		Bread & Nibbles ——			
FRESH BAKED GARLIC PIZZA BREAD  • rosemary and sea salt © 909kcal  • tomato and herb © 971kcal  • Fior Di Latte mozzarella V 1096kcal  ITALIAN-STYLE HOUMOUS V W with crisp music bread, pumpkin seeds and a drizzle of pesto 581kcal	6.25 6.75 7.50 7.50	MARINATED OLIVES © © in chilli, garlic, parsley and olive oil n6kcal  BRUSCHETTA © © toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil 301kcal  WARM ROSEMARY & GARLIC FOCACCIA © with extra virgin olive oil and balsamic 637kcal	4.25 7.25 6.25	GUSTO DOUGH PETALS™  Invented by our Pizzaiolos, you won't find our dough petals anywhere else. Freshly made daily with our cold-fermented traditional Italian sourdough, each petal is filled with toppings and baked to perfection in our pizza oven  • with tomato, crispy shallots and homemade romesco vegan mayonnaise dip	7.00 6.75 7.45
		To Start & Share ——			
ANTIPASTI SHARING BOARD  perfect for two to share with lightly smoked speck ham, prosciutto ham, burrata, goat's cheese, sun-dried tomatoes,	21.00	CHICKEN LIVER PÂTÉ with balsamic onions and toasted sourdough bread 240kcal	10.00	BEEF TORTELLINI slow cooked beef and red wine tortellini on a garlic tomato cream sauce with semi-dried tomatoes 349kcal	11.50
chargrilled courgettes, focaccia and crisp music bread 542kcal per p PAIRS PERFECTLY WITH 125ml Della Vite Prosecco Rosé 11.50	Bottle 59.00	CALABRIAN STEAK TARTARE (REA) inspired by our trip to Verona, this classic steak dish is seared, hand-chopped, infused with Calabrian 'nduja oil,	14.50	SLOW-COOKED MEATBALLS*  pork and beef meatballs in a rich tomato sauce,  with grated Gran Moravia cheese and focaccia 433kcal	11.00
RED PESTO & MOZZARELLA ARANCINI V paired with saffron aioli and chive oil 501kcal	9.50		Bottle 52.00	WILD MUSHROOMS  in a garlic cream sauce with crispy shallots and toasted Puglian bread 597kcal  PAN-SEARED KING SCALLOPS  with crispy pancetta, pea purée, mint,	9.5
GARLIC ROASTED KING PRAWNS with puttanesca fregula 203kcal	14.25	CRISPY LEMON & PEPPER CALAMARI* in a light and golden crispy tempura batter, with lemon mayonnaise s	11.25 5 <b>35kcal</b>	chilli oil and pork crumb <b>316keal</b>	
I	Pasta &	Risotto —		———— Meat, Fish & Vegan ——	
Carbonala • +  The story goes that Carbonara was born during WWII. An Italian military cook had to create something from US Army rations of	16.25	THREE-MEAT RAGÙ LASAGNE a generous, just-baked serving bubbling over with garlic tomato cream sauce, finished with pesto and parmesan 1706kcal	17.25	GUSTO'S CLASSIC BURGER beef chuck and short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries* 1209kcal, or salad 824kcal	16.9
smoked bacon, cheese and dried egg. It was a moment of magic.  Ours is as simple, but it's far more luxurious.		BUCATINI AL AGLIO @ @ † with extra virgin olive oil, garlic, chilli and parsley 1178kcal • add pork and basil crumb @ 1332kcal	15.95		18.9
Perfectly cooked Bucatini pasta coated in an egg yolk sauce with Pancetta and a seasoning of Pecorino, Gran Moravia and freshly		CRAB FETTUCCINE in rich lobster bisque, finished with butter, dill and red chilli 683kc	20.95 al	with seasonal greens, chillies, potato gratin and a tomato balsamic dressing (choose one or two fillets) 369/550kcal  VEGAN FLANK STEAK 🕫 N	23.50
BUCATINI RAGÙ†  bur slow-cooked three-meat ragù,	15.95	SUNDRIED TOMATO & MOZZARELLA GIRASOLE   a Sardinian ravioli made with spirulina, in a basil butter sauce with cherry tomatoes 657kcal	15.95	Redefine <sup>™</sup> plant-based flank steak, caramelised onion purée, garlic roast potatoes, spinach and wild mushrooms finished with chive oil and romesco sauce <b>759kca</b> l	
topped with Pecorino Romano cheese 1133kcal  RIGATONI ARRABBIATA (© (co.) †  with tomato, red chilli and fresh basil 578kcal  radd chicken 698kcal   or pepperoni 820kcal	14.75 16.25	FETTUCINI MUSHROOM V rich white truffle cream sauce, parsley and lemon 960kcal	15.95	<b>200G FILLET</b> ® with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero* 815kcal We recommend this is cooked medium rare	36.9
• add prawns 641kcal	17.25	SAFFRON AND PRAWN RISOTTO ©	18.95	ZOOG CHATEAHBDIAND (for two poorlo)	

## The Gusto Roasts

Sourdough Pizzas

21.95

with smoked salmon, a rich lobster bisque,

THE SUNDAY SHARING ROAST

samphire and peashoots 780kcal

2 COURSES FOR £27.50   3 COURSES FOR £33.50 Choose from Starters* and Desserts**
SIRLOIN OF BEEF (served pink) 982kcal 21.95
PORCHETTA-STYLE PORK BELLY 20.95 & CRACKLING 1321kcal
ROAST CHICKEN (served on the bone) 19.95
all meats served with roasties, Yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy 1072kcal
MUSHROOM, CHESTNUT & RED WINE PUDDING  in a delightful vegan suet crust, with roasties, carrots, tender stem broccoli, greens, braised red cabbage and a jug of gravy 1139cal
ADD EXTRA TRIMMINGS 8.50 extra roasties, Yorkshire pudding, carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy 498kcal
<ul> <li>Excludes Antipasti Sharing Board</li> <li>Excludes Biscoff and Chocolate Dough Petals</li> <li>Supplements apply to some starters</li> </ul>

SCALLOP & PRAWN RAVIOLI

in a rich lobster bisque, with samphire and cherry tomatoes 472kcal

(for two people) a selection of a Sirloin of Beef, Porchetta-style Pork Belly & Crackling, Roast Chicken and our three-meat ragù shepherd's pie. Served with roasties, Yorkshire puddir beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy 1540kcal  • add an additional portion	ngs, +25.50
·	
PAIRS PERFECTLY WITH Enjoy the Sunday Sharing Roast and a bottle of Negroamaro, Masseria Borgo Dei Trulli IGP ▼	78.75
KIDS ROASTS (with all the trimmings)	11.50
ROAST BEEF 369kcal PORK BELLY 566kcal ROAST CHICKEN 354kcal MUSHROOM, CHESTNUT & RED WINE PUDDING 6903kcal PLUS AN ICE CREAM DESSERT	

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	Starter	Main
ROMESCO CHICKEN SALAD N RG with goat's cheese, rocket, roasted red peppers, and 12-year aged IGP balsamic 379kcal/757kcal	10.25	16.75
CAESAR SALAD fresh romaine lettuce, salted anchovies, grated Gran Moravia cheese and focaccia croutons • add chicken 3.45kcal/629kcal	8.25 <b>281kcal/501kcal</b> 9.75	13.50
HERITAGE TOMATO & BURRATA SAL with red onion, walnuts, basil and chive oil 575kcal		13.25
FREGULA & ROAST VEGETABLE SALAD © 0 roasted red onion, fregula, walnuts, chickpeas, soya beans, pumpkin seeds, asparagus,		14.45
tender stem broccoli and sweet potato crisps* 543: - add chicken 718kcal   goat's cheese 745kcal   pre		17.45

390G CHATEAUBRIAND (for two people) 🔞

with our cacio e pepe butter, truffle mash, tender stem

broccoli, seasonal greens and chillies 863kcal per portion We recommend this is cooked medium rare

Includes a Valpolicella, Ripasso Superiore Classico La Dama DOC

UPGRADE TO OUR STEAK EXPERIENCE

46.95

72.00

105.00

It was in Naples we learnt the secret to great pizza. Our sourdough is freshly made daily using Caputo Blue '00' flour and 10% of our mother dough before being proved for 24 hrs for extra flavour.	
• Pizza base without gluten for £2.95	
MARGHERITA   San Marzano tomato, basil and Fior Di Latte mozzarella 881kcal  make it vegan   1000kcal	13.25
PEPPERONI SALSICCIA San Marzano tomato, pepperoni salsiccia and	15.25

ın Marzano tomato, pepperonı salsıccıa and or Di Latte mozzarella <b>999kcal</b>	
nake it a Diavola with fresh and dried chilli 1009kcαl	15.45
CARNIVORO San Marzano tomato, Fior Di Latte mozzarella, pepperoni, pork and basil crumb, sausage, caramelised onions and prosciutto 1475kcal	16.45

MARINARA	13.9
San Marzano tomato, olives, salted anchovies, capers and garlic $m_{ m c}$	71kcal
CAPRINO V San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, roasted red onions, pesto, Fior Di Latte mozzarell and topped with rocket 1104kcal	16.00
ROSSO PICANTE © with garlic, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onions 1295kcal	15.2
EXTRA TOPPINGS slow-cooked pork 154kcal   chicken 72kcal   'nduja 311kcal   ham 2 pepperoni salsiccia 173kcal   prosciutto ham 86kcal   anchovies	
wild mushrooms 6kcal   pork and basil crumb 🕫 153kcal	3.00
• add a whole burrata 324kcal	5.50

Sides	
ITALIAN FRIED COURGETTES* V 176kcal	5.75
CREAMY MASH V Ro 328kcal  upgrade to truffle mash V Ro 373kcal	5.25 6.00
SEASONAL GREENS © © with tender stem broccoli 92kcal	4.55
ROCKET & GRAN MORAVIA SALAD 🕐 🔞 206kcal	5.00
SKIN-ON FRIES* With our Italian seasoning 425kcal	5.25
• upgrade to truffle oil and Gran Moravia cheese 532kcal	5.75
GARLIC & SAGE ROAST POTATOES 🚾 🕫 202kcal	5.50
INVISIBLE SIDE Your donation will enable FareShare, our Charity Partner, to cook and gift ten meals to fight food hunger	2.00

V Vegetarian VG Vegan N Contains nuts
Recipe without intentional gluten ingredients
Recipe without intentional gluten ingredients available on request
† These pastas are available as a starter portion

<sup>\*</sup> Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements. Find out more about how we support our charity partner FareShare and how your donations make a difference here: FareShare.org.uk

A discretionary 12.5% service charge will be added to your bill.