

Gusto • noun • Enjoyment or vigour, hearty or keen, Vigorous enjoyment, as in eating or drinking. ORIGIN: [Latin] gustus ‘a tasting’ – [Italian 1629]. *gusto* ‘taste’

Wi-Fi access ✓

BREADS AND NIBBLES

Garlic pizza bread	
with rosemary and sea salt	£3.50
with mozzarella	£3.95
with tomato and basil	£3.95
A selection of Italian breads	£3.25
with virgin olive oil and balsamic vinegar	
Marinated olives	£2.75
Marinated olives and garlic	£2.75
Roasted almonds with smoked paprika	£2.75
Bruschetta with vine tomatoes, basil and red onion	£3.50

STARTERS

✓ Roasted tomato and red pepper soup with goat's cheese	£3.95
Italian ribs	£6.95
Calamari deep fried with lemon mayonnaise	£5.95
Field mushrooms roasted with Italian sausage	£5.25
Skewered chicken with lemon and honey marinade	£5.95
Mussels with white wine, cream and garlic	£5.95
✓ Goat's cheese, beetroot and balsamic tart with tomato and broad bean salad	£5.95
King prawns with garlic, tomato and cream sauce	£6.95
✓ Aubergine bake with tomato and mozzarella	£5.25
Beef carpaccio	£7.95
Lemon marinated prawns, squid and mussels on baby shoots and spinach	£6.95

SALADS

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✓ Apple, gorgonzola, walnut with baby gem and spinach	£4.95 / £8.95
Asparagus, spinach, pancetta and goat's cheese with a lemon dressing	£4.95 / £8.95
Caesar salad with grilled chicken fillet	£5.50 / £9.50
✓ Goat's cheese, beetroot and mixed green leaves with reduced balsamic dressing	£4.95 / £8.95
✓ Vine tomato, mozzarella and basil	£4.75 / £7.95
✓ Rocket and parmesan	£3.95
✓ Mixed house salad	£3.25
✓ Tomato and red onion	£2.95

PASTA AND RISOTTO

Garganelli "arrabbiata" with pepperoni in a chilli and tomato sauce	£8.95
✓ ...without pepperoni	£8.50
Penne carbonara	£8.50
Oven baked lasagne	£8.95
Spaghetti with chicken, pesto, green beans and sun dried tomatoes	£8.95
Spaghetti bolognese	£8.95
Penne pasta with salmon, peas and baby spinach in a cream sauce	£8.95
Lobster and spaghetti with chilli and garlic in a light tomato sauce	£18.45
✓ Penne with asparagus, butternut squash, spinach and green beans with parmesan and cream	£8.50
Spaghetti with mussels, squid and prawns in a light white wine and cream sauce	£8.95
Tiger prawns, mussels and calamari risotto with saffron	£5.50 / £9.50
✓ Butternut squash, smoked provola and asparagus risotto	£5.50 / £8.95

PIZZA

✓ Margherita tomato and mozzarella	£5.95
Quattro Stagioni tomato, mozzarella, mushroom, artichokes, olives and cured Tuscan ham	£8.50
Diavola tomato, mozzarella and pepperoni	£8.50
Mattina tomato, mozzarella, Italian sausage, pancetta, mushroom and egg	£8.95
✓ Rustica tomato, mozzarella, courgette, aubergine, parmesan cheese and rocket leaves	£7.95
✓ Fiorentina tomato, spinach, gorgonzola cheese, egg, red onion and mushroom	£8.50
Gusto a white pizza with mozzarella, gorgonzola, walnuts and prosciutto	£8.95
Sorrento tomato, mozzarella, smoked salmon, mascarpone and chives	£8.95
Additional toppings	£1.25 each

At Gusto we source responsibly both on land and at sea, seeking-out suppliers who use traditional, sustainable and natural methods of husbandry to provide the best and freshest produce available.

MEAT

Italian beef burger with smoked provola cheese and fries	£10.50
Chicken breast wrapped with prosciutto served with roasted sweet potato, red onion, garlic and coriander	£12.95
Veal cutlet "Saltimbocca" with cured Tuscan ham and sage served with rosemary potatoes	£17.95
Suckling pig with roast garlic mash and apple sauce	£14.95
Grilled lamb cutlets with crushed chickpeas and red wine jus	£13.95
Chargrilled chicken breast with garlic and brown butter jus on rosemary baked potatoes	£11.95
28 day aged premium steak chargrilled to your liking with grilled tomato and fries. (Unless otherwise stated)	
11oz rib eye	£15.95
10oz sirloin	£15.95
8oz fillet	£18.95
Flattened fillet with garlic, chilli, peppercorn, sea salt and rocket	£18.95
18oz t-bone Florentine	£21.95

SEAFOOD

Grilled lobster with fries and your choice of thermador sauce or garlic and butter	
Whole	£30.00
Half	£17.50
Grilled organic salmon with crushed potatoes, olive and sun-dried tomato mash	£14.95
Salt baked seabass with orange and fennel	£16.95
Oven cooked dorada with spring onion, baby tomatoes, olives, potatoes and rosemary.	£13.95
Pan-fried salmon fish cake with a pesto sauce and rocket	£10.45

OTHER MENUS AVAILABLE

CHILDREN'S MENU
available every day until 6pm

CON AMICI MENUS
roughly translated as eating with friends;
available for parties of 4 or more

Please ask a member of staff for more details

SAUCES

Peppercorn	£1.50
Red wine	£1.75
Aioli	£0.50

VEGETABLES AND POTATOES

Italian fried courgette	£2.95
Garlic mushrooms	£2.95
Spinach tossed in olive oil	£3.50
Fine green beans with shallots	£2.95
Roasted sweet potato with garlic and fresh thyme	£2.95
Roasted beetroot	£2.95
Fries	£2.45
Baked rosemary and garlic new potatoes	£2.95
Roast garlic mash	£2.95

DESSERTS

Lemon sorbet	£3.50
Chocolate mousse	£4.95
Blueberry and raspberry mess	£5.50
Sticky toffee pudding	£5.75
Nutella and mascarpone calzone with vanilla ice-cream	£4.95
Lemon tart	£4.95
Warm cinnamon figs with vanilla mascarpone cream	£4.95
Honey baked pear with warm gorgonzola and raisin bread	£4.95
Italian cheese board	£6.95

Discretionary 10% Service Charge will be added to your bill for parties of 6 or more.

All prices include VAT at the current rate.
✓ = suitable for vegetarians not suitable for vegans,
cheese may not be made with vegetable rennet.
Our dishes may contain nuts or nut traces.

CHAMPAGNES AND PROSECCOS

	1.5L Magnum	170ml glass	750ml bottle
Asti Spumante, S. Orsola			£16.50
Pinot Grigio Cuvee Rose Brut, Sant Orsola		£4.00	£17.00
Prosecco di Valdobbiadene Brut Ca' Montini		£4.95	£20.00
Prosecco Extra Dry, Fantinel Magnum			£34.00
Duval Leroy Fleur de Champagne Brut NV (House)		£7.50	£39.00
Veuve-Clicquot Yellow Label NV		£8.95	£49.00
Veuve-Clicquot Yellow Label Brut NV (Magnum)	£115.00		
Duval-Leroy Rosé de Saignée Fleur du Champagne Brut NV			£55.00
Perrier-Jouët Grand Brut NV			£56.00
Moët & Chandon Brut Rose			£65.00
Veuve-Clicquot Vintage Réserve 1999 / 2002			£85.00
Perrier-Jouet Belle Epoque Rose Brut 2002			£180.00
Dom Perignon Brut 1999			£150.00
Krug Grand Cuvée Brut NV			£172.00
Krug Vintage Brut 1995			£250.00

ITALIAN WHITE WINES

	175mls glass	250mls glass	750ml bottle
di Montefiascone, Luigi Bigi, LAZIO			£16.95
<i>Lemony, peach & pear - hints of almonds, Lively & fresh - very Italian.</i>			
Pinot Grigio delle Venezie, Bolla, VENETO	£4.95	£6.95	£19.95
<i>Light spice notes, crisp, dry and refreshing with an underlying minerality.</i>			
Terre Dei Grifi, Malvasia del Lazio, F.Candida, LAZIO			£21.00
<i>Honeydew & water melon, citrus & herbs. Fantastic quality & value.</i>			
Domini Villa Lanata Chardonnay Langhe, PIEMONTE	£5.25	£7.50	£22.00
<i>Rich with peaches & apricot fruits, soft, creamy oak with lively acidity.</i>			
Soave Classico Superiore, Le Maddalene, VENETO			£28.95
<i>Complex & full-flavoured, honey, nut & vanilla-spice palate.</i>			
Vigneti Sant' Helena Pinot Grigio, FRUILLI-VENEZIA GIULIA			£33.00
<i>Supple & aromatic; complex, fruity; impressive flavour & style.</i>			

OLD WORLD WHITE WINES

Crusan Colombard-Sauvignon Blanc, VdP Côtes des Gascogne FRANCE	£3.25	£4.75	£13.00
<i>Crispy, dry and fruity style with a herbaceous, lively nose</i>			
Domaine Toulet, VdP Cotes de Gascogne, FRANCE			£16.00
<i>Fresh & zesty, lively citrus & gooseberry character and crisp finish.</i>			
Fortius Blanco, Navarra, SPAIN			£16.95
<i>A fresh and fruity blend of the native Spanish grape Viura & Chardonnay producing a delightful, lively quaffer.</i>			
Gewurztraminer Medaille, C.Vinicole de Ribeauville, Alsace, FRANCE			£24.00
<i>Aromatic, spicy & floral - soft peachy palate.</i>			
Petit Chablis, J. Moreau et Fils, Burgundy, FRANCE	£6.75	£9.50	£28.00
<i>Dry, steely and elegant with underlying chardonnay fruit - classic flinty edge.</i>			
Chablis, Paul Deloux, Burgundy, FRANCE			£31.95
<i>Minerally & fresh, fine flinty backbone with mouth-watering white summer fruits.</i>			

NEW WORLD WHITE WINES

Valle Andino Chardonnay, Maule Valley, CHILE	£3.50	£5.00	£14.00
<i>Fresh lemony-fruit, creamy texture, touch of oak.</i>			
Berri Estates Colombard, SOUTH-EASTERN AUSTRALIA			£15.00
<i>Zesty and refreshing, bags of citrus and tropical fruit character.</i>			
Kleine Zalze Bush Vine Chenin Blanc, Stellenbosch, SOUTH AFRICA			£17.95
<i>Tropical fruit base, rich mouth-feel, length & quality.</i>			
Veramonte Sauvignon Blanc Reserva, Casablanca Valley, CHILE	£4.95	£7.00	£20.00
<i>High quality classic, intense gooseberry and herbal freshness from Chile's premier wine region and a top-notch winery.</i>			
Stonehaven Cellar Selection Riesling, Limestone Coast, AUSTRALIA			£21.00
<i>Fresh, lime-citrus, touch of juicy floral sweetness but dry, bright finish.</i>			
Nobilo Southern Rivers Sauvignon Blanc, East Coast, NEW ZEALAND	£5.95	£8.50	£25.50
<i>Classic grassy-gooseberry NZ Sauvignon with bags of tropical fruits.</i>			
Yarraman Estate Black Cypress Semillon, Hunter Valley, AUSTRALIA			£29.00
<i>Lifted aromas of mineral and lemon lead to full citrus fruit flavours, balanced & refreshing, yet serious.</i>			
Glen Carlou Chardonnay, Paarl, SOUTH AFRICA			£35.00
<i>From one of South Africa's top estates, this is rich, full-bodied, creamy and toasty - weight and class in harmony.</i>			

ITALIAN RED WINES

	175mls glass	250mls glass	750ml bottle
D'Istinto Primitivo, Calatrasi, SICILY			£18.00
<i>Deep, dark & rich with concentrated fat fruit & cinnamon-spice.</i>			
Valpolicella Classico Bolla, VENETO	£5.40	£7.75	£22.00
<i>Savoury berry-fruit, ripe & juicy, light, spicy backbone with a liquorice twist.</i>			
Montepulciano d'Abruzzo 'Vigna Nuove', Valle Reale, ABRUZZO			£24.00
<i>Quality - rich, soft fruits, balanced with liquorice & chocolate.</i>			
Selian Carignan, Calatrasi, TUNISIA (Italian)			£24.95
<i>Old bush vine Carignan grapes are hand-picked to produce this rich, oaky, spicy, intense & characterful wine.</i>			
Chianti Classico Tenuta Santedame, Ruffino, TUSCANY			£35.00
<i>Elegant cherry & plum fruits, vanilla & a touch of fig.</i>			
Amarone della Valpolicella Classico, Bolla, VENETO			£55.00
<i>Rich & concentrated, silky, jammy, plummy - lingering.</i>			

OLD WORLD RED WINES

Crusan Carignan-Syrah, VdP Côteaux de Fontcaude, SOUTH-WEST FRANCE	£3.25	£4.75	£13.00
<i>Carignan blended with stylish Syrah to give black fruits, pepper, liquorice & a warm spicy finish.</i>			
Condesa de Leganza Crianza, La Mancha, SPAIN	£3.50	£4.75	£14.00
<i>Medium-bodied, ripe fruit with hints of vanilla-oak over classic Tempranillo fruit.</i>			
Le Caprice Grenache Noir, VdP d'Oc, FRANCE			£16.00
<i>A youthful, juicy wine with a spicy, peppery palate.</i>			
La Campagne Cabernet Sauvignon, VdP d'Oc, FRANCE			£17.00
<i>Typical blackberry fruit flavours, soft easy drinking style.</i>			
Albali Arium Reserva, Bodegas F. Solis, Valdepenas, SPAIN	£4.95	£7.00	£20.00
<i>Vanilla-spice & red fruits, complex - amazing alternative to Rioja.</i>			
Domain des Causse Saint Chinian, Foncalieu, S.W. FRANCE			£22.00
<i>Big but approachable, white pepper & tobacco-spice.</i>			
Chateau La Croix Lartigue, Cotes du Castillon, Bordeaux, FRANCE			£27.00
<i>Full-bodied, plump, rich & classy - a fine Claret.</i>			
Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot, Burgundy, FRANCE			£32.00
<i>Silky textured, soft fruit, accomplished Pinot Noir.</i>			
Ch. Lamothe-Cissac Cuvee Vieilles Vignes, Cru Bourgeois, Haut-Medoc, Bordeaux, FRANCE			£45.00
<i>Exceptional value claret, Full-flavoured cedar-spice & elegant blackberry fruit.</i>			

NEW WORLD RED WINES

Tierra Merlot, Maule Valley, CHILE			£18.00
<i>Deeply coloured, soft, rich & spicy Merlot of incredible value.</i>			
Finca Flichman Malbec, Mendoza, ARGENTINA			£18.00
<i>Well-structured, with strong peppery palate, remarkable complexity & length.</i>			
Short Mile Bay Shiraz, SOUTH EASTERN AUSTRALIA	£4.50	£6.50	£19.00
<i>Intense plum, big fruitcake & chocolate flavours, juicy, lingering finish</i>			
Valley Oaks Cabernet Sauvignon, CALIFORNIA			£27.00
<i>Fruity blackcurrant & cedar, hint of oak, dry, long finish, big flavours.</i>			
Lodi County Old Vine Zinfandel Ravenswood Vintners, CALIFORNIA			£30.00
<i>Sensuous, touch of cherry, peppery black fruit, soft, vibrant.</i>			
Villa Maria Private Bin Pinot Noir, Marlborough, NEW ZEALAND			£34.00
<i>Chocolate, dark cherry, cinnamon & plum - supple & complex.</i>			

ROSÉ WINES

	175mls glass	250mls glass	750ml bottle
Corte Vigna Merlot Rosé delle Venezie, Veneto, ITALY	£3.75	£5.50	£16.00
<i>Bright pink and brimming with vibrant, soft Merlot-fruit flavour.</i>			
Pinot Grigio Rosato di Pavia, Belvino, Pavia, ITALY	£4.50	£6.50	£18.00
<i>Delicately pink, fresh summer fruit, dry & refreshing.</i>			
Valle Reale Vigne Nuove Cerasuolo (Rose), Abruzzo, ITALY			£23.00
<i>Perfect rose - wild cherry and juicy fruit incredibly more-ish</i>			

DESSERT WINES

Serelle Vin Santo del Chianti DOC, Ruffino, Tuscany, ITALY - 37.5cls		50mls glass	bottle	£19.00
Recioto di Soave Classico, Bolla, Veneto, ITALY - 50cls	£5.90			£35.00
<i>Rich acacia honey, dried apricot, & dried fig nose. Velvety and harmonious.</i>				