

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
• supplement to have with your Gusto Roast +3.00

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 **V**

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
• supplement to have with your Gusto Roast +5.00

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

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

with wild mushrooms, parmesan and rocket salad **875kcal** 15.95
• add chicken **947kcal** | pancetta **989kcal** 17.50

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

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

The Gusto Roasts

2 COURSES FOR £25.95 | 3 COURSES FOR £31.95

Choose from Starters* and Desserts**

SIRLOIN OF BEEF (served pink) **982kcal** 21.95

PORCHETTA-STYLE PORK BELLY & CRACKLING **1321kcal** 20.95

ROAST CHICKEN (served on the bone) **1072kcal** 19.95

all meats served with roasties, Yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

MUSHROOM, CHESTNUT & RED WINE PUDDING **VG** 17.95

in a delightful vegan suet crust, with roasties, carrots, tender stem broccoli, greens, braised red cabbage and a jug of gravy **1139kcal**

ADD EXTRA TRIMMINGS 8.50

extra roasties, Yorkshire pudding, carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy **498kcal**

+ Excludes Antipasti Sharing Board
** Excludes Biscoff and Chocolate Dough Petals
Supplements apply to some starters

THE SUNDAY SHARING ROAST

(for two people) 46.95
a selection of a Sirloin of Beef, Porchetta-style Pork Belly & Crackling, Roast Chicken and our three-meat ragù shepherd's pie. Served with roasties, Yorkshire puddings, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy **1540kcal**
• add an additional portion +25.50

PAIRS PERFECTLY WITH...
Enjoy the Sunday Sharing Roast and a bottle of Negroamaro, Masseria Borgo Dei Trulli IGP **V** 78.75

KIDS ROASTS

(with all the trimmings) 11.50

ROAST BEEF **369kcal**
PORK BELLY **566kcal**
ROAST CHICKEN **354kcal**
MUSHROOM, CHESTNUT & RED WINE PUDDING **VG** **903kcal**
PLUS AN ICE CREAM DESSERT **118kcal**

Sourdough Pizzas

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

Meat, Fish & Vegan

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 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

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

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

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

Salads

ROMESCO CHICKEN SALAD **N** **RG**

with goat's cheese, rocket, roasted red peppers, and 12-year aged IGP balsamic **379kcal/757kcal** Starter 8.75 Main 15.25

CAESAR SALAD

fresh romaine lettuce, salted anchovies, grated Gran Moravia cheese and focaccia croutons **281kcal/501kcal** 7.25 12.50
• add chicken **345kcal/629kcal** 8.75 15.25

FREGULA & ROAST VEGETABLE SALAD **VG** **N**

roasted red onion, fregula, walnuts, chickpeas, soya beans, pumpkin seeds, asparagus, tender stem broccoli and sweet potato crisps* **543kcal** 13.95
• add chicken **718kcal** | goat's cheese **745kcal** | prawns **656kcal** 16.45

Sides

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

5.25

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

• upgrade to truffle mash **V** **RG** **373kcal** 4.95

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.

**We like to
do Sunday like
Italians do**

WHICH MEANS GATHERING AROUND
A TABLE FILLED WITH GREAT FOOD
AND MAKING A REGULAR DAY FEEL
LIKE A SPECIAL OCCASION.

G U S T O

ITALIAN