

GUSTO

ITALIAN

Graduation Menu

3 COURSES | 40.00

Includes a glass of fizz for the graduate (non-alcoholic option available)



To Start

KING PRAWN BRUSCHETTA

toasted Puglian bread with rocket,
finished with garlic and chilli oil

SLOW-COOKED MEATBALLS*

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

AUBERGINE PARMIGIANA

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

CRISPY LEMON & PEPPER CALAMARI*

in a light, golden, crispy batter, served with roasted garlic aioli

Mains

FRESH CRAB LINGUINE

hand-picked crab in a rich lobster bisque,
finished with lemon, dill and red chilli

TRUFFLE MUSHROOM CASARECCI

in a creamy truffle sauce with parsley and lemon

TAGLIATTA DI MANZO

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

POLLO MILANESE

crispy, golden-breaded chicken breast, tomato linguine,
and a creamy San Marzano tomato sauce

CALZONE DIAVOLA

a spicy folded pizza filled with Fior di Latte mozzarella,
'nduja, Calabrian salami, fresh chilli, and garlic tomato sauce

SALMON PANZANELLA

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

Desserts

BISCOFF® BOMBOLINI

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

ESPRESSO MARTINI MOUSSE

dark chocolate mousse layered with coffee syrup,
inspired by an espresso martini, finished with
lightly whipped cream

HOMEMADE TIRAMISU

an Italian classic! Coffee soaked sponge,
mascarpone and cocoa

VANILLA PANNA COTTA

classic vanilla panna cotta with a raspberry
and Moscato wine coulis

 Vegetarian  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.

Find out more about how we support our charity partner FareShare and how your donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

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