

GUSTO

ITALIAN

GOLD PARTY SET MENU

3 courses | 34.95 per person

TO START

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread **240kcal**

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter,
with lemon mayonnaise **535kcal**

BURRATA **V**

served on pickled beetroot carpaccio
with spiced pumpkin seeds **411kcal**

GUSTO DOUGH PETALS™

... with tomato, crispy shallots, and homemade romesco
vegan mayonnaise dip **VG N 789kcal**

... with garlic and parsley, served with garlic butter **V 790kcal**

... with slow-cooked pork with fennel, caramelised onions
and mozzarella, served with garlic butter **1132kcal**

MAINS

SAN MARZANO TOMATO ORZOTTO **VG**

cooked spelt topped with beetroot, seasonal vegetables,
crispy cavolo nero*, chilli and sweet potato crisps* **606kcal**
... add chicken **733kcal** ... goat's cheese **759kcal** ... or prawns **669kcal +2.75**

CRAB FETTUCCINE

in rich lobster bisque, finished with butter, dill and red chilli **683kcal**

HONEY, LEMON & THYME CHICKEN **N**

marinated chicken breast, pan-roasted and served with
charred vegetables, gnocchi and romesco sauce **774kcal**

CAPRINO SOURDOUGH PIZZA **V**

San Marzano tomato, goat's cheese, roasted red peppers,
pine kernels, roasted red onions, pesto, Fior Di Latte
mozzarella and topped with rocket **1104kcal**

230g RIB-EYE STEAK +5.00

topped with cacio e pepe butter and served with a crispy
beef croquette*, saffron aioli and skin-on fries* and salad **1361kcal**
recommended to be cooked medium

ADDITIONAL SIDES

ITALIAN FRIED COURGETTES* **V 176kcal** 4.75

CREAMY MASH **V RG 328kcal** 4.95

... upgrade to truffle mash **V RG 373kcal** 5.25

SEASONAL GREENS **VG RG** 4.50

with tender stem broccoli **92kcal**

HERITAGE TOMATO & RED ONION SALAD **VG RG** 4.50

with pine kernels and micro basil **172kcal**

POLENTA CHIPS* 5.25

with truffle aioli and grated Pecorino Romano cheese **491kcal**

SKIN-ON FRIES* **V 424kcal** 4.95

... with our Italian seasoning **425kcal**

... with truffle oil and Gran Moravia cheese **532kcal** 5.25

GARLIC & SAGE ROAST POTATOES **VG RG 202kcal** 4.95

ROCKET & GRAN MORAVIA SALAD **V RG 206kcal** 4.50

INVISIBLE SIDE 2.00

your donation will give FareShare, our Charity Partner,
10 meals to fight food hunger

DESSERTS

ITALIAN GELATO **V RG**

choose three scoops from Madagascan vanilla,
chocolate, salted caramel, or strawberries & cream **338kcal**

BISCOFF™ CHEESECAKE **VG**

light and 'creamy' with a golden biscuit base **444kcal**

AMARETTO CRÈME BRÛLÉE **RG**

served with fresh berries **254kcal**

TIRAMISU **V**

our twist on a classic Italian dessert. The name literally
means "pick me up" – try it and see! **506kcal**

V Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten ingredients **RG(N)** Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

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