

# GUSTO

ITALIAN

## Theatre Menu

2 COURSES 25.00 | 3 COURSES 30.00

Enjoy a two or three course option, plus get a free drink, between 5-7pm\*

### To Start

#### BEEF FRITTO\*

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

#### WILD MUSHROOMS V

in a garlic cream sauce with crispy shallots and toasted Puglian bread

#### GUSTO DOUGH PETALS™

- with tomato, crispy shallots and homemade almond romesco mayonnaise dip VG
- with garlic, parsley and garlic butter V
- with pulled beef, San Marzano tomato sauce, mozzarella, and a creamy Gorgonzola dip

### Mains

#### GUSTO'S CLASSIC BURGER

beef chuck and short rib burger, Pecorino, tomato, lettuce, relish, and gherkin with skin-on fries\*, or salad

- upgrade to truffle fries
- add pancetta

+0.50  
+2.00

#### CAPRINO V

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

#### PAN-FRIED SEABASS

on a bed of peperonata with seasonal greens

- add an extra fillet

+3.50

#### RIGATONI ARRABBIATA VG

with tomato, red chilli and fresh basil

- add chicken | add pepperoni
- add prawns

+2.00  
+2.50

### Additional Sides

#### ITALIAN FRIED COURGETTES\* V

lightly battered, fried until golden

5.75

#### SKIN-ON FRIES\* VG

with our Italian seasoning

- upgrade to Gran Moravia and truffle oil V

5.25

#### 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

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

5.50

#### ROCKET & GRAN MORAVIA SALAD V

rocket salad with shaved Gran Moravia and aged balsamic

5.00

#### INVISIBLE SIDE

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

2.00

### Desserts

#### PISTACHIO CRÈME BRÛLÉE V

served with candied pistachios and handmade shortbread

#### DARK CHOCOLATE MOUSSE V

silky dark chocolate mousse, finished with a drizzle of extra virgin olive oil, toasted almonds, and a sprinkle of sea salt

#### 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.

Free drink can either be a glass of Prosecco, a pint of Menabrea, an Aperol spritz, a Pornstar Martini or soft drink.

Join Gusto Gold club to earn cashback every time you dine with us, and unlock surprise offers and deals. Sign up at [www.gustorewards.com](https://www.gustorewards.com)