

GUSTO

ITALIAN

Silver Party Set Menu

3 COURSES | 30.00 PER PERSON

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

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

• add an extra fillet

+3.50

TRUFFLE MUSHROOM PAPPARDELLE V

with a creamy truffle sauce, parsley and lemon

ROSSO PICANTE VG

a garlic oil base, vegan 'nduja, roasted red peppers, chilli, vegan mozzarella, tomatoes and red onions

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

+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

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

ITALIAN GELATO V

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

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

SORBET VG

choose three scoops from lemon or mandarin

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



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

with skin-on fries* and roasted garlic aioli

+5.00

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

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

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

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GUSTO

ITALIAN

Platinum Party Set Menu

3 COURSES | 50.00 PER PERSON

On The Table To Share

A selection of tomato and crispy shallot Gusto Dough Petals™ with homemade almond romesco vegan mayonnaise **VG**, marinated olives **VG** and warm rosemary & garlic focaccia bread with extra virgin olive oil and balsamic **VG**

To Start

PAN-SEARED SCALLOPS

served with potato zeppole* crumbled crispy prosciutto and herb oil

WILD MUSHROOMS **V**

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

SMASHED BURRATA **V**

with homemade almond romesco, pistachios and crisp focaccia

CALABRIAN STEAK TARTARE

a classic hand-chopped steak, seared to perfection and infused with 'nduja oil, gherkins, shallots, and capers. Finished with 'nduja aioli and toasted Puglian bread

Mains

SEARED TUNA STEAK

with lemon and pepper crumb, homemade caponata* and cavolo nero

HONEY, LEMON & THYME CHICKEN

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

TRUFFLE MUSHROOM PAPPARDELLE **V**

with a creamy truffle sauce, parsley and lemon

CRAB LINGUINE

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

• add prawns

+2.50

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**

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

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2.00

Desserts

ITALIAN GELATO **V**

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

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

LIMONCELLO CHEESECAKE **VG**

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

THE GRAND ÉCLAIR **V**

choux pastry filled with sweet ricotta, paired with strawberries and cream, vanilla, and chocolate gelato, finished with a drizzle of chocolate sauce

V Vegetarian **VG** Vegan

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