

G U S T O

ITALIAN

THURSDAY
SUPPER
CLUB



5 COURSES FOR £30

AVAILABLE SEPT 17TH & 24TH, OCT 1ST & 8TH

5 COURSES FOR £30

TO BEGIN

WARM ROSEMARY & GARLIC FOCACCIA^V

freshly baked daily, with extra virgin olive oil and balsamic

ANTIPASTO

OVEN ROAST ARTICHOKE^V

pine nut and almond crumb, saffron aioli

PASTA

Select one of our signature pastas:

CARBONARA LINGUINE

an Italian classic, with crispy prosciutto, rich egg yolk, pancetta and Gran Moravia

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:

SLICED BAVETTE STEAK

fries* and garlic butter

PAN- FRIED SEABASS

gratin potato, seasonal greens, sun-dried tomato dressing

WILD MUSHROOM RISOTTO^V

rocket, Gran Moravia

DOLCE

Your choice of:

HOMEMADE TIRAMISU^V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

DARK CHOCOLATE MOUSSE^V

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

^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.