

GUSTO

ITALIAN

PLATINUM PARTY SET MENU

3 courses | 44.95 per person



Scan to
check
calories

ON THE TABLE TO SHARE

A selection of tomato and crispy shallot Gusto Dough Petals™ with homemade Romesco vegan mayonnaise **VG** **N**, marinated olives **VG** **RGA** and warm rosemary focaccia bread with olive oil and aged balsamic **VG** **RGA**

TO START

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

KING PRAWNS & PICKLED FENNEL **RG**

pan-fried with tomato, capers, and chilli oil

HOUMOUS **VG**

served with crispy music bread, and pumpkin seeds

BURRATA **V** **RG** **N**

served on watermelon tartare with toasted walnuts and mint

SLOW-COOKED MEATBALLS **RGA**

in a rich tomato sauce with focaccia bread

... pork meatballs and grated Gran Moravia cheese

... vegan meatballs, chilli, and micro basil **VG**

MAINS

PAN-FRIED FILLETS OF SEA BASS **RG**

with spring greens, chillies, potato gratin and a tomato and balsamic dressing

JERUSALEM ARTICHOKE & TRUFFLE RAVIOLI **VG**

with sautéed wild mushrooms, cherry tomatoes and spring onion

HONEY, LEMON AND THYME CHICKEN **N**

marinated chicken breast, pan roasted and served with charred spring vegetables and romesco sauce

8oz RIB-EYE STEAK **RGA**

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

REDEFINE FLANK STEAK **VG**

plant-based steak, caramelised onion purée, garlic roast potatoes, blanched greens, finished with chive oil and salsa verde

ADDITIONAL SIDES

HOUSE SALAD **V** **RG**

4.50

ITALIAN FRIED COURGETTES* **V**

4.50

ROASTED CARROTS **RG**

4.75

cooked in beef fat and topped with spiced pumpkin seeds

TENDERSTEM BROCCOLI **VG** **RG** **N**

4.75

with chilli and almonds

CHARRED HISPI CABBAGE **VG**

4.50

topped with potato puffs and crispy shallots

POLENTA CHIPS* **V**

5.25

with truffle aioli and grated pecorino

SKIN-ON FRIES* **V**

4.95

... with our Italian-blend seasoning

... with truffle oil and Gran Moravia cheese

5.25

DESSERTS

TIRAMISU **V**

a classic Italian dessert. The name literally means "pick me up" – try it and see!

BISCOFF CHEESECAKE **VG** **N**

light and 'creamy' with a golden biscuit base

RICOTTA AND LEMON TART **V**

with raspberry and Amarena cherries

WARM CHOCOLATE BROWNIE **V**

served with salted caramel gelato ice cream, and dark chocolate sauce

ITALIAN GELATO ICE CREAM **V** **RG**

choose from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream

V Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten ingredients **RGA** 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 pizzas 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. A discretionary 12.5% service charge will be added to your bill.

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