

G U S T O

ITALIAN

THURSDAY
SUPPER
CLUB



5 COURSES FOR £30

AVAILABLE OCT 15TH, 22ND, 29TH & NOV 5TH

5 COURSES FOR £30

TO BEGIN

WARM ROSEMARY & GARLIC FOCACCIA^V

Freshly baked daily, served with extra virgin olive oil & balsamic

ANTIPASTO

MORTADELLA MEATBALL

Handmade mortadella & goat's cheese meatball served on a spiced tomato sugo

PASTA

Your choice of:

TRUFFLED MUSHROOM LINGUINE^V

Creamy truffle sauce with parsley & lemon

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:

SLOW-COOKED BRAISED BEEF

Parmesan polenta, chilli & mint

POLLO CACCIATORE

Oven-baked chicken in a wild mushroom, sweet potato, tomato & herb sauce, served with sun-dried tomato pangrattato & homemade focaccia

WILD MUSHROOM GNOCCHI^V

Pan-fried gnocchi with tarragon & crème fraîche

DOLCE

Your choice of:

HOMEMADE TIRAMISU^V

An Italian classic: coffee-soaked sponge, mascarpone & cocoa

SPICED APPLE STRUDEL^{VG}

Crisp filo pastry filled with cinnamon-spiced apple, served with Madagascan vanilla gelato

^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.