

# GUSTO

ITALIAN

## Gold Party Set Menu

3 COURSES | 40.00 PER PERSON

### To Start

#### BEEF FRITTO\*

slow-cooked beef, breadcrumb and fried until golden, with spicy 'nduja and chive oil

#### CRISPY LEMON & PEPPER CALAMARI\*

in a light, golden, crispy batter, served with roasted garlic aioli

#### KING PRAWN BRUSCHETTA

pan-fried prawns on toasted Puglian bread with rocket, finished with garlic and chilli oil

#### GUSTO DOUGH PETALS™ VG

with tomato, crispy shallots and homemade almond romesco mayonnaise dip

### Mains

#### CRAB LINGUINE

in rich lobster bisque, finished with lemon, dill and red chilli

#### HONEY, LEMON & THYME CHICKEN

pan-roasted chicken breast, served with charred vegetables and homemade almond romesco sauce

#### PAN-FRIED SEABASS

on a bed of peperonata with seasonal greens

#### CAPRINO V

San Marzano tomato, goat's cheese, roasted red peppers, pine kernels, caramelised onions, Fior di Latte mozzarella, topped with rocket and homemade pesto

#### 230G RIB-EYE

+5.00

with skin-on fries\* and roasted garlic aioli

*We recommend medium*

enjoy with

• peppercorn sauce | red wine sauce

+2.75

### Additional Sides

#### ITALIAN FRIED COURGETTES\* V

lightly battered, fried until golden

5.75

#### SKIN-ON FRIES\* VG

with our Italian seasoning

5.25

• upgrade to Gran Moravia and truffle oil V

+0.50

#### ROAST POTATOES VG

garlic, rosemary and sage potatoes

5.50

#### PEPERONATA VG

slow-roasted red peppers in a spiced tomato and caper sauce

5.75

#### SEASONAL GREENS VG

5.50

sautéed cavolo nero, kale and spinach with extra virgin olive oil and toasted almonds

#### ROCKET & GRAN MORAVIA SALAD V

5.00

rocket salad with shaved Gran Moravia and aged balsamic

#### INVISIBLE SIDE

2.00

Every donation supports our charity partner FareShare in creating and sharing ten meals to help fight hunger

### Desserts

#### ITALIAN GELATO V

choose three scoops from Madagascan vanilla, chocolate VG, salted caramel or strawberries and cream

#### LIMONCELLO CHEESECAKE VG

velvety cheesecake infused with Limoncello, served with a vibrant, tangy lemon sauce

#### PISTACHIO CRÈME BRÛLÉE V

served with candied pistachios and handmade shortbread

#### TIRAMISU V

we'll bring out a brimming bowl of this richly layered dream of an Italian classic and serve you a scoop at your table

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.

SCAN FOR  
ALLERGIES  
& CALORIES

