

G U S T O

ITALIAN

THURSDAY

SUPPER CLUB



5 COURSES FOR £30

**Celebrating the dishes
we return to, time and
time again.**

TO BEGIN

WARM ROSEMARY & GARLIC FOCACCIA ^V
freshly baked daily, with extra virgin olive oil and balsamic

ANTIPASTO

TRUFFLED MUSHROOM ARANCINI ^{*V}
with roasted garlic aioli

PASTA

Select one of our signature pastas:

FRESH CRAB LINGUINE
hand-picked crab in a rich lobster bisque,
finished with lemon, dill & red chilli

CASARECCE PICCANTE
Calabrian sausage with cavolo nero,
Pecorino & dried chilli

ARRABBIATA GNOCCHETTI ^{VG}
shell-shaped pasta in a tomato sauce
with red chilli & fresh basil

SECONDI

Your choice of:

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

POLLO MILANESE
crispy, golden-breaded chicken breast, dressed leaves,
and a creamy San Marzano tomato sauce

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

DOLCE

PANNA COTTA
homemade with raspberry coulis, Moscato and mint

In love with Italy

^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. Gluten-free pasta and pizza available on request for selected dishes please speak to your server. A discretionary 12.5% service charge will be added to your bill.