

GUSTO

ITALIAN

PLATINUM PARTY SET MENU

3 courses | 44.95 per person

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 & garlic focaccia bread with extra virgin olive oil and balsamic **VG RGA** 799kcal per person

TO START

GARLIC ROASTED KING PRAWNS

served with puttanesca fregola 203kcal

ITALIAN-STYLE HOUMOUS **V**

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

BURRATA **V**

served on pickled beetroot carpaccio with spiced pumpkin seeds 411kcal

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce, served with grated Gran Moravia cheese and focaccia 433kcal

MAINS

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

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 369kcal
... additional sea bass fillet +4.00 181kcal

SUNDRIED TOMATO AND MOZZERELLA GIRASOLE **V**

a Sardinian ravioli made with spirulina and served in a basil butter sauce with cherry tomatoes 657kcal

HONEY, LEMON & THYME CHICKEN **N**

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

230g RIB-EYE

topped with cacio pepe butter and served with a crispy beef croquette*, saffron aioli, fries* and salad 1361kcal
recommended to be cooked medium...

VEGAN FLANK STEAK **VG N**

Redefine™ plant-based flank steak served with caramelised onion purée, garlic roast potatoes, spinach, wild mushrooms and finished with chive oil and romesco sauce 759kcal

ADDITIONAL SIDES

ITALIAN FRIED COURGETTES* **V** 176kcal 4.75

CREAMY MASH **V RG** 328kcal 4.95

... upgrade to truffle mash **V RG** 373kcal 5.25

SEASONAL GREENS **VG RG** 4.50

with tender stem broccoli 92kcal

HERITAGE TOMATO & RED ONION SALAD **VG RG** 4.50

with pine kernels and micro basil 172kcal

POLENTA CHIPS* 5.25

with truffle aioli and grated Pecorino Romano cheese 491kcal

SKIN-ON FRIES* **V** 424kcal 4.95

... with our Italian seasoning 425kcal

... with truffle oil and Gran Moravia cheese 532kcal 5.25

GARLIC & SAGE ROAST POTATOES **VG RG** 202kcal 4.95

ROCKET & GRAN MORAVIA SALAD **V RG** 206kcal 4.50

INVISIBLE SIDE 2.00

your donation will give FareShare, our Charity Partner, 10 meals to fight food hunger

DESSERTS

BISCOFF™ CHEESECAKE **VG**

light and 'creamy' with a golden biscuit base 444kcal

VANILLA PANNA COTTA **RG**

staple summer dessert served with summer berries 370kcal

WARM CHOCOLATE BROWNIE **V**

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

ITALIAN GELATO **V RG**

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

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 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

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