

GUSTO

ITALIAN

EVENING MENU

2 course £16.95

3 course £19.95

STARTERS

**CRISPY LEMON &
PEPPER CALAMARI**
lightly fried with lemon mayonnaise

MILANESE-STYLE MEATBALLS
hand rolled, with Gran Moravia cheese,
and a lightly spiced tomato sauce

BRUSCHETTA (VG)
tomato, basil and garlic, finished
with extra virgin olive oil

HOUMOUS (VG)
served with thin crispy flatbreads
and pumpkin seeds

RIGATONI WITH SMOKED SALMON & PEAS
tossed with cream and spinach, finished with fresh lemon

MAINS

ROAST CHICKEN BREAST
with creamed leeks, tomato and
caper dressing, with fried gnocchi

GRIFFINO PIZZA
roast chicken, pepperoni salsiccia, sliced red
chilli, roasted red onion, and mozzarella

MILANESE SAFFRON RISOTTO (V)
inspired by our recent trip to Milan.
Crowned with artichokes, asparagus,
and roasted red pepper

**OVEN ROASTED
CAULIFLOWER STEAK (VG/NG)**
topped with almonds and seeds, tomato coulis,
and a salad of pickled vegetables

GUSTO CLASSIC BURGER
In a brioche bun with melted mozzarella, and
served with skin-on fries dusted with our own
Italian-blend seasoning
...with pancetta add £1.00

BAKED FILLET OF SALMON (NG)
served with cauliflower rice, asparagus and
pine kernels, with a tomato and caper dressing
...with baked rosemary
and garlic potatoes add £1.00

DESSERT

HOMEMADE GUSTO TIRAMISU (V)
to our own secret recipe...

LEMON SORBET (VG)
A refreshing zesty iced dessert

BOMBOLINI (V)
lightly sweetened dough balls with
caramelised Biscoff dip and
Chantilly cream

**WARM CHOCOLATE AND
HAZELNUT BROWNIE (V)**
with salted caramel ice cream and dark
chocolate sauce

V Vegetarian - VG Vegan - NG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Gusto evening menu cannot be used in conjunction with any other offer.

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten. Allergen information is available on request.
A discretionary 10% service charge will be added to your bill for parties of 6 or more.