

GUSTO

ITALIAN

Lunch Menu

2 COURSES 22.00 | 3 COURSES 26.50
MONDAY - FRIDAY UNTIL 5PM

To Start

ITALIAN-STYLE HOUMOUS V

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

CRISPY LEMON & PEPPER CALAMARI*

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

BRUSCHETTA VG

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil **301kcal**

CHICKEN LIVER PÂTÉ

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

Mains

CARBONARA

traditional carbonara served with pancetta, egg yolk and parmesan **1073kcal**

RIGATONI ARRABBIATA VG

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

• add chicken **698kcal** | pepperoni **641kcal** +1.50
or prawns **820kcal** +2.50

PEPPERONI SALSICCIA

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

• make it a Diavola with fresh and dried chilli **1009kcal** +0.20

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* **1209kcal**, or salad **824kcal**

• add pancetta **+81kcal** +2.00

BUCATINI AL AGLIO VG

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

• add pork and basil crumb **1132kcal**

MAKE YOUR LUNCH EXTRA SPECIAL

WHY NOT UPGRADE FOR 10.95 EXTRA
Choose your starter and main below

To Start

GARLIC ROASTED KING PRAWNS

with puttanesca fregula **203kcal**

RED PESTO & MOZZARELLA ARANCINI V

paired with saffron aioli and chive oil **501kcal**

Mains

PAN-FRIED FILLETS OF SEA BASS

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing **550kcal**

HONEY, LEMON & THYME CHICKEN

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

Additional Sides

ITALIAN FRIED COURGETTES* V **176kcal**

5.75

CREAMY MASH V **328kcal**

5.25

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

6.00

SKIN-ON FRIES* V

5.25

with our Italian seasoning **425kcal**

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

5.75

SEASONAL GREENS VG

with tender stem broccoli **92kcal**

4.55

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

5.50

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

5.00

INVISIBLE SIDE

2.00

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

Desserts

WARM CHOCOLATE BROWNIE V

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

BOMBOLINI* V

lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff™ sauce and fruits of the forest sorbet **1075kcal**

ITALIAN GELATO V

choose three scoops from Madagascan vanilla **118kcal**, chocolate **93kcal**, salted caramel **120kcal**, or strawberries and cream **90kcal**

SORBET VG

choose three scoops from lemon **68kcal**, mandarin **67kcal**, and fruits of the forest **64kcal**

V Vegetarian VG Vegan

* 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.