, and aged balsamic vinegar HOUMOUS (VG) £4.95 served with thin crispy flatbreads and pumpkin seeds KING PRAWNS (NG) £8.50 pan fried, with pickled fennel, tomato, caper and chilli oil
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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, FISH, AND VEGAN MAINS

PAN ROAST RUMP OF LAMB (NG) £16.95 crispy polenta, pea puree, and red wine jus ROAST CHICKEN BREAST £15.50 with creamed leeks, tomato and caper dressing, with fried gnocchi CHARGRILLED 10oz PORK CUTLET (NG) £16.50 served on the bone with apple sauce, crackling, kale, and red wine jus PAN FRIED FILLET OF SEA BASS (NG) £12.75 £18.95 served on a bed of creamed spinach (1 or 2 fillets)
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### ★ Gusto Recommends

WHOLE SALT BAKED RAINBOW TROUT £18.95  
infused with lemon and Salmoriglio marinade, and served with a pickled fennel, courgette, and orange salad. Salt crust cracked open at the table by our team.

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
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LEMON AND PEPPER TUNA STEAK £18.95 seared fresh tuna, served with cherry tomatoes, soya beans and Nocellara olives BAKED FILLET OF SALMON (NG) £16.95 served with cauliflower rice, asparagus and pine kernels, with a tomato and caper dressing OVEN ROASTED CAULIFLOWER STEAK (VG, NG) £10.25 topped with almonds and seeds, tomato coulis, and a salad of pickled vegetables
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## PIZZA

### ★ Gusto Recommends

TRUFFLED FUNGHI (V) £10.50  
decadent white cream sauce base, wild mushrooms, rocket, and truffle oil aplenty  
... add prosciutto £12.50

PEPPERONI SALSIICCIA £12.50 pepperoni and mozzarella ... add chilli for an extra hit of spice £13.00
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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
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Additional toppings £1.95 each

Fresh dough is made from scratch here each & every morning. Enjoy the Gusto difference. MARGHERITA (V) £9.75 tomato base and mozzarella GRIFFINO £13.75 roast chicken, salsiccia pepperoni, sliced red chilli, roasted red onion, and mozzarella CAPRINO (V) £11.25 goats' cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella, and rocket
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### PASTA & RISOTTO

Pasta and Risotto dishes available in half portions, please ask your server for details. Gluten and wheat free pasta available. SMOKED HADDOCK RISOTTO (NG) £13.50 with baby spinach, peas and a runny poached egg WHITE CRAB, CHILLI AND GARLIC SPAGHETTI £17.25 with fresh lemon TAGLIATELLE WITH TOMATO & KING PRAWNS £14.95 in a sweet chilli tomato sauce finished with fresh lemon and rocket RIGATONI WITH SMOKED SALMON & PEAS £13.50 tossed with cream and spinach, finished with fresh lemon
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### ★ Gusto Recommends

MILANESE SAFFRON RISOTTO £12.50  
inspired by our recent trip to Milan.  
... topped with our 3-meat, 5-hour slow cooked ragu. A real treat! (NG) £10.50  
... crowned with artichokes, asparagus, and roasted red pepper (V, NG)

3-MEAT HOMEMADE LASAGNE £11.95 made with our 3-meat, 5-hour slow cooked ragu and finished in the pizza oven for a final kiss of flavour
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SPAGHETTI VERDI (V) (Ask for VG) £10.50 peas, soya & French beans, and pea shoots. Exceptionally summery! ... with pancetta £12.50 RIGATONI ARRABBIATA (VG) £9.75 with tomato, chilli and fresh basil ... add chicken OR pepperoni salsiccia £11.75 SPAGHETTI CARBONARA £11.50 SPAGHETTI BOLOGNESE £11.75 slow cooked for 5 hours in our kitchen every day
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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... 9oz ARGENTINIAN RIBEYE STEAK (NG) £22.50 with truffle oil, garlic butter, rocket and Gran Moravia, sun-dried tomatoes, and skin-on fries recommended to be cooked medium...
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FLATTENED RUMP STEAK (NG) £16.75 with garlic, chilli, rocket and Gran Moravia recommended to be cooked pink...
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### ★ Gusto Recommends

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

TOMATO & MOZZARELLA CAPRESE SALAD (NG) £7.25 CAESAR SALAD (NG) £5.75 £9.95 with crispy polenta croutons ... add chargrilled chicken £11.95 RAINBOW SUPERFOOD SALAD (VG) £10.95 with avocado, chickpea, spiced pumpkin seeds, and crispy flatbreads ... add chargrilled chicken OR prosciutto £12.95
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## SIDES

ITALIAN FRIED COURGETTES (V) £3.50 CREAMED SPINACH (V/NG) £3.95 ROCKET AND GRAN MORAVIA SALAD (V/NG) £3.95 HOUSE SALAD (V/NG) £3.95	BAKED ROSEMARY AND GARLIC POTATOES (VG/NG) £3.75 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	FRENCH BEANS WITH SHALLOTS (VG/NG) £3.75 HOUSEMADE POLENTA CHIPS (NG) £3.75 a healthier alternative to fries SOYA BEANS, PANCETTA, & AGED BALSAMIC (NG) £3.95
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## APERITIVO

	<b>APEROL SPRITZ</b> Aperol, prosecco, soda	Aperol	Refreshing	£8.00
	<b>GRAPEFRUIT &amp; ELDERFLOWER SPRITZ</b> Elderflower liqueur, fresh grapefruit, white wine, lemonade	Wine	Citrus	£7.50
	<b>NEGRONI</b> Star of Bombay, Campari, Martini Rubino	Gin	Strong	£8.50
	<b>RHUBARB NEGRONI</b> Slingsby Rhubarb, Aperol, Martini Rubino	Gin	Fruity & strong	£9.00

## SIGNATURE GIN & TONICS

	<b>PINK GIN</b> Beefeater Pink Gin, strawberry liqueur, fresh strawberries Fever-Tree Tonic	Sweet	£8.00
	<b>GARDEN OF E-GIN</b> Hendrick's, fresh cucumber, mint, lime, and Fever-Tree Tonic	Herbal	£8.50
	<b>BLUEBERRY &amp; ROSE</b> Brockmans Gin, Fentimans Rose Lemonade, flower, blueberries	Floral & fruity	£9.50

	<b>ORANGE SEVILLA</b> Tanqueray Sevilla, Fever-Tree Mediterranean Tonic, orange, rosemary	Zesty	£9.00
	<b>QUINCE &amp; ELDERFLOWER</b> Whitley Neil Quince, Fever-Tree Mediterranean Tonic, lime, chilli	Light & sweet	£9.00
	<b>RHUBARB &amp; LEMON</b> Slingsby Rhubarb, Fever-Tree Lemon Tonic, lemon, raspberries	Fresh	£10.00

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

## WHITE WINE

	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE Veneto, Italy <i>Light   Fresh, fruity &amp; red apples</i>	£5.50	£7.50	£19.95
CATARATTO, PASSO DEL TEMPIO Sicily, Italy <i>Full   Marzipan, tropical fruits &amp; nutty</i>			£21.00
GRILLO 'VITese', COLOMBA BIANCA Sicily, Italy <i>Aromatic   Earthy, aromatic &amp; citrusy</i>	£5.75	£7.75	£22.50
CORTESE, SAN SILVESTRO Piedmont, Italy <i>Light   Elegant, perfumed &amp; green apples</i>			£23.00
SOAVE, ALPHA ZETA Veneto, Italy <i>Dry   Smooth, stonefruits &amp; almonds</i>	£6.00	£8.25	£24.00
CHARDONNAY 'GRANDE PASSOLO', ANGELO ROCCA Piedmont, Italy <i>Full   Generous, fruit-rich &amp; luscious</i>	£6.25	£8.50	£25.00
PINOT GRIGIO, PONTE DEL DIAVOLO Friuli, Italy <i>Aromatic   Perfumed, minerally &amp; peaches</i>	£6.75	£9.25	£27.00
SAUVIGNON BLANC, VALÉE DES REINES, TOURAINE Loire, France <i>Dry   Lemony, crisp &amp; refreshing</i>			£28.00
GRECO FIANO 'PIPOLI', VIGNETI DEL VULTURE Basilicata, Italy <i>Dry   Tropical fruits, tangy &amp; limey</i>			£29.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand <i>Aromatic   Kiwi, gooseberry &amp; aromatic</i>	£7.50	£10.50	£30.00
ALBARINO, MARTIN CODAX Rais Baixas, Spain <i>Dry   Lemon, salty &amp; fresh</i>			£31.00
GAVI DI GAVI 'TERRE ANTICHE', LA GIUSTINIANA Piedmont, Italy <i>Light   Limey, earthy &amp; green apple</i>			£33.00
CHARDONNAY 'DRAGON', LUIGI BAUDANA, LANGHE Piedmont, Italy <i>Full   Ripe peach, mango &amp; rich</i>			£35.00
GRECO DI TUFO, FEUDI DI SAN GREGORGIO Campania, Italy <i>Full   White flowers, stonefruits &amp; herbal</i>			£37.00
CHABLIS, DOMAINE GRAND ROCHE Burgundy, France <i>Dry   Minerally, crisp &amp; complex</i>			£40.00
SOAVE 'LA ROCCA', PIEROPAN Veneto, Italy <i>Aromatic   Aromatic, balanced &amp; sublime</i>			£55.00

## RED WINE

	Glass 175ml	Glass 250ml	Bottle
SANGIOVESE MERLOT, IL SACRATO Emilia Romagna, Italy <i>Light   Juicy, jammy &amp; easy-drinking</i>	£5.50	£7.50	£19.95
MONTEPULCIANO D'ABRUZZO FEUDI D'ALBE Abruzzo, Italy <i>Dry   Peppery, earthy &amp; spicy</i>			£21.00
BARBERA 'OTTONE 1' SAN SILVESTRO Piedmont, Italy <i>Spicy   Silky, stone fruits &amp; aromatic</i>	£5.75	£7.75	£22.50
SYRAH 'VITese' COLOMBA BIANCA Sicily, Italy <i>Spicy   Peppery, intense &amp; eucalyptus</i>	£6.00	£8.25	£24.00
MERLOT BLEND, AMATORE Verona, Italy <i>Light   Light, smooth &amp; red fruits</i>	£6.25	£8.50	£25.00
NERO D'AVOLA, PACCAMORA Sicily, Italy <i>Full   Earthy, full-bodied &amp; smokey</i>			£26.00
CHIANTI, MEDICIO Tuscany, Italy <i>Dry   Smooth, intense &amp; silky</i>	£6.75	£9.25	£27.00
RIOJA CRIANZA, GRAN DOMINIO Rioja, Spain <i>Spicy   Juicy, smooth &amp; blueberries</i>			£27.50
MALBEC, VIÑAS DE BARRANCAS Mendoza, Argentina <i>Dry   Earthy, black fruits &amp; savoury</i>	£7.50	£10.50	£30.00
CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY Loire, France <i>Light   Fresh, elegant &amp; soft berry fruits</i>			£31.00
NEBBIOLO D'ALBA 'BRUMO' SAN SILVESTRO Piedmont, Italy <i>Dry   Perfumed, tobacco &amp; fresh</i>			£32.00
CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' Dandelion Vineyards, Australia <i>Full   Intense, plums &amp; chocolate</i>			£33.00
MALBEC 'K-OR', CLOS TROTELIGOTTE Cahors, France <i>Spicy   Full-bodied, spicy &amp; super-dry</i>			£34.00
PINOT NOIR, CANTINA TRAMIN Alto Adige, Italy <i>Light   Fragrant, cranberries &amp; juicy</i>			£36.00
BAROLO 'PATRES', SAN SILVESTRO Piedmont, Italy <i>Dry   Dried fruit, roses &amp; earthy</i>			£42.00
AMARONE DELLA VALPOLICELLA ALPHA ZETA Veneto, Italy <i>Full   Intense, concentrated &amp; fruit-rich</i>			£48.00
BRUNELLO DI MONTALCINO FOSSACOLLE Tuscany, Italy <i>Full   Cherry, deeply spicy &amp; outstanding</i>			£75.00

## FIZZ

	125ml	Bottle	
<b>WHITE WINE</b>			
MILLESIMATO SPUMANTE, SACCHETTO Veneto, Italy <i>Light   Delicate, floral &amp; pears</i>		£24.95	
PROSECCO SPUMANTE, LA CAVEA Valdobbiadene, Italy <i>Light   Sherbet, minerally &amp; fresh</i>	£7.00	£29.00	
CLOUDY BAY 'PELORUS' Marlborough, New Zealand <i>Fresh   Delicate, citrusy &amp; grassy</i>		£45.00	
MOËT & CHANDON BRUT Champagne, France <i>Dry   Smooth, fruity &amp; earthy</i>	£9.95	£55.00	
VEUVE CLICQUOT YELLOW LABEL Champagne, France <i>Light   Perfumed, lemony &amp; toasty</i>		£70.00	
RUINART BLANC DE BLANCS Champagne, France <i>Dry   Dry, minerally &amp; silky</i>		£90.00	
DOM PERIGNON Champagne, France <i>Full   Characterful, fragrant &amp; expressive</i>		£170.00	
<b>ROSÉ WINE</b>			
ROSATO SPUMANTE, CA DI ALTE Veneto, Italy <i>Fruity   Fragrant, cranberries &amp; refreshing</i>	£7.00	£29.00	
DOMAINE CHANDON BRUT ROSÉ Mendoza, Argentina <i>Fresh   Strawberries, redcurrants &amp; juicy</i>		£39.00	
MOËT & CHANDON BRUT ROSÉ Champagne, France <i>Fruity   Raspberries, pomegranate &amp; fruity</i>		£58.00	
VEUVE CLICQUOT ROSÉ Champagne, France <i>Light   Roses, cranberries &amp; tropical</i>		£75.00	
LAURENT-PERRIER ROSÉ Champagne, France <i>Fruity   Fragrant, delicate &amp; roses</i>		£85.00	
<b>ROSÉ WINE</b>	Glass 175ml	Glass 250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA Veneto, Italy <i>Light   Cranberries, red fruits &amp; red apple</i>	£5.75	£7.75	£22.50
ROSÉ DI PRIMITIVO 'TRAMARI', SAN MARZANO Puglia, Italy <i>Fruity   Juicy, strawberries &amp; pomegranate</i>	£6.75	£9.25	£27.00
PROVENCE ROSÉ, MIRAVAL Provence, France <i>Dry   Fragrant, elegant &amp; roses</i>			£38.00

125ml measures available. Please ask our team. Wine bottles served are 750ml unless otherwise stated | Vintages are subject to change.