

G U S T O
ITALIAN

Private Dining Menu

^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.

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

Private Dining Menu

4 COURSES | 45.00

On the Table

HOMEMADE FOCACCIA ^V & NOCELLARA OLIVES ^{VG}

To Start

BEEF CARPACCIO

with horseradish crème fraîche, shaved Gran Moravia and rocket

TOMATO BRUSCHETTA ^{VG}

toasted bread with garlic and topped with ripe tomatoes, fresh basil and extra virgin olive oil

HAND PICKED CRAB & AVOCADO SALAD

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

•£3.50 supplement

SLOW-COOKED MEATBALLS*

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

PAN-SEARED SCALLOPS

with potato zeppole*, crumbled crispy prosciutto and herb oil

•£3.50 supplement

SMASHED BURRATA ^V

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

TRUFFLED MUSHROOM ARANCINI* ^V

with roasted garlic aioli

TUSCAN BEAN SOUP ^V

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

Mains

SEAFOOD RISOTTO

hand-picked fresh crab and lobster bisque risotto with burnt butter king prawns

POLLO ARRABBIATA GNOCCHETTI

shell-shaped pasta and pan-fried chicken breast in a tomato sauce with red chilli and fresh basil

• without chicken ^{VG}

AUBERGINE PARMIGIANA ^V

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

POLLO CACCIATORE

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

PAN-FRIED SEABASS

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

DUCK LEG CONFIT

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

SALMON PANZANELLA

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

ROASTED PEPPER & ARTICHOKE SALAD ^{VG}

with courgettes, sun-dried tomatoes and rocket, finished with toasted almonds

Additional Sides

SEASONAL GREENS ^{VG}

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

5.50

BURNT BUTTER ROAST POTATOES ^V

garlic, rosemary and sage

5.50

ROCKET & GRAN MORAVIA SALAD ^V

rocket salad with Gran Moravia drizzled with aged balsamic

5.00

MIXED SALAD ^{VG}

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

5.00

Desserts

CRÈME BRÛLÉE ^V

vanilla crème brûlée made fresh every day

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

BISCOFF® BOMBOLINI ^{VG}

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

HOMEMADE TIRAMISU ^V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

Coffee & Canolli

•£5.00pp supplement