GUSTO

ITALIAN

LUNCH MENU

2 COURSES 17.95 | 3 COURSES 21.95

Monday - Friday until 5pm

TO START

ITALIAN-STYLE HOUMOUS 🖤

served with crisp music bread, pumpkin seeds and a drizzle of pesto 581kcal

CRISPY LEMON & PEPPER CALAMARI*

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

BRUSCHETTA (16)

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil 301kcal

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

MAINS

BUCATINI CARBONARA 🚳

with cream, pancetta, parsley and black pepper 970kcal

RIGATONI ARRABBIATA 🕼 🙉

with tomato, red chilli and fresh basil 578kcal ... add chicken 698kcal ... prawns 641kcal

... or pepperoni 820kcal +2.75

PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal ... make it a Diavola with fresh and dried chilli 1013kcal +0.50

GUSTO'S CLASSIC BURGER

beef chuck & short rib burger with caramelised onion, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries* 1209kcal, or a house salad 824kcal ... add pancetta +81kcal +2.00

SAN MARZANO TOMATO ORZOTTO 🜝

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

MAKE YOUR LUNCH EXTRA SPECIAL

WHY NOT UPGRADE FOR 10.95 EXTRA

Choose your starter and main below

TO START

GARLIC ROASTED KING PRAWNS

served with puttanesca fregula 203kcal

BURRATA 🖤

served on pickled beetroot carpaccio with spiced pumpkin seeds 411kcal

PAN-FRIED FILLETS OF SEA BASS 📧

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 550kcal

HONEY, LEMON & THYME CHICKEN N

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

ADDITIONAL SIDES

| ITALIAN FRIED COURGETTES* V 176kcal | 4.75 | | 4.95 |
|---|--------------|--|------|
| CREAMY MASH V RG 328kcal upgrade to truffle mash V RG 373kcal | 4.95 5.25 | with our Italian seasoning 425kcal with truffle oil and Gran Moravia cheese 532kcal | 5.25 |
| SEASONAL GREENS 🚾 🔞 | 4.50 | GARLIC & SAGE ROAST POTATOES 🚾 🔞 202kcal 4 | 4.95 |
| with tender stem broccoli 92kcal | | ROCKET & GRAN MORAVIA SALAD V 🕫 206kcal 4 | 4.50 |
| HERITAGE TOMATO & RED ONION SALAD © with pine kernels and micro basil 172kcal | 4.50 | INVISIBLE SIDE your donation will give FareShare, our Charity Partner, | 2.00 |
| POLENTA CHIPS* with truffle aioli and grated Pecorino Romano cheese 491kcal | 5.25 | 10 meals to fight food hunger | |

DESSERTS

WARM CHOCOLATE BROWNIE V



served with Italian salted caramel gelato and dark chocolate sauce 725kcal

BOMBOLINI* 0

lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff [™] sauce and fruits of the forest sorbet 1075kcal

ITALIAN GELATO 🗸 🔞



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

SORBET @ RO



choose three scoops from lemon, mandarin, and fruits of the forest 201kcal











🕜 Vegetarian 🔞 Vegan 🕠 Contains nuts 🔞 Recipe without intentional gluten ingredients 😞 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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.