



Scan to check calories

BREAD & NIBBLES

FRESH BAKED GARLIC PIZZA BREAD		BRUSCHETTA VG RG	5.95
... rosemary and sea salt VG	5.95	with heritage tomatoes, basil and garlic, finished with extra virgin olive oil	
... tomato and herb VG	6.45		
... Fior Di Latte mozzarella V	6.95	WARM ROSEMARY FOCACCIA BREAD VG RG	4.45
MARINATED OLIVES VG RG	4.95	with olive oil and balsamic	
in chilli, garlic, parsley and olive oil, served with breadsticks		HOUMOUS VG	5.75
		served with crispy music bread, and pumpkin seeds	

★ Gusto Loves	
GUSTO DOUGH PETALS™	
... with tomato, crispy shallots, and homemade Romesco	5.95
vegan mayonnaise dip VG N	
... with garlic and parsley, served with garlic butter V	5.95
... with slow-cooked pork with fennel, caramelised onions and mozzarella, served with garlic butter	6.45

TO START & SHARE

★ Gusto Loves		CRISPY LEMON & PEPPER CALAMARI*	9.75	PAN-SEARED KING SCALLOPS RG	14.95
ANTIPASTI SHARING BOARD RG		in a light and golden crispy tempura batter, with lemon mayonnaise		with crispy pancetta, pea purée, mint, chilli oil and pork crumb	
with lightly smoked speck ham, prosciutto ham, creamy burrata, goat's cheese, sun-dried tomatoes, olives, focaccia bread and chargrilled courgettes. Perfect for two to share				SLOW-COOKED MEATBALLS RG	
	19.95	CHICKEN LIVER PÂTÉ	8.95	in a rich tomato sauce with focaccia bread	
TOMATO PANZANELLA	7.95	with balsamic onions and toasted sourdough bread		... pork meatballs and grated Gran Moravia cheese	9.45
crispy gnocchi, anchovies, olives, capers and red onion on a bed of heritage tomatoes		BURRATA V RG N	9.95	... vegan meatballs, chilli, and micro basil VG	9.45
KING PRAWNS & PICKLED FENNEL RG	10.75	served on watermelon tartare with toasted walnuts and mint		WHOLE LEMON & PEPPER KING PRAWNS	12.50
pan-fried with tomato, capers, and chilli oil				served in their shells with saffron aioli and charred lemon	
				... enjoy as a main	25.00

PASTA & RISOTTO

Pasta without gluten available. ————— Starter Main		★ Gusto Loves		Starter Main	
BUCATINI CARBONARA	8.50 14.95	SCALLOP & PRAWN RAVIOLI		7.00 12.50	
with cream, pancetta, parsley and black pepper		in a rich lobster bisque, with samphire and cherry tomatoes			19.95
FETTUCCINE RAGÙ	8.50 14.95	TRUFFLED MUSHROOM FETTUCCINE V	8.50 14.95	RIGATONI ARRABBIATA VG	8.50 15.00
with our slow-cooked three-meat ragù		with oyster, chestnut & button mushrooms and tarragon		with tomato, red chilli and fresh basil	
KING PRAWN BUCATINI	9.50 16.95	... add chicken	9.75 17.45	... add chicken OR pepperoni	
in a sweet chilli tomato sauce with fresh lemon and rocket		THREE-MEAT LASAGNE	14.95	CRAB FETTUCCINE	17.95
PROSECCO RISOTTO V RG	14.95	made with our three-meat ragù, and finished in the pizza oven		in a rich lobster bisque, finished with butter, dill and red chilli	
a vibrant risotto enriched with saffron, topped with shaved asparagus and lemon				JERUSALEM ARTICHOKE & TRUFFLE RAVIOLI VG	14.95
				with sautéed wild mushrooms, cherry tomatoes and spring onion	

MEAT, FISH & VEGAN

PAN-FRIED FILLET OF SEA BASS RG	16.95 20.95	HONEY, LEMON AND THYME CHICKEN N	18.95
with spring greens, chillies, potato gratin and a tomato and balsamic dressing (choose 1 or 2 fillets)		marinated chicken breast, pan roasted and served with charred spring vegetables and romesco sauce	
★ Gusto Loves		PAN-SEARED SALMON FILLET RG	19.95
HONEY-GLAZED DUCK & BALSAMIC RG		watch our subtle applewood smoking process happen at your table. Served with garlic and sage roast potatoes, green beans and soya beans topped with salsa verde	
inspired by our trip to Modena. Served with 12-year-aged IGP balsamic, red wine jus, spring greens and creamy mash		D.O.P SAN MARZANO TOMATO ORZOTTO VG	12.95
	21.95	cooked spelt topped with beetroot, vegetables, crispy cavolo nero* and sweet potato crisps*	
GUSTO'S CLASSIC BURGER	15.45	... add chicken	15.45
British chuck burger with caramelised onion, pecorino cheese, tomato, lettuce, relish and gherkin. With skin-on fries*, or a house salad		GUSTO'S VEGAN BURGER VG N	15.45
... add pancetta	17.45	plant-based burger with homemade Romesco mayonnaise and vegan mozzarella. With skin-on fries*, or a house salad	
WHOLE SEA BREAM (for two people) RG	49.95	SEARED LEMON & PEPPER TUNA N	22.95
served on the bone on a bed of green beans, tenderstem broccoli, kale, soya beans, roast potatoes, chicory and samphire		with tomatoes, red pepper, soya bean salsa, and Romesco sauce	
... pair with a bottle of Lowengang Chardonnay Alois Lageder	85.00		

STEAKS

450g CHATEAUBRIAND (for two people)	69.95
with our cacio e pepe butter, creamy truffle mash, tenderstem broccoli, spring greens, green beans and chillies recommended to be cooked medium rare... ask your server to upgrade to our Steak Experience...	
200g FILLET	32.95
with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero* recommended to be cooked medium rare...	
8oz RIB-EYE RG	29.95
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	22.50
plant-based steak, caramelised onion purée, garlic roast potatoes, blanched greens, finished with chive oil and salsa verde	
PEPPERCORN SAUCE RG	2.95
RED WINE SAUCE RG	2.95
ADD WHOLE LEMON AND PEPPER KING PRAWNS	5.00

SOURDOUGH PIZZAS

Inspired by trips to Naples, our 24-hour proved sourdough is freshly made every day with Caputo Blue flour and 10% mother dough. (Recipe without gluten +2.75).		★ Gusto Loves	
MARGHERITA V	11.95	'NDUJA & MASCARPONE	
D.O.P San Marzano tomato and Fior Di Latte mozzarella		white garlic base with 'nduja and mascarpone, drizzled with honey	
PEPPERONI SALSICCIA	14.95	CAPRINO V N	15.50
D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella		D.O.P San Marzano tomato, goat's cheese, roasted red peppers, pine nuts, sweet onions, pesto, Fior Di Latte mozzarella, and rocket	
... add chilli for an extra hit of spice	15.45	VEGANO ROSSO VG	12.50
GRIFFINO	15.25	with garlic, vegan 'nduja, peppers, chilli, vegan mozzarella, tomatoes and red onion	
D.O.P San Marzano tomato, roast chicken, pepperoni salsiccia, sliced red chilli, roasted onion, and Fior Di Latte mozzarella		TRUFFLE BIANCO V	14.75
CARNIVORO	15.95	white base with truffle paste, portobello mushrooms and Fior Di Latte mozzarella topped with rocket and Gran Moravia cheese	
D.O.P San Marzano tomato, 3-meat ragù, spicy Italian sausage, slow-cooked pork, pepperoni salsiccia, prosciutto ham, Fior Di Latte mozzarella, and caramelised onion		ADDITIONAL TOPPINGS 2.75 each	
		Favourites include: slow-cooked pork / chicken / 'nduja / ham / pepperoni salsiccia / prosciutto ham / anchovies / mixed mushrooms	

SALADS

Starter Main	
ROMESCO CHICKEN SALAD N	8.45 14.95
with goat's cheese, red peppers, and 12-year-aged IGP balsamic	
CAESAR SALAD	7.00 12.25
fresh romaine lettuce, white anchovies, shaved Gran Moravia cheese, and crispy polenta* croutons	
... add chicken	8.45 14.95
ROAST VEGETABLE SALAD VG N	13.95
with beetroot, red onion, quinoa, walnuts, chickpeas, soya beans, spelt, pumpkin seeds, asparagus, tenderstem broccoli, and sweet potato crisps*	
... add chicken, goat's cheese OR prawns	16.45

SIDES

ITALIAN FRIED COURGETTES* V	4.50	POLENTA CHIPS* V	5.25	GARLIC & SAGE ROAST POTATOES V RG	4.95
cooked in beef fat and topped with spiced pumpkin seeds		with truffle aioli and grated pecorino		topped with potato puffs and crispy shallots	4.50
ROASTED CARROTS RG	4.75	HOUSE SALAD V RG	4.50	★ MAGIC BREAKFAST ★	
with chilli and almonds		... with our Italian-blend seasoning	4.95	at this time?! Our 'invisible' side. All money is donated to charity Magic Breakfast providing breakfasts for UK children at risk of hunger	
CREAMY MASH V RG	4.95	... with truffle oil and Gran Moravia cheese	5.25		
TENDERSTEM BROCCOLI VG RG N	4.75				

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

Find out more about how we support Magic Breakfast and how your donations will make a difference here: gustorestaurants.uk.com/magic-breakfast

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.

