

GUSTO

ITALIAN

Gold Party Set Menu

4 COURSES | 40.00 PER PERSON

Appetiser

HOMEMADE ROSEMARY GARLIC FOCACCIA
FOR THE TABLE WITH OLIVE OIL AND BALSAMIC V

To Start

CRISPY LEMON & PEPPER CALAMARI*

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

SLOW-COOKED MEATBALLS*

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

SMASHED BURRATA V

with spiced pumpkin seeds, candied walnuts,
pistachio nuts and Puglian bread croutes

TUSCAN BEAN SOUP V

cannellini bean, cavolo nero and San Marzano tomato soup,
finished with sun-dried tomato pangrattato

Mains

BAVETTE STEAK

served with burnt butter potatoes,
watercress and peppercorn sauce

RAGÙ MAFALDINE

our slow-cooked beef ragù, topped with Pecorino

SALMON PANZANELLA

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

AUBERGINE PARMIGIANA V

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

FRESH CRAB LINGUINE

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

POLLO CACCIATORE

oven-baked chicken in a wild mushroom, tomato and herb
sauce with sun-dried tomato pangrattato and homemade focaccia

Desserts

ITALIAN GELATO V OR SORBET VG

choose three scoops from Madagascan vanilla VG, dark chocolate VG,
honeycomb, cherry & custard, Fior di Panna, lemon or mandarin

PISTACHIO PANNA COTTA

homemade panna cotta with candied pistachio nuts

DARK CHOCOLATE MOUSSE V

silky dark chocolate mousse, finished with a drizzle of extra virgin
olive oil, toasted almonds, and a sprinkle of sea salt

HOMEMADE TIRAMISU V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

VEGAN OPTIONS AVAILABLE ON REQUEST

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.

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.

SCAN FOR
ALLERGIES
& CALORIES

