

GUSTO

ITALIAN

Gold Party Set Menu

4 COURSES | 40.00 PER PERSON

Appetiser

HOMEMADE ROSEMARY GARLIC FOCACCIA
FOR THE TABLE WITH OLIVE OIL AND BALSAMIC V

To Start

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

SMASHED BURRATA V

with spiced pumpkin seeds, candied walnuts,
pistachio nuts and Puglian bread croutes

TUSCAN BEAN SOUP V

cannellini bean, cavolo nero and San Marzano tomato soup,
finished with sun-dried tomato pangrattato

Mains

BAVETTE STEAK

served with burnt butter potatoes,
watercress and peppercorn sauce

RAGÙ MAFALDINE

our slow-cooked beef ragù, topped with Pecorino

SALMON PANZANELLA

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

AUBERGINE PARMIGIANA V

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

FRESH CRAB LINGUINE

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

POLLO CACCIATORE

oven-baked chicken in a wild mushroom, tomato and herb
sauce with sun-dried tomato pangrattato and homemade focaccia

Desserts

ITALIAN GELATO V OR SORBET VG

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

PISTACHIO PANNA COTTA

homemade panna cotta with candied pistachio nuts

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

HOMEMADE TIRAMISU V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

VEGAN OPTIONS AVAILABLE ON REQUEST

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

Platinum Party Set Menu

4 COURSES | 50.00 PER PERSON

Appetiser

HOMEMADE ROSEMARY GARLIC FOCACCIA, OLIVES,
OLIVE OIL AND BALSAMIC FOR THE TABLE V

To Start

KING PRAWN BRUSCHETTA

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

BEEF CARPACCIO

with horseradish crème fraîche,
shaved Gran Moravia and rocket

TRUFFLED MUSHROOM ARANCINI* V

with roasted garlic aioli

HAND PICKED CRAB & AVOCADO SALAD

white crab and avocado salad with cherry tomatoes
and black olive tapenade

Mains

RIBEYE STEAK

served with cacio e pepe butter, fries and salad
+£7 supplement for fillet

PAN-FRIED SEABASS

sun-dried tomato pangrattato, served with potato gratin

GARGANELLA ALLA NORMA V

fried aubergine, roasted pine kernels, capers and olive oil
in a tomato sauce, finished with creamy ricotta cheese

CASARECCE DIAVOLO

Calabrian sausage with cavolo nero, Pecorino and dried chilli

DUCK LEG CONFIT

with cavolo nero*, candied pistachio nuts,
mashed potato and an aged balsamic jus

POLLO MILANESE

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

Desserts

VANILLA PANNA COTTA

classic vanilla panna cotta with a raspberry and Moscato wine coulis

STICKY TOFFEE PUDDING V

served with Fior di Panna gelato and warm toffee sauce

For the table, a large sharing style portion of one of the following:

HOMEMADE TIRAMISU V

an Italian classic! Coffee soaked sponge,
mascarpone and cocoa

DARK CHOCOLATE MOUSSE V

silky dark chocolate mousse, finished with a dark chocolate
crumb, toasted almonds and a sprinkle of sea salt

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