BREAD & NIBBLES

FRESH BAKED GARLIC PIZZA BREAD rosemary and sea salt 909kcal VG tomato and basil 971kcal VG Fior Di Latte mozzarella 1096kcal V MARINATED OLIVES VG RGA in chilli, garlic, parsley and olive oil, served with breadsticks 173kcal	5.50 5.95 6.50 4.25	BRUSCHETTA	5.50 4.25 5.25	 ★ Gusto Loves GUSTO DOUGH PETALS™ with tomato, crispy shallots, and homemade Romesco vegan mayonnaise dip 789kcal VG N with garlic and parsley, served with garlic butter 606kcal V 5.5 with slow-cooked pork with fennel, caramelised onions and Fior Di Latte mozzarella, served with garlic butter 959kcal
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TO START & SHARE

CRISPY LEMON & PEPPER CALAMARI* in a light and golden crispy tempura batter, with lemon mayonnaise 535kcal	With tomatoes, pest with lightly smoked speck ham, prosciutto ham, creamy burrata, PAN-SEARED	BURRATA V RG N with tomatoes, pesto, red onion and aged balsamic 463kcal PAN-SEARED KING SCALLOPS RGA	8.95 13.25		
KING PRAWNS & PICKLED FENNEL RG pan-fried with tomato, capers, and chilli oil 340kcal	9.75	goat's cheese, sun-dried tomatoes, olives, focaccia bread and chargrilled courgettes. Perfect for two to share 542kcal per portio	n	with crispy pancetta, pea purée, mint, chilli oil and pork crumb 316kcal SLOW-COOKED MEATBALLS (RGA)	
CHICKEN LIVER PÂTÉ with caramelised red onion chutney and warm toasted focaccia bread 421kcal	7.50	VEGETABLE BRODO (RGA) our take on a minestrone - a rich beef broth poured at the table over crispy cavolo nero*, root vegetables and chickpeas 176kcal	6.75	in a rich tomato sauce with focaccia bread pork meatballs and grated Gran Moravia cheese 415kcal vegan meatballs, chilli, and micro basil 448kcal	8.25 8.25

PASTA & RISOTTO

Pasta without gluten available.	Starter Main	★ Gusto Loves			Starter Main
BUCATINI CARBONARA	7.00 13.50	TRUFFLED MUSHROOM FETTUCCINE V	7.00 13.50	RIGATONI ARRABBIATA 🚾	5.75 11.25
with cream, pancetta, parsley and black pepper 485/970kcal FETTUCCINE RAGÙ	7.25 13.95	rich and creamy with chestnut, button and oyster mushrooms and tarragon 418/836kcal add chicken +60/+120kcal	8.25 16.00	with tomato, red chilli and fresh basil 289/578kca l add chicken +60/+120kca l OR pepperoni +121/+242kca l	7.00 13.75
with our slow-cooked three-meat ragù 391/779kcal	1.25 15.55	DISCOTTO VEDDE MA	12.05	KING PRAWN BUCATINI	8.50 15.95
SMOKED SALMON FETTUCCINE	7.75 14.95	RISOTTO VERDE V RG a creamy pea risotto topped with asparagus, mint and chil	12.95 li 933kcal	in a sweet chilli tomato sauce with fresh lemon and rocket 3	347/695kcal
traditional Neapolitan style, with smoked salmon, peas, dill, chilli and extra virgin olive oil 333/666kcal		THREE-MEAT LASAGNE made with our three-meat ragù, and finished in the pizza o	13.95 ven 754 kcal	ROMESCO BUCATINI \sqrt{G} N with tenderstem broccoli topped with red chilli and almonds	6.75 12.95 5 511/1022kcal

MEAT, FISH & VEGAN

PAN-ROASTED CHICKEN BREAST WITH MUSHROOM & TARRAGON with a delicate crispy skin, served with a fresh, creamy tarragon sauce, mushrooms, mash and crispy polenta* 891kcal		★ Gusto Loves HONEY-GLAZED DUCK & BALSAMIC inspired by our trip to Modena. Served with 12-year-age IGP balsamic, red wine jus, cavolo nero* and creamy mas	d	180z CHATEAUBRIAND (for two people) with our cacio e pepe butter, creamy truffle mash, tenderster broccoli, spring greens, green beans and chillies 939kcal per precommended to be cooked medium rare	
PAN-SEARED SALMON FILLET RG watch our subtle applewood smoking process happen at your table Served with garlic and sage roast potatoes, green beans and soya beans topped with salsa verde 738kcal		PAN-FRIED FILLET OF SEA BASS RG with spring greens, chillies, potato gratin and a tomato and balsamic dressing (choose 1 or 2 fillets) 369/550kcal	15.25 19.95	80z FILLET (RA) with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero* 847kcal recommended to be cooked medium rare	
D.O.P SAN MARZANO TOMATO ORZOTTO vo cooked spelt topped with beetroot, asparagus, crispy cavolo nero* and sweet potato crisps* 573kcal	12.95	GUSTO'S CLASSIC BURGER British chuck burger with caramelised onion, pecorino cheese, relish and gherkin. With skin-on fries* 1209kcal, or a house sala	nd 824kcal	10oz RIB-EYE with our cacio e pepe butter, skin-on fries*, rocket and pecorino 1450kcal recommended to be cooked medium	28.95
add chicken +174kcal	15.45	add pancetta +81kcal	16.50	PEPPERCORN SAUCE RG 312kcal RED WINE SAUCE RG 83kcal	2.95 2.95
GUSTO'S VEGAN BURGER vo N Moving Mountains™ burger with homemade Romesco vegan mayonnand vegan mozzarella. With skin-on fries* 1361kcal, or a house salad 97		SEARED LEMON & PEPPER TUNA N with heritage tomatoes, red pepper, soya bean salsa, and Romesco sauce 774kcel	20.95	ADD A KING SCALLOP RG 27kcal	2.95
SOURD	0 U 0	SH PIZZAS		GUSTO'S STEAK EXPERIENCE For two people. Enjoy our 18oz Chateaubriand 939kcal per portion with a bottle of A Mano 'Prima Mano' Primitivo. A ri-	

D.O.P SAN MARZANO TOMATO ORZOTTO VG 12.9 cooked spelt topped with beetroot, asparagus, crispy cavolo nero* and sweet potato crisps* 573kcal	British chuck burger with caramelised onion, pecorino cheese, to relish and gherkin. With skin-on fries* 1209kcal, or a house salac	14.50 w omato, lettuce, an 824kcal re	OOZ RIB-EYE with our cacio e pepe butter, skin-on fries*, rocket and pecorino 1450kcal recommended to be cooked medium	28.95
add chicken +174kcal 15.4 GUSTO'S VEGAN BURGER VG N 14.5 Moving Mountains™ burger with homemade Romesco vegan mayonnaise and vegan mozzarella. With skin-on fries* 1361kcal, or a house salad 977kca	50 SEARED LEMON & PEPPER TUNA N with heritage tomatoes, red pepper, soya bean salsa,	20.95	PEPPERCORN SAUCE RG 312kcal RED WINE SAUCE RG 83kcal ADD A KING SCALLOP RG 27kcal	2.95 2.95 2.95
SOURDO	UGH PIZZAS		GUSTO'S STEAK EXPERIENCE For two people. Enjoy our 18oz Chateaubriand 939kcal portion with a bottle of A Mano 'Prima Mano' Primitivo. full-bodied wine decanted at your table for you to enjoy	A rich,
Inspired by trips to Naples, our 24-hour proved sourdough is freshly made every day with Caputo Blue flour and 10% mother dough. (Recipe without gluten +2.75). MARGHERITA D.O.P San Marzano tomato and Fior Di Latte mozzarella 881kcal	★ Gusto Loves TRUFFLE BIANCO white base with truffle paste, portobello mushrooms and Latte mozzarella topped with rocket and Gran Moravia c		SALADS	Starter Mair
PEPPERONI SALSICCIA D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal	D.O.P San Marzano tomato, goat's cheese, roasted red pepp nuts, sweet onions, pesto, Fior Di Latte mozzarella, and rocke	ers, pine with	MESCO CHICKEN SALAD N n goat's cheese, red peppers, and rear-aged IGP balsamic 379/757kcal	7.25 13.95
add chilli for an extra hit of spice +10kcal 13. GRIFFINO 14. D.O.P San Marzano tomato, roast chicken, pepperoni salsiccia, sliced red chilli, roasted onion, and Fior Di Latte mozzarella 1041cal	VECANO VO	11.75 fresh gettes, chee	SESAR SALAD The romaine lettuce, white anchovies, shaved Gran Moraviese, and crispy polenta* croutons 307/613kcal dd chicken +87/174kcal	6.00 11.25 ia 7.25 13.75
CARNIVORO D.O.P San Marzano tomato, 3-meat ragù, spicy Italian sausage, slow-cooked pork, pepperoni salsiccia, prosciutto ham, Fior Di Latte mozzarella, and caramelised onion 1454kcal	Parameter Additional Toppings 1.95 each Favourites include: slow-cooked pork +154kcal / chicken +72kcham +43kcal / pepperoni salsiccia +173kcal / prosciutto ham +86 anchovies +31kcal / mixed mushrooms +6kcal	with skcal / which	PERGRAIN SALAD N h pomegranate, walnuts, sweet potato, soya beans, kpeas, spelt, greens, and pumpkin seeds 627kcal dd chicken +174kcal, prawns +63kcal OR smoked salmon +12	13.95 28kcal 16.45
	SIDES			

ITALIAN FRIED COURGETTES* V 176kcal TRUFFLE MASH V 339kcal 4.00 4.50 GARLIC AND SAGE ROAST 4.25 POTATOES V RG 202kcal SPRING GREENS VG RG N 4.25 HOUSE SALAD V RG 73kcal 4.25 topped with almonds and red chilli 105kcal ★ MAGIC BREAKFAST ★ SKIN-ON FRIES* VG 424kcal 4.25 breakfast, at this time?! Order this 'invisible' side and all of the CREAMY MASH V RG 328kcal 4.25 ... with our Italian-blend seasoning 425kcalmoney will be donated to charity Magic Breakfast who provide ... with truffle oil and Gran Moravia cheese 532kcal V breakfasts for schoolchildren at risk of hunger in the UK FRENCH BEANS WITH SHALLOTS VG RG 64kcal 4.00 4.75

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients RGA Recipe without intentional gluten ingredients available on request STEAKS

APERITIVO

PEACH BELLINI Gusto prosecco, peach purée and peach liqueur	7.75
APEROL SPRITZ Aperol, Gusto Prosecco and soda	8.75
drinking? Try our non-alcoholic twist with Lyre's Italian z and Fever-Tree Elderflower Tonic 112kca1	6.00

	★ Gusto Loves	
	PASSION FRUIT SPRITZ	8.75
Y	Passoa passion fruit liqueur, Gusto Prosecco, pineapple juice,	
	lemon, fresh passion fruit, passion fruit syrup, soda	

lemon, fresh passion fruit, passion fruit syrup, soda	o janee,
NEGRONI Bombay Sapphire Gin, Campari and Martini Rubino	8.50

	HUGO SPRITZ	8.50
\forall	Elderflower liqueur, Gusto Prosecco, fresh mint,	
	cucumber, apple juice, lemon and soda	

★ Gusto Loves	
RHUBARB & ROSE SPRITZ	8.75
Slingsby Rhubarb Gin, Lanique Rose liqueur, Gusto Rosato	Pinot
Grigio, lemon, vanilla syrup and Fever-Tree Elderflower Tor	nic

MANGO & PEACH SPRITZ	
June Peach Gin Liquer, passion fruit syrup, mango	
purée, apple juice, lime juice, topped with	
Gusto Prosecco and soda	

SIGNATURE GINS

	★ Gusto Loves GINATO POMPELMO Ginato Pink Grapefruit Italian Gin, lemon, pink peppercorn, grapefruit and Fever-Tree Mediterranean Tonic	9.25
	PINK GIN Beefeater Pink Gin, strawberry liqueur, fresh strawberries, lemon and Fever-Tree Tonic	9.25
Mot	drinking? Try our non-alcoholic twist with Everleaf ıntain Pink Gin, strawberry syrup, raspberry, lime Fever-Tree Tonic 85kcal	6.00
	HENDRICK'S & ELDERFLOWER Hendrick's Gin, cucumber, lime, mint, Fever-Tree Elderflower Tonic	9.50
	BOMBAY BRAMBLE Bombay Bramble Gin, Crème de Mûre, lemon, raspberries, Fever-Tree Elderflower Tonic and gold shimmer	9.25
	CHASE RHUBARB & APPLE Chase Rhubarb & Apple Gin, apple, lemon, thyme and Fever-Tree Sweet Rhubarb and Raspberry	10.25

★ Gusto Loves MALFY BLOOD ORANGE Malfy Con Arancia Gin, orange, rosemary and Fever-Tree Mediterranean Tonic	9.25
rever-tree Mediterranean Tonic	



FIZZ 125ml Bottle

ITALIAN	SPARKLING	

ROSE PROSECCO, CA' MORLIN 🚾	8.25	35.95
Treviso, Italy		
Fruity Refreshing strawberry, pear, and blackcurrant		

★ Gusto Loves	
DURELLO SPUMANTE, CANTINA DI	7.75 32.95
GAMBELLARA 🚾	
Veneto, Italy	

Elegant Fresh, green apples, and minerally	
PROSECCO SPUMANTE DOC, GUSTO vo Veneto, Italy	7.50 30.95

How about a magnum? 1.5L of our very own prosecco	65.95
now about a magnum: 1.3L of our very own prosecco	03.33

Veneto, Italy Light Sherbet, minerally, and fresh			Piedmont, Italy Dry Elegant, lime, and minerally	
How about a magnum? 1.5L of our very own prosecco		65.95	PINOT GRIGIO, CA DI ALTE 🚾	6.5
			Veneto, Italy	0.0
CHAMPAGNE			Light Delicate, lemon blossom, and biscuit	
PIPER-HEIDSIECK CUVÉE BRUT 🚾 Rich Almonds, pears and citrus	10.75	59.95	GARGANEGA/PINOT GRIGIO GUSTO VO	5.9
PIPER-HEIDSIECK ROSÉ SAUVAGE 🚾		65.95	Veneto, Italy Light Fresh, fruity, and red apples	

9.50

★ Gusto Loves	
PIPER-HEIDSIECK ESSENTIEL	70.95
BLANC DE BLANCS 🚾	
Sophisticated Citrus flavours and toasted brioche	

Fruity | Scarlet rosé, red fruits and ripe orange

LAURENT-PERRIER ROSÉ 🚾	85.95
Champagne, France	
Fruity Fragrant, delicate, and roses	

DOM PERIGNON VG	170.95
Champagne, France	
Full Characterful, fragrant, and expressive	

ROSÉ WINE

175ml 250ml Bottle

PROVENCE ROSÉ, MIRAVAL 38.95 Provence, France Dry | Wild strawberry, raspberries, and spring flowers

★ Gusto Loves			
ROSATO, A MANO 🚾	7.75	10.75	29.95
Puglia, Italy			
Fruity Ripe strawberry, rose, and cherry			

Veneto, Italy Light Fresh, red berries, and apple	

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

175ml 250ml Bottle

NORTHERN ITALY

SOAVE CLASSICO 'CALVARINO' PIEROPAN 🚾	40.95
Veneto, Italy	

Aromatic Euxurious, appie, and amiond	
CHARDONNAY 'DRAGON',	39.9

LUIGI BAUDANA Piedmont, Italy Aromatic | Perfumed, stone fruit, and zest

★ Gusto Loves GAVI DI GAVI, 'TERRE ANTICHE' LA GIUSTINIANA VG	8.50	11.75	33.95
Piedmont, Italy Dry Elegant, lime, and minerally			

PINOT GRIGIO, CA DI ALTE Vo Veneto, Italy Light Delicate, lemon blossom, and biscuit	6.50	8.95	25.95
GARGANEGA/PINOT GRIGIO GUSTO © Veneto, Italy Light Fresh, fruity, and red apples	5.95	8.25	22.95
BIANCO VENETO, CANTINA DI MONTEFORTE	5.25	7.50	20.95

Veneto, Italy
Fresh Lively, green apple, and citrus

TREBBIANO D'ABRUZZO, 'LA BELLA ADDORMENTATA' GRAN SASSO 🕼

Abruzzo, Italy Dry | Fresh, floral, and citrus fruit

SOUTHERN ITALY

FIANO GRECO BIANCO, 7.75 10.75 29.95 A MANO VG

Puglia, Italy Aromatic | Perfumed, ripe, and stone fruit

★ Gusto Loves ZIBIBBO SECCO, MANDRAROSSA, 7.50 10.50 28.95 COSTADUNE VG Sicily, Italy Fresh | Orange blossom, citrus fruit, and white peach

REST OF THE WORLD

SAUVIGNON BLANC, 7.95 11.50 32.95 FRAMINGHAM VG Marlborough, New Zealand Aromatic | Citrus fruits, stone fruit and sweet herbs

SAUVIGNON BLANC, MONTES $6.95 \quad 9.75 \quad 27.95$ CLASSIC SERIES VG

Casablanca, Chile

Fruity | Herbaceous, zesty, and tropical green fruits

RED WINE

175ml 250ml Bottle

70.95

NORTHERN ITALY

AMARONE, ALPHA ZETA VG 48.95 Veneto, Italy Full | Powerful, intense, and dried dark fruits

VALPOLICELLA RIPASSO, 40.95 CORTE GIARA Veneto, Italy

Full | Smooth, plump red fruits, and spices

MERLOT, CA DI ALTE 🚾 $6.50 \quad 8.95 \quad 25.95$ Veneto, Italy

Fruity | Smooth, red cherry, and damson ROSSO VENETO, CANTINA 5.25 7.50 20.95 DI MONTEFORTE Veneto, Italy Juicy | Red berries, plums, and smooth

CENTRAL ITALY

MONTEPULCIANO/SYRAH, PRINCIPE 38.95 PALLAVICINI, ROMA ROSSO 🕼 Lazio, Italy Spicy | Ripe red fruits, violets, vanilla CHIANTI RUFINA, SELVAPIANA 🚾 37.95 Chianti, Italy Spicy | Blackberry, red cherry, and spice

MONTEPULCIANO D'ABRUZZO, 6.25 8.75 24.95

How about a magnum? 1.5L of this premium Tuscan wine

Abruzzo, Italy

GUSTO 🚾 Fruity | Blackberry, plum, and mocha

SOUTHERN ITALY

PRIMITIVO, 'PRIMA MANO' A MANO 🕼 44.95 Puglia, Italy Full | Intense, juicy, and dark peppery fruit

★ Gusto Loves SUSUMANIELLO, A MANO VG 8.75 12.25 34.95 Puglia, Italy Fruity | Silky cassis, violet, and dark fruit

AGLIANICO, VESEVO 💟 7.75 10.75 29.95 Campania, Italy Full | Intense, blackcurrants, and vanilla

NERO D'AVOLA, MANDRAROSSA 7.50 9.75 27.95 Sicily, Italy Velvety | Plums, black cherries, and soft spice

REST OF THE WORLD

MALBEC, KAIKEN CLÁSICO 🕼 8.00 11.25 31.95 Mendoza, Argentina Full | Blackcurrant, chocolate, and sweet spice

Elegantly Italian