

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

## 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
Raisin bread bruschetta with tomatoes, basil, garlic and red onion	£3.50

## STARTERS

✓ Roasted red pepper and vine tomato soup with basil and mascarpone	£4.50
Fresh figs, Tuscan ham and mozzarella with a lemon honey dressing	£6.50
Calamari deep fried with lemon mayonnaise	£5.95
Chicken skewers with pancetta and mozzarella with a sweet tomato and balsamic salsa	£5.95
Roasted field mushrooms with crisped Tuscan ham and mozzarella on toasted focaccia with a pesto dressing	£5.95
✓ Goat's cheese, beetroot and balsamic puff pastry tart	£5.95
Mussels steamed in a white wine, garlic and cream sauce with ciabatta	£6.50
✓ Warm figs, walnut and goat's cheese raisin bread bruschetta with a warm honey and butter drizzle	£5.95
Fritto misto with deep fried calamari, tiger prawns, sardine fillets and zucchini	£6.95
Tiger prawns in a garlic, tomato and cream sauce	£6.95
Beef carpaccio with balsamic and sundried tomato dressing	£7.95

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## SALADS

✓ Warm goat's cheese and raisin bread bruschetta with roasted red pepper, mixed green leaves and sunblushed tomato dressing	£8.95
Warm shredded duck with crisp pancetta and asparagus on a bed of summer leaves with a honey and lemon dressing	£9.50
✓ Apple, gorgonzola, walnut, baby gem and spinach with house dressing and a drizzle of honey	£4.95 / £8.95
Grilled chicken caesar salad	£5.50 / £9.50
Flaked hot smoked salmon salad with house dressing	£5.50 / £9.50

## SIDE SALADS

Rocket and parmesan salad	£3.75
House salad	£3.25
Chopped tomato, red onion and balsamic salad	£3.95

## PIZZA

12 inch wood fired thin crust pizza with a homemade sweet tomato sauce base.  
We make the dough on site using a recipe from a Tuscan monk called Palo, believe it or not.

✓ Margherita	£5.95
Tomato and mozzarella	
✓ Fiorentina	£7.95
Spinach, roasted red onion, gorgonzola, free range egg and mushroom	
The Hawaiian	£7.95
Tuscan ham and fresh pineapple with mozzarella	
Capricciosa	£8.95
Tuscan ham, anchovies, roasted red peppers, capers, olives and a free range egg	
Classic American	£8.50
Pepperoni, sweet tomato sauce and mozzarella	
Diavola	£8.75
The Classic American with sliced fresh red and green chillies and chilli oil – hot, hot, hot!	
BBQ Chicken	£8.50
Roast chicken on a BBQ and sweet tomato base with mozzarella and pancetta	
Peking	£9.50
Roasted crispy duck on a hoi sin base with spring onion and cucumber	
✓ Caprino	£8.50
Goat's cheese, roasted red peppers, pine nuts, pesto, mozzarella and rocket	
The Griffin	£8.75
Roast chicken, pepperoni, roasted red onion, sliced green chilli and mozzarella	
✓ Funghi	£7.95
Sliced field mushrooms, chopped garlic, fresh parsley and mozzarella	
Four Seasons	£8.95
Mozzarella, mushrooms, artichokes olives and Tuscan ham	

Additional toppings £1.25 each

### OTHER MENUS AVAILABLE

CHILDREN'S MENU  
available every day until 6pm

SET MENUS  
available for parties of 4 or more

Please ask a member of staff for more details

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.

Wi-Fi access ✓

## PASTA AND RISOTTO

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✓ Spaghetti tossed in a light tomato ragu and basil	£6.95
Chicken primavera with vegetables, pine nuts, parmesan, cream and mozzarella tossed with penne	£8.75
✓ Vegetarian primavera	£8.45
Penne arrabiata	
✓ Tomato and chilli with pepperoni	£7.95
	£8.95
Spaghetti carbonara	£8.50
Oven baked homemade lasagne	£8.95
Linguini garlic prawns with tomatoes, chilli and rocket	£9.50
Hand rolled homemade Italian meatballs in tomato sauce on a bed of spaghetti	£9.25
Penne with salmon, peas and baby spinach in a cream sauce	£9.75
Spaghetti bolognese	£8.50
Spaghetti with chicken, pesto, green beans and sun dried tomatoes	£9.25
Lobster and prawn linguine in a light tomato sauce with a hint of chilli and garlic	£17.95
✓ Wild mushroom risotto	£5.50 / £8.95
with Italian smoked bacon	£5.50 / £9.50
Tiger prawns, mussels and calamari risotto with saffron	£5.50 / £9.95

## SEAFOOD

Grilled 2lb lobster with fries and your choice of thermadore sauce or garlic butter

Whole	£35.00
Half	£18.95
Roasted cod on pepperoni and tomato puy lentils	£13.95
Pan fried fillets of dorada with sun dried tomato oil served with fresh lemon risotto	£12.95
Seared sashimi tuna with rocket and a chilled coriander salsa	£14.95
Salt baked seabass with orange and fennel	£16.95
Grilled organically reared salmon with pesto mash and lemon butter jus	£14.75

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.

Book online at [www.gustorestaurants.uk.com](http://www.gustorestaurants.uk.com)

## MEAT

Italian beef burger with smoked provola cheese and fries	£10.75
Chargrilled chicken breast with lemon and thyme puy lentils and green beans	£11.95
Roasted chicken breast wrapped in prosciutto served on green pesto, rocket and goat's cheese risotto	£12.95
Chargrilled lamb cutlets with crushed minted peas and a light red wine jus	£14.95
Extra cutlet	£1.50
Pan roasted duck breast with leek, carrot and pancetta bound with cream	£14.95
Suckling pig with cream and butter mash and apple sauce	£15.95
Pork cutlet saltimbocca alla Romana with cured Tuscan ham and sage served with rosemary potatoes	£13.95
28 day aged premium steak	
Flattened rump steak with garlic, chilli, peppercorn sea salt and rocket	£12.95
8oz sirloin infused with garlic, rosemary and green peppercorn	£13.95
10oz rib-eye chargrilled served with baby asparagus, shaved parmesan and truffle oil	£14.95
6oz pan fried fillet with wild mushrooms, cipollini onions and valpolicella reduction	£17.95
10oz fillet chargrilled served with grilled tomato and fries	£25.00

## SIDE ORDERS

Italian fried courgette	£2.95
Garlic mushrooms	£2.95
French beans with shallots	£2.95
Steamed spinach with sea salt	£3.50
Sugar snap peas	£2.95
Baked rosemary and garlic roast potatoes	£2.95
Fries	£2.45
Cream and butter mash	£2.95

## DESSERTS

Lemon sorbet	£3.95
Three scoop ice cream coupe with toasted almond flakes: vanilla, strawberry and chocolate	£3.95
Tiramisu	£4.95
Affogato	£4.95
A shot of amaretto, a ristretto and 2 scoops of vanilla ice cream.	
Banoffi pie	£5.45
Sticky toffee pudding	£5.75
Nutella and mascarpone calzone	£4.95
Warm pear and almond tart with vanilla ice cream	£5.50
Chocolate and orange mousse	£4.95
Wild berry mess	£5.50
Italian cheese board	£6.95

# WINE

## CHAMPAGNE AND PROSECCO

	1500ml Magnum	750ml bottle
San Polo Prosecco Rosé, Valdobbiadene, ITALY		£20.00
Jeio Prosecco Bottle, Valdobbiadene, ITALY		£21.00
Jeio Prosecco Magnum, Valdobbiadene, ITALY	£41.00	
Mumm Cordon Rouge Non Vintage		£40.00
Mumm Cordon Rouge Rosé Non Vintage		£48.00
Mumm Cordon Rouge Non Vintage Magnum (150cl)	£80.00	
Perrier-Jouët Grand Brut Non Vintage		£50.00
Laurent Perrier Rosé Non Vintage		£79.00
Perrier Jouët Vintage 1998		£65.00
Perrier Jouët Belle Epoque Blancs 1999 Vintage		£145.00
Dom Perignon 2000 Vintage		£160.00
Krug Grand Cuvée (Non Vintage)		£175.00
Perrier Jouët Belle Epoque Rose 2002 Vintage		£180.00
Louis Roederer Cristal Champagne 2000 Vintage		£250.00

## WHITE WINES

IL Banchetto, Bianco, Veneto, ITALY <i>Lively and fresh, soft lemony fruit and gentle nuttiness - very Italian.</i>		£14.00
Casa De Piedra Chardonnay, Central Valley, CHILE <i>A wine big on friendly fruit flavours with a smooth, easy to drink style.</i>		£15.00
Paddock Semillon Chardonnay, SOUTH EASTERN AUSTRALIA <i>Classic Australian marriage of grape varieties producing plenty of tropical fruit character and depth - but nicely reined-in.</i>		£16.00
La Gasconne Blanc, Vin De Pays Des Gascogne, FRANCE <i>Crisp, dry and fruity style with a light herbaceous nose – perfect with seafood.</i>		£17.00
Orvieto Classico Castellani Pontedera, Umbria, ITALY <i>Light spice notes, this is crisp and dry with hints of almonds and a refreshing underlying minerality.</i>		£18.00
Operetto Pinot Grigio Gargenega delle Venezie, Veneto, ITALY <i>Honeydew and watermelon with a little minerality. Fantastic quality and value from the world's favourite grape.</i>		£19.00
Valdivieso Sauvignon Blanc, Lontue, CHILE <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – all pleasure...</i>		£19.00
Saam Mountain Vineyards Chenin Blanc, Paarl, SOUTH AFRICA <i>The must-try Chenin Blanc of the moment, great structure and flavour - unbeatable at this level.</i>		£20.00
Argento Pinot Grigio, Mendoza, ARGENTINA <i>An elegant Pinot Grigio; delicate with floral aromas and tropical fruits with a hint of sweet spice and a nice bright crisp finish.</i>		£21.00
Picpoul Di Pinet Coteaux du Languedoc, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style – crying out for seafood.</i>		£22.00
St. Hallett Semillon / Sauvignon Blanc, Barossa Valley <i>Peachy, lemony Semillon fruits given a punchy verdancy by the addition of Sauvignon Blanc.</i>		£23.00
Emera Chardonnay-Verdeca, Castello Monaci, Salentino, ITALY <i>An exotic, spice and fruit affair; beautifully made with great depth and quality.</i>		£24.00
Wither Hills Sauvignon Blanc, Marlborough, NEW ZEALAND <i>Classic lime and tropical fruit Kiwi Sauvignon with bags of class, not too aggressive and thus so drinkable.</i>		£26.00
Soave Classico, Suavia, Veneto, ITALY <i>Supple and aromatic, complex and fruity, impressive flavour and still one of the most pleasing finds when produced at this level.</i>		£29.00
Bourgogne Blanc Bouchard Aine et Fils, Burgundy, FRANCE <i>Classic white Burgundy, typical crisp lemony fruit with a dry but nicely textured palate.</i>		£30.00
Chablis Bouchard Aine et fils, FRANCE <i>One of the oldest, and most prestigious negociants in Burgundy, great value. Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut.</i>		£34.00
Journey's End Chardonnay Western Cape, SOUTH AFRICA <i>Journey's End is right at the heart of the Cape's most exciting 'where-it's-at' area, bought and replanted in 1996, the last ten years have seen the estate grow into one of the most talked about in the region. It's complex and rich; tropical and citrus fruits abound yet with a lovely balancing acidity all built on a firm woody foundation – it really does show how good South African Chardonnays have become.</i>		£36.00

## RED WINES

	750ml bottle
IL Banchetto Rosso, Veneto, ITALY <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>	£14.00
Casa Piedra Cabernet Sauvignon Central Valley, CHILE <i>Soft and smooth with bags of black fruit, this is a wine for pouring, quaffing and ordering another bottle.</i>	£15.00
Branch Creek Shiraz, SOUTH AUSTRALIA <i>Lighter style of Shiraz, spicy jammy fruit and surprisingly elegant.</i>	£17.00
Tarquino Malbec, Argento Mendoza, ARGENTINA <i>The ultimate steak or burger red – soft juicy blackberry, blackcurrant and chocolate with sweet spice combined with gentle oak-aging deeeeeee-licious!</i>	£18.00
Valdivieso Merlot, Lontue, CHILE <i>An ultra smooth plum, blackberry and damson-fruit classic Chilean Merlot offering a lot of pleasure per pound.</i>	£19.00
Thomas Mitchell Cabernet Sauvignon Shiraz, SOUTH EASTERN AUSTRALIA <i>A real winner, a delicious, supple red with bags of berry and spice fruit delight.</i>	£20.00
Rioja Crianza, Castillo Di Clavijo Rioja, SPAIN <i>A modern, fresh and fruity style of Rioja Tinto with a good oaky jacket.</i>	£22.00
Cabernet Sauvignon Corvina, Thesaurum, Veneto, ITALY <i>A legendary wine, winning legions of fans wherever it goes. The fragrant Maraschino cherry fruit is underpinned by a curranty core.</i>	£23.00
Saint-Chinian Cuvee Chrysalide, Domaine De Montplo, JM Consul, FRANCE <i>A Syrah, Grenache and Carignan blend perfectly handled. If you only drink one red wine this year this should be it!</i>	£24.00
Altas de Ruesca Garnacha, Calatayud, SPAIN <i>Delicious spicy Grenache from the Spanish side of the Pyrenees, beautifully made, stunning depth and quality.</i>	£25.00
Valpolicella Classico Nicolis, Veneto, ITALY <i>Not your regular Valpol here. This has added layers of rich, chunky fruit, ripened on the sun-kissed shores of Lake Garda.</i>	£26.00
Ceppaiano 'Baby Tuscan' Alle Viole, Tuscany, ITALY <i>This is simply thinking person's Chianti, top quality, with great colour, structure and intensity minus the silly price.</i>	£28.00
Loredona Monterey County Pinot Noir, CALIFORNIA <i>Zippy and fresh; fruit driven with the sweet red fruit given extra interest by a nice spicy twist. Focused and appealing.</i>	£29.00
Chateau D'Archambeau, Graves, Bordeaux, FRANCE <i>Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. A delicious, classically styled Graves.</i>	£32.00
Whole Berry Cabernet Sauvignon, Springfield Estate, SOUTH AFRICA <i>Big, rich and replete with Cabernet characteristics made with tenderness and care resulting in a velvety classic.</i>	£34.00
Ch. Lamothe-Cissac Cuvee Vieilles Vignes, Cru Bourgeois, Haut-Medoc, Bordeaux, FRANCE <i>Exceptional value claret, Full-flavoured cedar-spice and elegant blackberry fruit.</i>	£45.00
Amarone della Valpolicella, Nicolis, VENETO <i>This is the top of the Nicolis wine production this is truly a princely wine. Elegant and yet powerful with beguiling flavours and aromas. All hand made, all tiny production stuff and all-over glorious!</i>	£55.00

## ROSÉ WINES

Petit Papillon Grenache Rose Vin de Pays d'Oc, FRANCE <i>Great fun; fresh, aromatic, light and refreshing with raspberries and spice tones, a sunny-afternoon on the veranda with a glass of pink kind of wine</i>	£16.00
Conto Vecchio Pinot Grigio Blush Venezie, ITALY <i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£19.00

## DESSERT WINES

Graham Beck Rhona Muscadet, 50cl	£17.00
Vinsanto del Chianti Rufina Basciano, 37.5cl	£28.00

# FOOD