Bread & Nibbles

FRESH BAKED GARLIC PIZZA BREAD
- rosemary and sea salt (VG) 6.25
- tomato and herb (VG) 6.75
- Fior Di Latte mozzarella (V) 7.50

ITALIAN-STYLE HOUMOUS (V) (RGA) 7.50
with crisp music bread, pumpkin seeds and a drizzle of pesto

MARINATED OLIVES (VG) (RG) 4.25
in chilli, garlic, parsley and olive oil

BRUSCHETTA (VG) (RGA) 7.25
toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil

WARM ROSEMARY & GARLIC FOCACCIA (VG) 6.25
with extra virgin olive oil and balsamic

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) 7.00
- with garlic, parsley and garlic butter (V) 6.75
- with slow-cooked pork, fennel, caramelised onions, mozzarella and garlic butter 7.45

To Start & Share

ANTIPASTI SHARING BOARD (RGA) 21.00
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

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

RED PESTO & MOZZARELLA ARANCINI (V) 9.50
paired with saffron aioli and chive oil

GARLIC ROASTED KING PRAWNS 14.25
with puttanesca fregula

CHICKEN LIVER PÂTÉ 10.00
with balsamic onions and toasted sourdough bread

CALABRIAN STEAK TARTARE (RGA) 14.50
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

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

CRISPY LEMON & PEPPER CALAMARI* 11.25
in a light and golden crispy tempura batter, with lemon mayonnaise

BEEF TORTELLINI 11.50
slow cooked beef and red wine tortellini on a garlic tomato cream sauce with semi-dried tomatoes

SLOW-COOKED MEATBALLS* 11.00
pork and beef meatballs in a rich tomato sauce, with grated Gran Moravia cheese and focaccia

WILD MUSHROOMS (V) 9.50
in a garlic cream sauce with crispy shallots and toasted Puglian bread

PAN-SEARED KING SCALLOPS (RG) 16.00
with crispy pancetta, pea purée, mint, chilli oil and pork crumb

Pasta & Risotto

Carbonara (RGA) † 17.00
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

CRAB FETTUCCINE 20.95
in rich lobster bisque, finished with butter, dill and red chilli

RIGATONI ARRABBIATA (VG) (RGA) † 14.75
with tomato, red chilli and fresh basil
- **add chicken | or pepperoni** 16.25
- **add prawns** 17.25

BUCATINI RAGÙ† 15.95
our slow-cooked three-meat ragù, topped with Pecorino Romano cheese

SCALLOP & PRAWN RAVIOLI 21.95
in a rich lobster bisque, with samphire and cherry tomatoes

THREE-MEAT RAGÙ LASAGNE 17.25
a generous, just-baked serving bubbling over with garlic tomato cream sauce, finished with pesto and parmesan

SUNDRIED TOMATO & MOZZARELLA GIRASOLE (V) 15.95
a Sardinian ravioli made with spirulina in a basil butter sauce with cherry tomatoes

SAFFRON AND PRAWN RISOTTO (RG) 18.95
with smoked salmon, a rich lobster bisque, samphire and peashoots

FETTUCINI MUSHROOM (V) 15.95
rich white truffle cream sauce, parsley and lemon

BUCATINI AL AGLIO (VG) (RGA) † 15.95
with extra virgin olive oil, garlic, chilli and parsley
- **with pork and basil crumb** (RG)

Meat, Fish & Vegan

PAN-FRIED FILLET OF SEA BASS (RG) 19.45 | 22.95
with seasonal greens, chillies, potato gratin and a tomato balsamic dressing (choose one or two fillets)

HONEY, LEMON & THYME CHICKEN (N) 22.45
pan-roasted marinated chicken breast, charred vegetables, gnocchi and romesco sauce

SEARED TUNA (N) 24.50
lemon and pepper crusted tuna steak with cherry tomatoes, seasonal vegetables, spinach and romesco sauce

PAIRS PERFECTLY WITH...	175ml	250ml	Bottle
Gavi Di Gavi, Morgassi Superiore DOCG (VG)	12.50	16.75	49.00

PORK CUTLET (RG) 24.45
roast new potatoes, green beans, rocket and a white wine, caper and butter sauce

VEGAN FLANK STEAK (VG) (N) 23.50
Redefine™ plant-based flank steak, caramelised onion purée, garlic roast potatoes, spinach and wild mushrooms finished with chive oil and romesco sauce

GUSTO'S CLASSIC BURGER 16.95
beef chuck and short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries*, or salad
- **add pancetta** 18.95

PAN-FRIED LOIN OF COD (RG) 23.95
with crushed potato salad, spinach and kale served with a lobster bisque and finished with lardo

Steaks

390G CHATEAUBRIAND *(for two people)* (RG) 72.00
with our cacio e pepe butter, truffle mash, tender stem broccoli, seasonal greens and chillies
We recommend this is cooked medium rare

UPGRADE TO OUR STEAK EXPERIENCE 105.00
Includes a Valpolicella, Ripasso Superiore Classico La Dama DOC

200G FILLET (RG) 36.95
with our cacio e pepe butter, wild mushrooms, potato gratin, caramelised onion purée and crispy cavolo nero*
We recommend this is cooked medium rare

230G RIB-EYE (RG) 32.50
grain-fed rib-eye and skin-on-fries*
We recommend this is cooked medium

- **add peppercorn sauce** (RG) **| red wine sauce** (RG) 3.00
- **add whole king prawns** 5.00

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) 13.25
San Marzano tomato, basil and Fior Di Latte mozzarella
- **make it vegan** (VG)

PEPPERONI SALSICCIA 15.25
San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella
- **make it a Diavola with fresh and dried chilli** 15.45

CARNIVORO 16.45
San Marzano tomato, Fior Di Latte mozzarella, pepperoni, pork and basil crumb, sausage, caramelised onions and prosciutto

MARINARA 13.95
San Marzano tomato, olives, salted anchovies, capers and garlic

CAPRINO (V) 16.00
San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, roasted red onions, pesto, Fior Di Latte mozzarella and topped with rocket

ROSSO PICANTE (VG) 15.25
with garlic, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onions

EXTRA TOPPINGS
slow-cooked pork | chicken | 'nduja | ham
pepperoni salsiccia | prosciutto ham | anchovies
wild mushrooms | pork and basil crumb (RG) 3.00
- **add a whole burrata** 5.50

Salads

	Starter	Main
ROMESCO CHICKEN SALAD (N) (RG) with goat's cheese, rocket, roasted red peppers, and 12-year aged IGP balsamic	10.25	16.75
CAESAR SALAD fresh romaine lettuce, salted anchovies, grated Gran Moravia cheese and focaccia croutons	8.25	13.50
• **add chicken**	9.75	16.25
HERITAGE TOMATO & BURRATA SALAD (V) (RG) with red onion, walnuts, basil and chive oil		13.25
FREGULA & ROAST VEGETABLE SALAD (VG) (N) roasted red onion, fregula, walnuts, chickpeas, soya beans, pumpkin seeds, asparagus, tender stem broccoli and sweet potato crisps*		14.45
• **add chicken | goat's cheese | prawns**		17.45

Sides

ITALIAN FRIED COURGETTES* (V) 5.75

CREAMY MASH (V) (RG) 5.25
- **upgrade to truffle mash** (V) (RG) 6.00

SEASONAL GREENS (VG) (RG) 4.55
with tender stem broccoli

ROCKET & GRAN MORAVIA SALAD (V) (RG) 5.00

SKIN-ON FRIES* (V) 5.25
with our Italian seasoning
- **upgrade to truffle oil and Gran Moravia cheese** 5.75

GARLIC & SAGE ROAST POTATOES (VG) (RG) 5.50

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

(V) Vegetarian (VG) Vegan (N) Contains nuts
(RG) Recipe without intentional gluten ingredients
(RGA) 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
A discretionary 12.5% service charge will be added to your bill.

SCAN FOR CALORIES

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.