



DE GUSTO

AUTHENTIC ITALIAN RESTAURANT & BAR

À LA CARTE

STARTERS

NOCELLARA OLIVES 5.50
Premium Sicilian green olives
(S)

BREAD 5.50
Served with olive oil and balsamic vinegar
(G)

AVOCADO TARTARE 10.50
Avocado tartare with beluga lentils and crispy parsnip
(C)

AUBERGINE CROQUETTES 9.50
Aubergine croquettes with tomato sauce and Parmesan
(D, G, E, S, M, VG)

CALAMARI 12.50
Crispy squid with samphire, lemon, and garlic mayo
(MO, E, D, G)

SEASONAL SOUP 8.50
Fresh seasonal soup, served with bread on the side
(VE)

TOMATO BRUSCHETTA 8
Toasted bread topped with marinated tomatoes and basil
(G, VE)

FRIED CHEESE 9.50
Fried cheese served with chilli jam
(D, G, VG)

ARANCINO TRUFFLE 10.50
Truffle risotto balls with truffle fondue
(D, G, VG, E)

ARANCINO CARBONARA 10.50
Carbonara-style risotto balls with guanciale and Parmesan
(D, G, E)

PORCHETTA TONNATA 11.50
Sliced slow roast pork, tuna, mayonnaise topped, crispy cappers
(E, F)

CAPONATA & BURRATA 11.50
Sicilian sweet-and-sour vegetables with creamy burrata
(D, S, C, GF)

GRILLED OCTOPUS 17.50
Chargrilled octopus with bean cream and chimichurri
(MO, S)

SEARED TUNA 15.50
Seared tuna served with beluga lentils
(F, SO, SE)

CORN RIBS 8.50
Roasted corn ribs with spicy sriracha mayo
(E, SO)

MEATBALLS WITH MASHED POTATO 9.50
Beef meatballs with creamy mashed potato and Parmesan
(SO, E, D, G)

VEGAN TORTINO 8.50
Vegan pie
(G, VG)

PRICES INCLUDES VAT. A DISCRETIONARY 12.5% SERVICE CHARGE IS APPLIED.

G – Gluten
GF – Gluten Free
VE – Vegan

VG – Vegetarian
D – Dairy
E – Egg

F – Fish
S – Shellfish
N – Nuts

P – Peanuts
SO – Soy
SE – Sesame

M – Mustard
C – Celery
L – Lupin

MO – Molluscs
SU – Sulphites

SIDE & SALADS

CAPRESE SALAD ----- 9.50
Heritage tomatoes, mozzarella and fresh basil
(D, VG, GF, SU)

BEETROOT & GOAT'S CHEESE ----- 9.50
Roasted beetroot with creamy goat cheese
(D, SU)

TOMATO CARPACCIO ----- 10.50
Thinly sliced heritage tomatoes with anchovies and lemon mayo
(D, VG, F)

CAESAR SALAD ----- 9.50
Romaine lettuce, crispy chicken, Parmesan, croutons and Caesar dressing
(G, D, E, F)

HOUSE SALAD ----- 7.50
Mixed leaves, cherry tomatoes, cucumber and house dressing
(M, SU)

GREEN BEANS ----- 6.50
Sautéed green beans with garlic, olive oil and chilli
(VE)

GRILLED ASPARAGUS ----- 7.50
Chargrilled asparagus with lemon and Parmesan
(VG, D)

ROASTED POTATOES ----- 6.50
Roasted Italian potatoes with chilly flakes, parsley and garlic
(SO)

GRILLED VEGETABLES ----- 7.50
Seasonal grilled vegetables with herbs and Chimichurri oil
(VE, GF)

MAIN COURSES

Pasta

DUCK TAGLIATELLE — 18.50
Fresh tagliatelle with slow-cooked duck ragù
(D, C, G, E, N)

SMOKED BEEF LASAGNA — 16
Traditional layered beef lasagna, with smoked scamorza
(G, D, C, S)

CARLOFORTINA MAFALDA — 19.50
Mafalda pasta with fresh tuna, and bottarga
(F, G, N)

LOBSTER LINGUINE — 29.50
Linguine with fresh lobster in a rich bisque sauce
(S, G)

TRUFFLE LINGUINE — 21
Creamy truffle linguine with Parmesan
(G, D)

CULURGIONES ALL'OGLIASTRINA — 21
Sardinian stuffed pasta with mashed potatoes, mint, tomato and pecorino
(G, D, VG)

GNOCCHI ALLA SORRENTINA — 16.50
Potato gnocchi baked with tomato, scamorza and basil
(G, D, VG)

SAFFRON RISOTTO — 21.00
Carnaroli rice, saffron, parmesan fondue
(VG, D, GF)

Meat

RIBEYE STEAK — 28
Grilled ribeye with rocket, Parmesan and balsamic
(M, D, S)

LAMB CUTLETS — 28
Grilled lamb cutlets with roasted potatoes and cauliflower, chimichurri sauce
(SO, S)

CHICKEN SCHNITZEL — 23
Crispy chicken schnitzel with mashed potatoes and grilled asparagus
(G, E, D)

Fish & Seafood

GRILLED LOBSTER — 28
Whole grilled lobster with baby gem, caramelised onion and served with bread
(S, D, G)

KING PRAWNS — 23
King prawns with chimichurri and lemon
(S, D)

SEA BASS ALL'ACQUA PAZZA — 26
Sea Bass in a light tomato, garlic and herb broth
(F, GF)

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PIZZA

MARGHERITA 12

Tomato, mozzarella and basil
(G, D, VG)

CALABRESE 17

Tomato, mozzarella, 'nduja, Spianata Calabria e burrata
(G, D)

CAPRICCIOSA 16

Tomato, mozzarella, Ham, mushrooms, olives, and artichokes
(S, G, D)

SAUSAGE & FRIARIELLI 17

White base. Mozzarella, Italian sausage and friarielli
(S, G, D)

VEGETARIAN 15

Tomato, mozzarella and Seasonal vegetables
(G, D, VG)

MORTADELLA, BURRATA, PISTACCHIO 18

White base. Mortadella, burrata and crushed pistachios
(G, D, N)

NAPOLETANA 15

Tomato, mozzarella, anchovies, capers and olives
(G, D, F)

TRUFFLE PIZZA 22

White base. Truffle cream, smoked provola and guanciale
(G, D, S, N)

SARDA 18

Tomato, mozzarella, Sardinian sausage, pecorino and olives
(G, D)

This is where
the magic happens



DE GUSTO
AUTHENTIC ITALIAN RESTAURANT & BAR

Authentic & modern
Italian Restaurant, Pizzeria
& Cocktail Bar

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www.degustorestaurant.com

[@degusto.london](https://www.instagram.com/degusto.london)

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