

## BREAD & NIBBLES

|   |      |  |      |  |      |
|---|------|--|------|--|------|
| FRESH BAKED GARLIC PIZZA BREAD                            |      | WARM ROSEMARY FOCACCIA BREAD (VG)                              | 3.95 | GUSTO DOUGH PETALS™  |      |
| ... rosemary and sea salt (VG)                            | 4.95 | with olive oil and aged balsamic                               |      | ... with tomato, crispy shallots, and housemade            | 4.75 |
| ... tomato and basil (VG)                                 | 5.85 | BRUSCHETTA (VG)  | 4.95 | Romesco vegan mayonnaise dip (VG, N)                       |      |
| ... mozzarella (V)  | 5.95 | tomato, basil and garlic finished with extra virgin olive oil  |      | ... with garlic and parsley, served with garlic butter (V) | 4.85 |
| MARINATED NOCELLARA OLIVES (VG, RG)                       | 3.95 | WARM PUGLIAN BREAD & OLIVES (VG)                               | 6.95 | ... with prosciutto ham, caramelised onion,                | 4.95 |
| HOUMOUS (VG)  | 4.95 | served with Gusto's own extra virgin olive oil and zingy mint, |      | mozzarella, and garlic butter                              |      |
| served with crispy beetroot flatbreads, and pumpkin seeds |      | courgette, and pepper antipasto                                |      |  |      |

## TO START AND TO SHARE

|  |   |  |  |
|--|---|--|--|
| <p>★ <b>Gusto Loves</b></p> <p>STARTER SHARER BOARD* (N) 16.75</p> <p>selection of crispy calamari, porcini mushroom arancini ball (V), Milanese-style meatballs, cheese gnudi (V), olives, and zingy mint, courgette, and pepper antipasto (V). Served with lemon mayonnaise, and pesto</p> | <p>PORCINI MUSHROOM ARANCINI RICE BALL* (V) 6.50</p> <p>made by hand here every day. On a bed of salad and served with truffled mayonnaise, and Gusto's own Puglian extra virgin olive oil</p> <p>CRISPY LEMON &amp; PEPPER CALAMARI* 7.75</p> <p>lightly fried with lemon mayonnaise</p> <p>DRESSED CRAB &amp; CUCUMBER TARTARE 8.25</p> <p>crab mayonnaise, served with crispy focaccia croûtes, and red pepper coulis</p> <p>SUMMER PEA SOUP &amp; WARM PUGLIAN BREAD (V PLEASE ASK FOR VG) 5.25</p> <p>silky, homemade soup with crème fraîche</p> <p>MUSSELS &amp; WARM FOCACCIA BREAD</p> <p>... with white wine, cream and garlic 8.75</p> <p>... with tomato and spiced Calabrian 'Nduja sauce 8.95</p> | <p>DELI BOARD GRANDE (N) 16.50</p> <p>prosciutto ham, salami soppressa, coppa, D.O.P Pecorino Romano, D.O.P Taleggio, and D.O.P Gorgonzola. Served with warm rosemary focaccia, marinated Nocellara olives, sun-dried tomatoes, and pesto</p> <p>DELI BOARD CURED MEATS (N) 10.95</p> <p>prosciutto ham, salami soppressa and coppa. Served with warm rosemary focaccia, marinated Nocellara olives, sun-dried tomatoes, and pesto</p> | <p>CHEESE GNUDI WITH AGED BALSAMIC &amp; BEETROOT* (V) 5.75</p> <p>goats' cheese, ricotta, and Gran Moravia cheese balls rolled in polenta and lightly fried. Served on pickled beetroot with Gusto's own 12-year-aged IGP balsamic, and red pepper coulis</p> <p>HOMEMADE CHICKEN LIVER PÂTÉ 6.95</p> <p>with red onion and cranberry chutney served with warm focaccia croûtes</p> <p>KING PRAWNS &amp; PICKLED FENNEL (RG) 8.85</p> <p>pan fried with tomato, capers, and chilli oil</p> <p>MILANESE-STYLE MEATBALLS &amp; PARMESAN CRISP* 6.95</p> <p>cooked in a lightly spiced tomato sauce with Gran Moravia cheese</p> |
|--|---|--|--|

## PASTA AND RISOTTO

|   | Main  | Starter |  | Main  | Starter |   | Main  | Starter |
|---|-------|---------|--|-------|---------|---|-------|---------|
| Gluten and wheat free pasta available.  |       |         | ★ <b>Gusto Loves</b>   |       |         | RIGATONI PRIMAVERA (V)  | 10.75 | 5.50    |
| 3-MEAT HOMEMADE LASAGNE   | 12.95 | 6.95    | MILANESE SAFFRON RISOTTO (RG)                                      | 13.75 | 7.10    | with carrots, spring greens, pine nuts, and cream sauce                         |       |         |
| made with our 3-meat, 5-hour slow cooked ragu, and finished in the pizza oven for a final kiss of flavour |       |         | ... topped with our 3-meat, 5-hour slow cooked ragu. A real treat! |       |         | ... add chicken   | 12.95 | 6.60    |
| SEAFOOD SPAGHETTI   | 17.50 | 8.95    | SMOKED HADDOCK RISOTTO (RG)  | 13.75 | 7.10    | RIGATONI ARRABBIATA (VG)  | 9.95  | 5.20    |
| with crab, king prawns, and mussels, tossed with garlic, fresh lemon and chilli                           |       |         | with baby spinach, peas, and a runny poached egg                   |       |         | with tomato, chilli and fresh basil   |       |         |
| Ask for <i>grated Bottarga</i> , 'Mediterranean Caviar', for a distinct hit of flavour                    |       |         | PORCINI MUSHROOM RISOTTO (V, RG)                                   | 13.95 | 7.20    | ... add chicken OR pepperoni salsiccia  | 12.15 | 6.30    |
| TAGLIATELLE WITH TOMATO & KING PRAWNS   | 15.25 | 7.70    | SPAGHETTI BOLOGNESE  | 11.95 | 6.20    | ARTICHOKE TORTELLINI (V)  | 14.95 | 7.70    |
| in a sweet chilli tomato sauce finished with fresh lemon and rocket                                       |       |         | slow cooked for 5 hours in our kitchen every day                   |       |         | with confit leeks, sage, tomato, and a sprinkling of crumbled Amaretti biscuits |       |         |
|   |       |         |  |       |         | SPAGHETTI CARBONARA   | 11.95 | 6.20    |
|   |       |         |  |       |         | with cream, pancetta, parsley and cracked black pepper                          |       |         |

## MAINS

### MEAT, VEGAN, AND FISH

|  |       |   |       |  |       |       |
|--|-------|---|-------|--|-------|-------|
| PAN ROAST RUMP OF LAMB (RG)  | 16.95 | ★ <b>Gusto Loves</b>  |       | PAN FRIED FILLET OF SEA BASS   | 12.95 | 18.95 |
| served on a zingy sweet and tangy marinade of mint, courgette, and peppers with salsa verdi  |       | HONEY-GLAZED DUCK & BALSAMIC (RG, N)  | 16.95 | served on a bed of creamed spinach (1 or 2 fillets)  |       |       |
| CORN-FED CHICKEN BREAST & FONDANT POTATO (RG)  | 16.50 | inspired by our trip to Modena. Honey-glazed duck breast with Gusto's own 12-year-aged IGP balsamic, cavolo nero, creamy mash, and candied pistachios |       | WHOLE SALT BAKED SEA BREAM & SAMPHIRE (RG)   | 18.95 |       |
| roasted chicken supreme with pancetta, buttered peas, and sliced baby gem lettuce  |       | RAINBOW VEGETABLE PARCEL (V)  | 11.95 | infused with fennel and orange and served with samphire, baby spinach, and fresh lemon. Salt crust cracked open at the table by our team |       |       |
| GUSTO'S CLASSIC BURGER   | 13.95 | roast beetroot, aubergine, squash, courgette, red peppers and goats' cheese filo parcel, with asparagus, and spiralised vegetable salad               |       | LEMON AND PEPPER TUNA STEAK  | 19.95 |       |
| 6oz British chuck burger, with melted mozzarella. Choose skin-on fries dusted with our own Italian-blend seasoning, or a house salad       |       | SUPERGRAIN SPELT ORZOTTO (VG) <b>under 600 calories</b>   | 11.95 | seared fresh tuna, served with cherry tomatoes, soya beans, and Nocellara olives   |       |       |
| ... add pancetta   | 14.95 | cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers            |       | SALMON FILLET & SAFFRON POTATOES (RG)  | 16.95 |       |
| GUSTO'S VEGAN BURGER (VG, N)   | 14.95 | ... add chicken OR king prawns  | 14.15 | in a subtle saffron buttered stock with blanched summer vegetables   |       |       |
| Moving Mountains™ burger with Romesco vegan mayonnaise. Choose skin-on fries dusted with our own Italian-blend seasoning, or a house salad |       |   |       |  |       |       |

## STEAKS

|  |       |  |       |  |       |
|--|-------|--|-------|--|-------|
| FLATTENED RUMP STEAK (RG)  | 16.95 | Add peppercorn or red wine sauce (RG) 2.75 |       | 8oz BLACK ANGUS RIB EYE STEAK (RG)                                       | 22.95 |
| with garlic, chilli, rocket, Gran Moravia recommended to be cooked pink... |       | 8oz CHARGRILLED FILLET STEAK (RG)          | 25.95 | with garlic butter, and skin-on fries recommended to be cooked medium... |       |

## PIZZAS

|  |       |   |       |
|--|-------|---|-------|
| Fresh dough is made from scratch here each & every morning. Enjoy the Gusto difference. Gluten free pizza bases available (2.50 supplement). |       | ★ <b>Gusto Loves</b>  |       |
| MARGHERITA (V)   | 9.75  | FICO  | 14.95 |
| tomato base and mozzarella   |       | 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 |       |
| PEPPERONI SALSICCIA  | 12.75 | VEGANO (VG, N)  | 11.00 |
| pepperoni and mozzarella   |       | tomato base, courgette, pine nuts, caramelised red onion, roast peppers, cauliflower rice, Romesco vegan mayonnaise, and rocket   |       |
| ... add chilli for an extra hit of spice   | 13.25 |   |       |
| CAPRINO (V, N)   | 11.75 |   |       |
| goats' cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella, and rocket  |       |   |       |
| GRIFFINO   | 13.75 |   |       |
| roast chicken, pepperoni salsiccia, sliced red chilli, roasted red onion, and mozzarella   |       |   |       |
| CARNIVORO  | 14.95 |   |       |
| Milanese-style meatballs, roast chicken, pepperoni salsiccia, prosciutto ham, and caramelised red onion                                      |       |   |       |

### ADDITIONAL TOPPINGS 1.95 each

Favourites include: 'Nduja / chicken / ham / pepperoni salsiccia / prosciutto / mixed mushrooms

## SALADS

|   |       |       |         |
|---|-------|-------|---------|
| ★ <b>Gusto Loves</b>  |       | Main  | Starter |
| ROMESCO CHICKEN SALAD (RG, N)   | 12.95 | 6.75  |         |
| with goats' cheese, red peppers, and Gusto's own 12-year-aged IGP balsamic. 25p of every sale will go towards supporting JDRF |       |       |         |
| SUPERFOOD SALAD (VG)  |       | 11.95 |         |
| with avocado, chickpea, houmous, spiced pumpkin seeds, and crispy beetroot flatbreads   |       |       |         |
| ... add chargrilled chicken OR king prawns  |       | 14.15 |         |
| BEETROOT & GOATS' CHEESE SUPERGRAIN SALAD* (V PLEASE ASK FOR VG, N)   | 10.95 | 5.75  |         |
| with polenta-coated goats' cheese, pomegranate, tomato, rocket, walnuts, and pumpkin seeds                                    |       |       |         |
| CAESAR SALAD* (RG)  | 9.95  | 5.20  |         |
| fresh baby gem leaves, shaved Gran Moravia cheese, and crispy polenta croutons  |       |       |         |
| ... add chargrilled chicken   | 12.15 | 6.30  |         |
| HERITAGE TOMATO CAPRESE SALAD (V, RG)   |       | 5.95  |         |
| with mozzarella and Gusto's own 12-year-aged IGP balsamic   |       |       |         |

## SIDES

|  |      |   |      |   |      |
|--|------|---|------|---|------|
| SPRING GREENS (VG, RG)                       | 3.50 | FRENCH BEANS WITH SHALLOTS (VG, RG)       | 3.75 | TRUFFLED SKIN-ON FRIES* (V, RG)             | 4.50 |
| Savoy cabbage, tenderstem broccoli, and kale |      | HOUSE SALAD (V, RG)                       | 3.95 | with Gran Moravia cheese                    |      |
| CREAMY MASH (V, RG)                          | 3.50 | ROCKET AND GRAN MORAVIA SALAD (V, RG)     | 3.95 | SKIN-ON FRIES* (V, RG)                      | 3.95 |
| ITALIAN FRIED COURGETTES* (V)                | 3.50 | ZINGY MINT, COURGETTE & PEPPERS (VG, RG)  | 3.50 | dusted with our Italian-blend seasoning     |      |
| CREAMED SPINACH (V, RG)                      | 3.95 | marinated sweet and tangy vegetable salad |      | BAKED ROSEMARY AND GARLIC POTATOES (VG, RG) | 3.85 |

APERITIVO

|  |  |                              |      |
|--|--|------------------------------|------|
|  | APEROL SPRITZ<br>Aperol, Gusto Prosecco, soda  | Aperol   Refreshing          | 8.50 |
|  | HUGO SPRITZ<br>Elderflower liqueur, fresh mint, cucumber, apple juice, fresh lemon, Gusto Prosecco, soda | Elderflower liqueur   Herbal | 7.50 |
|  | NEGRONI<br>Bombay Sapphire Gin, Campari, Martini Rubino  | Gin   Strong                 | 7.50 |
|  | GUSTO NEGRONI SBAGLIATO<br>Campari, Martini Rubino, Gusto Prosecco                                       | Campari   Fresh              | 6.95 |

SIGNATURE GIN & TONICS 37.5ml serves

|   |  |         |       |
|---|--|---------|-------|
|  | PINK GIN<br>Beefeater Pink Gin, strawberry liqueur, fresh strawberries, Fever-Tree Tonic                       | Sweet   | 9.00  |
|  | RHUBARB & ROSE LEMONADE<br>Chase Rhubarb & Apple Gin, fresh raspberries, lemon, thyme, Fentimans Rose Lemonade | Summery | 8.50  |
|  | SICILIAN BLUSH<br>Collesi Italian Gin, cherry syrup, lemon, Fever-Tree Sicilian Lemonade                       | Bright  | 10.00 |
|  | HENDRICK'S & ELDERFLOWER<br>Hendrick's Gin, cucumber, lime, mint, Fever-Tree Elderflower Tonic                 | Herbal  | 9.00  |

|   |  |       |      |
|---|--|-------|------|
| ★ <b>Gusto Loves</b>  |  |       |      |
|  | MALFY GRAPEFRUIT & ELDERFLOWER<br>Malfy Rosa Gin, grapefruit, mint, Fever-Tree Elderflower Tonic | Zesty | 9.00 |
|  | BLOOD ORANGE<br>Beefeater Blood Orange Gin, orange, rosemary, Fever-Tree Mediterranean Tonic     | Zesty | 9.00 |

FIZZ 125ml Bottle

ITALIAN SPARKLING

Italy has an extraordinary selection of great quality sparkling wines. You'll find our very own Prosecco, sourced and bottled especially for us, followed by a selection of sparkling wines to showcase the quality and diversity that Italy has to offer. Please, explore!

|  |      |       |
|--|------|-------|
| ROSATO SPUMANTE, CA DI ALTE (V, VG)<br>Veneto, Italy<br>Fruity   Fragrant, cranberries, and refreshing | 6.50 | 29.00 |
|--|------|-------|

|  |      |       |
|--|------|-------|
| ★ <b>Gusto Loves</b><br>PROSECCO SPUMANTE DOC, GUSTO (V, VG)<br>Veneto, Italy<br>Light   Sherbet, minerally, and fresh<br><i>Working with the experienced winemaker Alberto Marchisio, we have sourced this sumptuous Prosecco that delivers delicious pear and floral characters followed by a bright, lifted fizz.</i> | 6.95 | 29.95 |
|--|------|-------|

|   |      |       |
|---|------|-------|
| ★ <b>Gusto Loves</b><br>DURELLO SPUMANTE, CANTINA DI GAMBELLARA (V, VG)<br>Veneto, Italy<br>Elegant   Fresh, green apples, and minerally<br><i>Durello Spumante is the grape variety that used to be produced from the Vicenza region before Prosecco became so popular! Similar in style but crisper and drier with more fresh apple compared with Prosecco.</i> | 7.25 | 31.50 |
|---|------|-------|

|  |  |       |
|--|--|-------|
| PIGNOLETTO SPARKLING BRUT, VILLA CIALDINI (V, VG)<br>Modena, Italy<br>Light   Fresh, pear, and apple |  | 34.00 |
|--|--|-------|

|   |  |       |
|---|--|-------|
| PROSECCO SUPERIORE SPUMANTE ASOLO DOCG, CA' MORLIN (V, VG)<br>Veneto, Italy<br>Light   Soft, lively, and ripe pear<br><i>Asolo Valdobbiadene and Conegliano are the three areas that produce DOCG Prosecco. Asolo is the smallest and rarest and produces Spumante that is soft, scented and grapey with delicious lightness and a long-lasting fizz.</i> |  | 38.00 |
|---|--|-------|

|  |  |       |
|--|--|-------|
| ★ <b>Gusto Loves</b><br>FRANCIACORTA 'ALMA' GRAN CUVÉE BRUT, BELLAVISTA (V, VG)<br>Franciacorta, Italy<br>Biscuity   Citrus, green apple, and brioche<br><i>This estate makes some of 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.</i> |  | 49.95 |
|--|--|-------|

CHAMPAGNE

|  |       |       |
|--|-------|-------|
| MOËT AND CHANDON BRUT<br>Champagne, France<br>Dry   Smooth, fruity, and earthy | 10.50 | 57.00 |
|--|-------|-------|

|  |  |       |
|--|--|-------|
| MOËT AND CHANDON BRUT ROSÉ<br>Champagne, France<br>Fruity   Fragrant, raspberries, and pomegranate |  | 58.00 |
|--|--|-------|

|   |  |       |
|---|--|-------|
| LAURENT-PERRIER ROSÉ<br>Champagne, France<br>Fruity   Fragrant, delicate, and roses |  | 85.00 |
|---|--|-------|

|  |  |        |
|--|--|--------|
| DOM PERIGNON<br>Champagne, France<br>Full   Characterful, fragrant, and expressive |  | 170.00 |
|--|--|--------|

ROSÉ WINE 175ml 250ml Bottle

|  |      |      |       |
|--|------|------|-------|
| PINOT GRIGIO ROSATO, GUSTO (V, VG)<br>Veneto, Italy<br>Light   Fresh, red berries, and apple<br><i>Home to Romeo and Juliet, Verona is also the source of Italy's best Pinot Grigio. Grapes for this delicate rosato, made especially for us, are grown on hillside vineyards which accentuate perfumes and freshness.</i> | 5.60 | 7.90 | 22.50 |
|--|------|------|-------|

|  |      |      |       |
|--|------|------|-------|
| ★ <b>Gusto Loves</b><br>ROSATO, A MANO (V, VG)<br>Puglia, Italy<br>Fruity   Ripe strawberry, rose, and cherry<br><i>A delicious wine to share with friends. Mark and Elvezia select the grapes from vineyard sites high up on the hillsides where it is a little cooler. This gives the wine a full, fruity character balanced by a delicate zesty finish.</i> | 6.80 | 9.50 | 27.00 |
|--|------|------|-------|

|  |  |       |
|--|--|-------|
| PROVENCE ROSÉ, MIRAVAL<br>Provence, France<br>Dry   Wild strawberry, raspberries, and spring flowers |  | 38.00 |
|--|--|-------|

WHITE WINE 175ml 250ml Bottle

NORTHERN ITALY

|   |      |      |       |
|---|------|------|-------|
| BIANCO VENETO, CANTINA DI MONTEFORTE<br>Veneto, Italy<br>Fresh   Lively, green apple, and citrus<br><i>Our northern Italian house wine, showcasing the cooler climate of Veneto, bursting with crisp, fresh fruit flavours.</i> | 4.80 | 6.70 | 18.95 |
|---|------|------|-------|

|  |      |      |       |
|--|------|------|-------|
| ★ <b>Gusto Loves</b><br>GARGANEGA/PINOT GRIGIO, GUSTO<br>Veneto, Italy<br>Light   Fresh, fruity, and red apples<br><i>Crafted especially for Gusto, this blend of Garganega and Pinot Grigio grapes has been a favourite of the Gusto team and guests for years.</i> | 5.40 | 7.50 | 21.50 |
|--|------|------|-------|

|  |  |  |       |
|--|--|--|-------|
| SOAVE, ALPHA ZETA (V, VG)<br>Veneto, Italy<br>Full   Apple, pear, and almond |  |  | 24.00 |
|--|--|--|-------|

|   |      |      |       |
|---|------|------|-------|
| PINOT GRIGIO, CA DI ALTE (V, VG)<br>Veneto, Italy<br>Light   Delicate, lemon blossom, and biscuit | 6.30 | 8.80 | 25.00 |
|---|------|------|-------|

|   |  |  |       |
|---|--|--|-------|
| GAVI DI GAVI, 'TERRE ANTICHE' LA GIUSTINIANA (V, VG)<br>Piedmont, Italy<br>Dry   Elegant, lime, and minerally<br><i>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 fabulous Gavi.</i> |  |  | 33.00 |
|---|--|--|-------|

|   |  |  |       |
|---|--|--|-------|
| CHARDONNAY 'DRAGON', LUIGI BAUDANA<br>Piedmont, Italy<br>Aromatic   Perfumed, stone fruit, and zest |  |  | 35.00 |
|---|--|--|-------|

|  |  |  |       |
|--|--|--|-------|
| ★ <b>Gusto Loves</b><br>SOAVE CLASSICO 'CALVARINO' PIEROPAN (V, VG)<br>Veneto, Italy<br>Aromatic   Luxurious, apple, and almond<br><i>The Pieropan family have been producing wines in Soave since the 1890s and were the first producer to bottle a wine with the name Soave on the label. This delicious organic wine hails from one of their single vineyards called 'Calvarino'.</i> |  |  | 39.00 |
|--|--|--|-------|

CENTRAL ITALY

|   |      |      |       |
|---|------|------|-------|
| TREBBIANO D'ABRUZZO, 'LA BELLA ADDORMENTATA' GRAN SASSO (V, VG)<br>Abruzzo, Italy<br>Dry   Fresh, floral, with citrus fruit | 5.80 | 8.20 | 23.00 |
|---|------|------|-------|

SOUTHERN ITALY

|  |      |      |       |
|--|------|------|-------|
| CATARRATTO, CASA MIA SETTESOLI (V, VG)<br>Sicily, Italy<br>Light   Aromatic, peach, and floral<br><i>Our southern Italian house wine, showcasing the warmer shores of Sicily, brimming with aromatic, ripe fruit flavours.</i> | 5.00 | 7.00 | 19.95 |
|--|------|------|-------|

|  |      |       |       |
|--|------|-------|-------|
| ★ <b>Gusto Loves</b><br>FIANO GRECO BIANCO, A MANO (V, VG)<br>Puglia, Italy<br>Aromatic   Perfumed, ripe, and stone fruit<br><i>Husband and wife team, Mark and Elvezia, settled in Puglia and helped local growers to increase the quality of their wines by offering more money for the grapes. They have put this region back on the map with their high quality and modern winemaking.</i> | 7.30 | 10.20 | 29.00 |
|--|------|-------|-------|

REST OF THE WORLD

|  |      |      |       |
|--|------|------|-------|
| SAUVIGNON BLANC, MONTES CLASSIC SERIES (V, VG)<br>Casablanca, Chile<br>Fruity   Herbaceous, zesty, and tropical green fruits | 6.50 | 8.95 | 26.00 |
|--|------|------|-------|

|   |      |       |       |
|---|------|-------|-------|
| SAUVIGNON BLANC, TINPOT HUT (V, VG)<br>Marlborough, New Zealand<br>Aromatic   Gooseberry, lemongrass, and passion fruit | 7.50 | 10.50 | 29.95 |
|---|------|-------|-------|

|  |  |  |       |
|--|--|--|-------|
| ALBARIÑO, MARTIN CODAX (V, VG)<br>Rías Baixas, Spain<br>Fruity   Fresh lemon, lime, and grapefruit |  |  | 31.00 |
|--|--|--|-------|

|   |  |  |       |
|---|--|--|-------|
| CHABLIS, VRIGNAUD (V, VG)<br>Chablis, France<br>Dry   Green apple, lemon, and minerally |  |  | 45.00 |
|---|--|--|-------|

RED WINE 175ml 250ml Bottle

NORTHERN ITALY

|  |      |      |       |
|--|------|------|-------|
| ROSSO VENETO, CANTINA DI MONTEFORTE<br>Veneto, Italy<br>Juicy   Red berries, plums, and smooth<br><i>Our northern Italian house wine, showcasing the cooler climate of Veneto, bursting with vibrant red fruit flavours.</i> | 4.80 | 6.70 | 18.95 |
|--|------|------|-------|

|  |      |      |       |
|--|------|------|-------|
| MERLOT, CA DI ALTE (V, VG)<br>Veneto, Italy<br>Fruity   Smooth, red berries, and plums | 6.30 | 8.80 | 25.00 |
|--|------|------|-------|

|  |  |  |       |
|--|--|--|-------|
| BARBERA D'ALBA, G.D VARJRA (V, VG)<br>Piedmont, Italy<br>Fruity   Strawberry, cherry, and black pepper |  |  | 42.00 |
|--|--|--|-------|

|  |  |  |       |
|--|--|--|-------|
| AMARONE, ALPHA ZETA (V, VG)<br>Veneto, Italy<br>Full   Powerful, intense, and dried dark fruit |  |  | 48.00 |
|--|--|--|-------|

CENTRAL ITALY

|  |      |      |       |
|--|------|------|-------|
| ★ <b>Gusto Loves</b><br>MONTEPULCIANO D'ABRUZZO, GUSTO (V, VG)<br>Abruzzo, Italy<br>Fruity   Blackberry, plum, and mocha<br><i>Made from Montepulciano grapes sourced from the Abruzzo region. This wine is crafted for Gusto by Alana McGettigan - an up-and-coming star winemaker who makes deliciously soft, silky wines.</i> | 5.80 | 8.20 | 23.00 |
|--|------|------|-------|

|  |      |      |       |
|--|------|------|-------|
| CHIANTI, MEDICEO (V, VG)<br>Chianti, Italy<br>Spicy   Structured, earthy, and red cherry | 6.80 | 9.50 | 27.00 |
|--|------|------|-------|

SOUTHERN ITALY

|   |      |      |       |
|---|------|------|-------|
| ALICANTE SHIRAZ, CASA MIA SETTESOLI (V, VG)<br>Sicily, Italy<br>Soft   Velvety, ripe cherry, and spice<br><i>Our southern Italian house wine, showcasing the warmer shores of Sicily, brimming with juicy, ripe fruit flavours.</i> | 5.00 | 7.00 | 19.95 |
|---|------|------|-------|

|  |  |  |       |
|--|--|--|-------|
| NERO D'AVOLA, NERELLO MASCALESE, BORGO SELENE (V, VG)<br>Sicily, Italy<br>Fruity   Soft, ripe berries, and spice |  |  | 21.00 |
|--|--|--|-------|

|  |  |  |       |
|--|--|--|-------|
| PRIMITIVO, LA MASSERIA (V, VG)<br>Puglia, Italy<br>Full   Soft, blueberry, and sweet spice |  |  | 26.00 |
|--|--|--|-------|

|   |      |       |       |
|---|------|-------|-------|
| ★ <b>Gusto Loves</b><br>AGLIANICO, VESEVO (V)<br>Campania, Italy<br>Full   Intense, blackcurrants, and vanilla<br><i>This wine is made in Campania, southern Italy. The grapes are grown on hilly landscapes in soils that contain volcanic ash from the volcano Vesuvius. This gives the wines a perfumed, elegant character found nowhere else.</i> | 7.30 | 10.20 | 29.00 |
|---|------|-------|-------|

|  |  |  |       |
|--|--|--|-------|
| SUSUMANIELLO, A MANO (V, VG)<br>Puglia, Italy<br>Fruity   Silky cassis, violet, and dark fruit |  |  | 32.00 |
|--|--|--|-------|

|   |  |  |       |
|---|--|--|-------|
| ★ <b>Gusto Loves</b><br>PRIMITIVO, 'PRIMA MANO' A MANO<br>Puglia, Italy<br>Full   Intense, juicy, and dark peppery fruit<br><i>We enjoyed a jeroboam of this most prestigious wine with producers Mark and Elvezia during an epic 15 course Italian feast in Puglia. The red sand of the vineyards reflect sunlight onto the grapes making them ripen earlier to give the most delicious lush, dark fruit character. Enjoy!</i> |  |  | 44.00 |
|---|--|--|-------|

REST OF THE WORLD

|  |      |       |       |
|--|------|-------|-------|
| MALBEC, VIÑAS DE BARRANCAS (V, VG)<br>Mendoza, Argentina<br>Spicy   Dark fruits, coffee, and chocolate | 7.50 | 10.50 | 30.00 |
|--|------|-------|-------|

|  |  |  |       |
|--|--|--|-------|
| RIOJA RESERVA, IZADI<br>Rioja, Spain<br>Spicy   Rich, sweet spice, and red berries |  |  | 34.00 |
|--|--|--|-------|

|   |  |  |       |
|---|--|--|-------|
| PINOT NOIR, FRAMINGHAM<br>Marlborough, New Zealand<br>Light   Red berry, vanilla, and elegant |  |  | 37.00 |
|---|--|--|-------|

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