

# GUSTO

ITALIAN

## Gold Party Set Menu

3 COURSES | 40.00 PER PERSON

### To Start

#### BEEF FRITTO\*

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

#### CRISPY LEMON & PEPPER CALAMARI\*

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

#### SLOW-COOKED MEATBALLS\*

pork and beef meatballs in a rich tomato sauce with shaved Gran Moravia

#### GUSTO DOUGH PETALS V

with garlic, parsley and garlic butter

### Mains

#### FRESH CRAB LINGUINE

hand-picked crab in a rich lobster bisque, finished with lemon, dill and red chilli

#### POLLO MILANESE

crispy, golden-breaded chicken breast, tomato linguine, and a creamy San Marzano tomato sauce

#### PAN-FRIED SEABASS

served on a bed of kale and spinach with sun-dried tomato, roasted pine kernels, chilli and aged balsamic dressing

#### GOAT'S CHEESE & CARMELISED ONION PIZZA V

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

#### 'NDUJA & SMASHED BURRATA PIZZA

San Marzano tomato sauce, wild mushrooms, onions, 'nduja and smashed burrata

#### TAGLIATTA DI MANZO

sliced bavette steak with rocket, shaved Gran Moravia and herb oil

### 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

#### SEASONAL GREENS VG

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

5.50

#### CAPONATA VG

classic Italian dish of fried aubergine\*, roasted pine kernels, seasoned with capers and olive oil

5.75

#### MIXED SALAD VG

rocket, romaine lettuce and red onion dressed with extra virgin olive oil

5.00

#### BURNT BUTTER ROAST POTATOES V

garlic, rosemary and sage potatoes

5.50

#### GREEN BEANS VG

sautéed with shallots and extra virgin olive oil

5.50

#### ROCKET & GRAN MORAVIA SALAD V

rocket salad with shaved Gran Moravia drizzled with aged balsamic

5.00

### Desserts

#### ITALIAN GELATO V

choose three scoops from Madagascan vanilla VG, dark chocolate VG, honeycomb, cherry & custard or Fior di Panna

#### 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

#### CRÈME BRÛLÉE V

vanilla crème brûlée made fresh every day

#### TIRAMISU V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

#### STICKY TOFFEE PUDDING V

served with Fior di Panna gelato and warm toffee sauce

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

