

# GUSTO

## ITALIAN

inclusive of glass of house wine/half pint of beer\*

### STARTERS

**PORCINI MUSHROOM ARANCINI RICE BALL (V)** made by hand here every day. On a bed of salad and served with truffled mayonnaise, and Gusto's own Puglian extra virgin olive oil

**BRUSCHETTA (VG)** tomato, basil and garlic finished with extra virgin olive oil

**SUMMER PEA SOUP & WARM PUGLIAN BREAD (V PLEASE ASK FOR VG)**

silky, homemade soup with crème fraîche

### MAINS

**CORN-FED CHICKEN BREAST & FONDANT POTATO (RG)** roasted chicken supreme with pancetta, buttered peas, and sliced baby gem lettuce

**RIGATONI ARRABIATA (VG)** with tomato, chilli and fresh basil

**PAN FRIED FILLET OF SEA BASS** served on a bed of creamed spinach

**MARGHERITA (V)** tomato base and mozzarella

**PEPPERONI SALSICCA** pepperoni and mozzarella

### DESSERTS

**BOMBOLINI (V)** lightly sweetened dough balls with caramelised Biscoff dip and Chantilly cream

**HOMEMASE GUSTO TIRAMISU (V)** homemade to our secret recipe

**ITALIAN GELATO ICE CREAM (V) & SORBET (VG, RG)** Gelato: choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream Sorbet: choose three scoops from lemon or fruits of the forest

\*125ml of house red/white wine & half a pint of Amstel. Service charge is not included