

# GUSTO

ITALIAN

## Graduation Menu

3 COURSES | 40.00

Includes a glass of fizz for the graduate (non-alcoholic option available)



### To Start

#### KING PRAWN BRUSCHETTA

toasted Puglian bread with rocket,  
finished with garlic and chilli oil

#### SLOW-COOKED MEATBALLS\*

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

#### AUBERGINE PARMIGIANA <sup>V</sup>

oven-baked layers of crispy fried aubergine with rich  
tomato sauce, fresh basil, and shaved Gran Moravia

#### CRISPY LEMON & PEPPER CALAMARI\*

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

### Mains

#### FRESH CRAB LINGUINE

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

#### TRUFFLE MUSHROOM CASARECCI <sup>V</sup>

in a creamy truffle sauce with parsley and lemon

#### POLLO MILANESE

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

#### TAGLIATTA DI MANZO

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

#### CALZONE DIAVOLA

a spicy folded pizza filled with Fior di Latte mozzarella,  
'nduja, Calabrian salami, fresh chilli, and garlic tomato sauce

#### SALMON PANZANELLA

pan-fried salmon fillet served with Puglian bread croutes,  
black olive tapenade, spring onion, rocket, and cherry tomatoes

### Desserts

#### BISCOFF® BOMBOLINI <sup>VG</sup>

Italian style deep-fried doughnuts\* filled with Biscoff  
and served with Madagascan vanilla gelato

#### VANILLA PANNA COTTA

classic vanilla panna cotta with a raspberry  
and Moscato wine coulis

#### ESPRESSO MARTINI MOUSSE <sup>V</sup>

dark chocolate mousse layered with coffee syrup,  
inspired by an espresso martini, finished with  
lightly whipped cream

#### HOMEMADE TIRAMISU <sup>V</sup>

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

VEGAN OPTIONS AVAILABLE ON REQUEST

<sup>V</sup> Vegetarian <sup>VG</sup> 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.

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A discretionary 12.5% service charge will be added to your bill.