

Bread & Nibbles

FRESH BAKED GARLIC PIZZA BREAD

- rosemary and sea salt **VG** 909kcal 5.95
- tomato and herb **VG** 971kcal 6.45
- Fior Di Latte mozzarella **V** 1096kcal 6.95

ITALIAN-STYLE HOUMOUS **V** **RG**

with crisp music bread, pumpkin seeds and a drizzle of pesto **581kcal** 7.50

MARINATED OLIVES **VG** **RG**

in chilli, garlic, parsley and olive oil, with breadsticks **173kcal** 5.25

BRUSCHETTA **VG** **RG**

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil **328kcal** 6.75

WARM ROSEMARY & GARLIC FOCACCIA **VG**

with extra virgin olive oil and balsamic **637kcal** 4.95

GUSTO DOUGH PETALS™

Invented by our Pizzaiolos, you won't find our dough petals anywhere else. Freshly made daily with our cold-fermented traditional Italian sourdough, each petal is filled with toppings and baked to perfection in our pizza oven

- with tomato, crispy shallots and homemade romesco vegan mayonnaise dip **VG** **N** **789kcal** 6.75
- with garlic, parsley and garlic butter **V** **606kcal** 6.75
- with slow-cooked pork, fennel, caramelised onions, mozzarella and garlic butter **959kcal** 6.95

To Start & Share

ANTIPASTI SHARING BOARD **RG**

perfect for two to share with lightly smoked speck ham, prosciutto ham, burrata, goat's cheese, sun-dried tomatoes, chargrilled courgettes, focaccia and crisp music bread **542kcal per portion** 19.95

PAIRS PERFECTLY WITH... 125ml Bottle
Della Vite Prosecco Rosé 11.50 59.00

SPICY MOZZARELLA ARANCINI* **V** **N**

made with vegetarian 'nduja and paired with a romesco mayonnaise dip and chive oil **581kcal** 9.75

GARLIC ROASTED KING PRAWNS

with puttanesca fregula **203kcal** 12.25

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread **240kcal** 9.25

CALABRIAN STEAK TARTARE **RG**

inspired by our trip to Verona, this classic steak dish is seared, hand-chopped, infused with Calabrian 'nduja oil, gherkins, shallots and capers to your taste at your table, finished with saffron aioli and toasted Puglian bread **587kcal** 14.25

PAIRS PERFECTLY WITH... 175ml 250ml Bottle
Susumanielo, Li Veli Askos Salento IGT 13.00 18.00 52.00

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter, with lemon mayonnaise **535kcal** 10.50

BEEF TORTELLINI

slow cooked beef and red wine tortellini on a garlic tomato cream sauce with semi-dried tomatoes **349kcal** 10.95

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce, with grated Gran Moravia cheese and focaccia **433kcal** 10.25

WILD MUSHROOMS

in a garlic cream sauce with crispy shallots and toasted Puglian bread, voted back onto the menu and tastier than ever **597kcal** 9.50

PAN-SEARED KING SCALLOPS **RG**

with crispy pancetta, pea purée, mint, chilli oil and pork crumb **316kcal** 15.25

Pasta & Risotto

Carbonara **RG** †

The story goes that Carbonara was born during WWII. An Italian military cook had to create something from US Army rations of smoked bacon, cheese and dried egg. It was a moment of magic.

Ours is as simple, but it's far more luxurious: perfectly cooked Bucatini pasta coated in an egg yolk sauce with Pancetta and a seasoning of Pecorino, Gran Moravia and freshly ground black pepper **1073kcal** 16.25

BUCATINI RAGÙ*

our slow-cooked three-meat ragù, topped with Pecorino Romano cheese **1133kcal** 15.95

RIGATONI ARRABBIATA **VG** **RG** †

with tomato, red chilli and fresh basil **578kcal** 12.75

• add chicken **698kcal** | prawns **641kcal** | or pepperoni **820kcal** 15.25

SCALLOP & PRAWN RAVIOLI

in a rich lobster bisque, with samphire and cherry tomatoes **472kcal** 19.95

THREE-MEAT RAGÙ LASAGNE

a generous, just-baked serving bubbling over with garlic tomato cream sauce, finished with pesto and parmesan **906kcal** 16.50

BUCATINI AL AGLIO **VG** **RG** †

with extra virgin olive oil, garlic, chilli and parsley **1178kcal** 13.95

• add pork and basil crumb **1332kcal** **RG** 14.95

PAIRS PERFECTLY WITH...

Vermentino, Cantina Mesa DOC 175ml 250ml Bottle
9.50 13.50 39.00

MUSHROOM RISOTTO **V** **RG**

with wild mushrooms, parmesan and rocket salad **875kcal** 15.95

• add chicken **947kcal** | pancetta **989kcal** 17.50

CRAB FETTUCCINE

in rich lobster bisque, finished with butter, dill and red chilli **683kcal** 18.95

SUNDRIED TOMATO & MOZZARELLA GIRASOLE **V**

a Sardinian ravioli made with spirulina in a basil butter sauce with cherry tomatoes **657kcal** 14.95

Meat, Fish & Vegan

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

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing (choose one or two fillets) **369/550kcal** 17.95 | 21.95

HONEY, LEMON & THYME CHICKEN **N**

pan-roasted marinated chicken breast, charred vegetables, gnocchi and romesco sauce **774kcal** 19.95

SEARED TUNA **N**

lemon and pepper crusted tuna steak with cherry tomatoes, seasonal vegetables, spinach and romesco sauce **585kcal** 23.25

PAIRS PERFECTLY WITH...

Gavi Di Gavi, Morgassi Superiore DOCG **VG** 175ml 250ml Bottle
12.50 16.75 49.00

VEGAN FLANK STEAK **VG** **N**

Redefine™ plant-based flank steak, caramelised onion purée, garlic roast potatoes, spinach and wild mushrooms finished with chive oil and romesco sauce **759kcal** 22.50

VEAL ESCALOPE **RG**

with warm roast potato salad, wilted spinach and a white wine pan jus **541kcal** 22.95

GUSTO'S CLASSIC BURGER

beef chuck and short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries*, or salad **824kcal** 15.95

• add pancetta **+81kcal** 17.95

PAN-FRIED LOIN OF COD **RG**

with crushed roast potatoes, spinach and kale served with a lobster bisque and finished with lardo **622kcal** 21.95

Steaks

We are serious about steaks. We treat the best cuts from higher-welfare farmers with the greatest respect to let their natural flavour shine.

450G CHATEAUBRIAND (for two people) **RG**

with our cacio e pepe butter, truffle mash, tender stem broccoli, seasonal greens and chillies **923kcal per portion** 69.95

We recommend this is cooked medium rare

Upgrade to our STEAK EXPERIENCE

perfectly paired with a bottle of Valpolicella, Ripasso Superiore Classico La Dama DOC 105.00

200G FILLET **RG**

with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero* **815kcal** 34.95

We recommend this is cooked medium rare

230G RIB-EYE **RG**

grain-fed Black Angus rib-eye and skin-on-fries* **1127kcal** 29.95

We recommend this is cooked medium

• add peppercorn sauce **RG** **121kcal** 2.95

• add red wine sauce **RG** **19kcal** 2.95

• add whole king prawns **103kcal** 5.00

Salads

It was in Naples we learnt the secret to great pizza. Our sourdough is freshly made daily using Caputo Blue '00' flour and 10% of our mother dough before being proved for 24 hrs for extra flavour.

• Pizza base without gluten for **£2.95**

MARGHERITA **V**

San Marzano tomato, basil and Fior Di Latte mozzarella **881kcal** 13.25

• make it vegan **VG** **1000kcal**

PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella **999kcal** 15.25

• make it a Diavola with fresh and dried chilli **1009kcal** 15.45

MARINARA

San Marzano tomato, olives, salted anchovies, capers and garlic **1214kcal** 13.95

CARNIVORO

San Marzano tomato, three-meat ragù, Italian sausage, slow-cooked pork, pepperoni salsiccia, prosciutto ham, caramelised onion and Fior Di Latte mozzarella **1454kcal** 15.95

CAPRINO **V**

San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, roasted red onions, pesto, Fior Di Latte mozzarella and topped with rocket **1104kcal** 15.50

ROSSO PICANTE **VG**

with garlic, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onions **1295kcal** 14.25

Pizzaiolo's Choice

Every two months, our pizza-making wonders (our Pizzaiolos) create a new pizza inspired by the flavours we find on our trips to Italy. We're ready to share the details of our current special if you're ready to explore.

EXTRA TOPPINGS

slow-cooked pork **154kcal** | chicken **72kcal** | 'nduja **311kcal** | ham **43kcal** pepperoni salsiccia **173kcal** | prosciutto ham **86kcal** | anchovies **23kcal**

wild mushrooms **6kcal** | pork and basil crumb **153kcal** 2.95

• add a whole burrata **324kcal** 5.00

Sides

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

5.25

CREAMY MASH **V** **RG** **328kcal**

4.95

• upgrade to truffle mash **V** **RG** **373kcal** 5.50

SEASONAL GREENS **VG** **RG**

with tender stem broccoli **92kcal** 4.50

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

4.50

SKIN-ON FRIES* **V**

with our Italian seasoning **425kcal** 4.95

• upgrade to truffle oil and Gran Moravia cheese **532kcal** 5.50

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

4.95

INVISIBLE SIDE

Your donation will enable FareShare, our Charity Partner, to cook and gift ten meals to fight food hunger 2.00

V Vegetarian **VG** Vegan **N** Contains nuts

RG Recipe without intentional gluten ingredients

RG Recipe without intentional gluten ingredients available on request

† These pastas are available as a starter portion

* Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

Find out more about how we support our charity partner FareShare and how your donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

A discretionary 12.5% service charge will be added to your bill.

The '00' in Caputo Blue '00'

IS ALL TO DO WITH HOW FINELY GROUND
OUR PIZZA FLOUR IS. IN THIS CASE, VERY.
IT HELPS MAKE THE DOUGH LIGHT,
CHEWY AND CRISP. WE'LL NEVER USE
ANOTHER FLOUR.

G U S T O

ITALIAN

**We tasted
San Marzano
tomatoes in Naples**

AND WE NEVER USED ANOTHER
TYPE AGAIN. THEY BRING THE INTENSE
FLAVOUR THAT YOU WANT AND NEED
IN YOUR PASTA AND PIZZA SAUCES.

G U S T O

ITALIAN

Over 4,000 years of making wine

THAT'S ONE OF ITALY'S MANY CLAIMS
TO FOOD AND DRINK FAME. ALL THAT PRACTICE
MUST BE WHY IT'S SO GOOD.

G U S T O

ITALIAN