

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

✓ Marinated olives	£2.75
✓ Garlic pizza bread	
with rosemary and sea salt	£3.95
with mozzarella	£4.50
with tomato and basil	£4.50
✓ Sweet air dried tomato on crispy ciabatta with red onion marmalade and fresh basil	£3.50
✓ Italian farmhouse loaf with olive oil and balsamic vinaigrette	£3.25
✓ Gusto dough petals with garlic butter	£2.95

STARTERS

✓ Roasted sweet potato soup with mascarpone and crushed fennel seeds	£4.50
Home made chicken liver paté served with red onion and cranberry chutney	£4.95
✓ Goat's cheese, caramelised red onion, tomato and cranberry tart	£5.95
Roasted garlic mushrooms in a cream sauce with prosciutto and grilled ciabatta	£5.75
Hand rolled meatballs in a spiced tomato sauce with a grana padano glaze and ciabatta	£5.45
✓ Houmus with flat bread, carrots and cucumber	£5.25
Romesco chicken salad with goat's cheese, rocket and aged balsamic	£5.25
Tiger prawns in a garlic, tomato and cream sauce	£6.95
Calamari deep fried with lemon mayonnaise	£5.95
Mussels steamed in a white wine, garlic and cream sauce with ciabatta	£6.75
Baked avocado with baby scallops served with rocket and tomato dressing	£6.95
Antipasti of prosciutto, salami, beef carpaccio and smoked duck with marinated chargrilled vegetables	£7.25
Beef carpaccio with wild mushrooms and grana padano drizzled with truffle oil	£7.95

PASTA AND RISOTTO

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✓ Spaghetti tossed in a light tomato and basil ragu	£7.25
Spaghetti Bolognese	£8.95
✓ Rigatoni primavera with vegetables, grana padano, pine nuts, cream and mozzarella	£8.75
...with chicken	£9.95
Spaghetti carbonara	£8.95
Tagliatelle with smoked haddock, baby new potatoes and spring onions in a cream sauce topped with a poached egg	£9.75
Traditional rigatoni amatriciana with pancetta, caramelised onions and garlic in a grana padano and parsley tomato sauce	£9.25
Oven baked home made lasagne	£8.95
✓ Tagliatelle arrabbiata with tomato, chilli, mozzarella and fresh basil	£8.75
...with pepperoni	£9.50
Tagliatelle with garlic prawns, tomato, chilli and rocket	£10.25
Smoked salmon and dill rigatoni tossed with cream, peas and spinach	£9.75
Hand rolled Italian meatballs in tomato sauce on a bed of spaghetti	£9.95
Baby scallops and prawn spaghetti tossed with tomato, anchovies and capers	£11.25
Home smoked duck tossed in tagliatelle with wild mushrooms, asparagus and truffle oil	£10.25
Baby scallops with tagliatelle, pancetta and cream	£11.25
Lobster and prawn spaghetti in a light tomato sauce with a hint of chilli and garlic	£18.75
✓ Wild mushroom risotto finished with truffle oil and grana padano	£5.75 / £8.95
...with pancetta	£5.95 / £9.95
Smoked haddock, leek and pea risotto	£5.95 / £10.25
SALADS	
Roast chicken caesar salad	£5.75 / £9.95
✓ Apple, Gorgonzola, walnut, baby gem and spinach with house dressing and a drizzle of honey	£5.25 / £9.50
Warm baby scallop and pancetta salad with fresh avocado	£10.45
✓ Goat's cheese in roasted red peppers with air dried tomatoes, pine nuts and balsamic dressing	£9.50
✓ Rocket salad with grana padano	£3.75
✓ House salad	£3.25
✓ Caprese – basil, mozzarella and tomato	£4.95

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.

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 ✓

PIZZA

12 inch wood fired thin crust pizza with a home made sweet tomato sauce base.	
We make the dough on site using a recipe from a Tuscan monk called Palo, believe it or not.	
✓ Margherita	£6.95
Tomato and mozzarella	
✓ Funghi	£8.25
Sliced field and wild mushrooms, chopped garlic, fresh parsley and mozzarella	
Classic American	£8.95
Pepperoni, sweet tomato sauce and mozzarella	
BBQ Chicken	£8.95
Roast chicken on a BBQ and sweet tomato base with mozzarella and pancetta	
The Griffin	£9.75
Roast chicken, pepperoni, roasted red onion, sliced green chilli and mozzarella	
✓ Fiorentina	£8.75
Spinach, roasted red onion, Gorgonzola, egg and mushroom	
✓ Rustica	£8.75
Sweet potato, gorgonzola and grilled winter vegetables	
Al salumi	£9.25
A rustic blend of Italian cured meats, tomato and mozzarella	
Diavola	£9.25
The Classic American with sliced fresh red and green chillies and chilli oil – hot, hot, hot!	
✓ Caprino	£8.95
Goat's cheese, roasted red peppers, caramelised onions, pine nuts, pesto, mozzarella and rocket	
Peking	£10.25
Roasted crispy duck on a hoi sin base with spring onion and cucumber	
Carnivore	£11.25
Roast chicken, meatballs, Tuscan ham, pepperoni, bolognese and onions	
Additional toppings £1.25 each	
SEAFOOD	
Grilled 2lb lobster with fries and your choice of thermadore sauce or garlic butter	
Whole	£35.95
Half	£19.50
Roasted hake with salsa verde, potato and egg	£12.95
Pan fried seabream fillets with tomato marmalade and polenta chips	£13.75
Whole salt baked sea bass infused with lemon and Italian herbs	£17.95
Seared tuna with salmorglio and sweet tomato	£16.95
Seared king scallops with an asparagus, lemon and dill risotto	£16.95

MEAT

Italian burger in a focaccia bun with mozzarella and pesto, served with fries	£11.50
Roasted lemon and thyme chicken breast with grilled winter vegetables	£12.95
Salt dough baked breast of chicken stuffed with mozzarella and basil served with roasted vegetables	£13.95
Duck breast served with slow cooked red cabbage and a redcurrant jus	£14.95
Pork cutlet saltimbocca with cured prosciutto and sage served with rosemary potatoes	£14.25
Roasted lamb rump with vegetable cacciatore	£14.95
28 day aged premium steak	
With peppercorn or red wine sauce add £1.95	
Flattened rump steak with garlic, chilli, peppercorn, sea salt, rocket and grana padano	£12.95
10oz rib-eye chargrilled, served with baby asparagus, shaved grana padano and truffle oil	£15.95
Chargrilled fillet steak 6oz or 10oz with garlic butter, roasted air dried tomatoes and fries	£18.95 / £25.95

SIDE ORDERS

French beans with shallots	£2.95
Steamed spinach with sea salt	£3.50
Roasted winter vegetables and thyme	£2.95
Slow cooked sweet red cabbage	£2.95
Italian fried courgettes	£2.95
Polenta chips	£2.95
Baked rosemary and garlic roast potatoes	£2.95
Fries	£2.95

DESSERTS

Lemon sorbet	£3.95
Three scoop ice cream coupe with toasted almond flakes: Vanilla, Strawberry, Chocolate or Pistachio	£3.95
“Bombolini” – home made mini doughnuts with chocolate sauce and cream	£4.95
Sticky toffee pudding with vanilla ice cream	£5.95
Hot chocolate brownie served with pistachio ice cream and chocolate sauce	£5.95
Toffee and banana meringue	£5.95
Tiramisu	£5.50
Nutella and mascarpone calzone	£5.95

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

WINE

	750ml bottle
Conti Neri Raboso/Prosecco Rose Frizzante, ITALY	£21.50
Belstar Prosecco Valdobbiadene, ITALY	£23.50
Bisol Prosecco Crede Valdobbiadene, ITALY	£32.50
De Castellane Brut	£47.50
De Castellane Rosé	£52.50
Perrier Jouët Grand Brut NV	£57.50
Perrier Jouët Rosé	£80.00
Perrier Jouët Brut 2003 Vintage	£70.00
Perrier Jouët Belle Èpoque Blancs 1999 Vintage	£150.00
Dom Pérignon 2000 Vintage	£165.00
Krug Grand Cuvée NV	£175.00
Perrier Jouët Belle Epoque Rosé 2002 Vintage	£185.00

WHITE WINES

IL Banchetto, Trebbiano-Chardonnay, Veneto, ITALY <i>Lively and fresh, soft lemony fruit and gentle nuttiness – very Italian.</i>	£14.95
Alto Bajo Chardonnay, Central Valley, CHILE <i>A wine big on friendly fruit flavours with a smooth, easy to drink style.</i>	£15.95
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>	£16.95
La Gasconne Blanc, Vin De Pays Des Gascogne, FRANCE <i>Crisp, dry and fruity style with a lightly herbaceous nose – perfect seafood country.</i>	£18.00
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>	£18.95
Operetto Pinot Grigio Gargenega delle Venezie, Veneto, ITALY <i>Honeydew and water melon with a little minerality. Fantastic quality and value from the worlds favourite grape.</i>	£19.95
Valdivieso Sauvignon Blanc, Lontue, CHILE <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – All pleasure...</i>	£19.95
Stellenrust Chenin Blanc, Stellenbosch, SOUTH AFRICA <i>This Chenin Blanc shows whispers of soft vanilla oak notes on the nose with juicy tropical fruits and a delicate mineral palate of grapefruit and pear drop.</i>	£21.00
Soave I Fiori Lamberti, ITALY <i>Produced on the beautiful shores of Lake Garda, aromatic, lively and fresh with a fabulous concentration of flavour.</i>	£21.50
Picpoul Di Pinet Coteaux du Languedoc, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style – crying out for seafood.</i>	£23.00
Le Rime Chardonnay/Pinot Grigio Banfi, ITALY <i>A rich tropical fruit and citrus wine with a touch of mineral, ginger spice and honey from the warm Tuscan sun all flowing into a long lingering finish. Great with big salads.</i>	£24.00
Curatro Rayas Verdejo, Rueda, Castilla Leon, SPAIN <i>Golden yellow in colour with greenish hints. Clean, powerful and fresh on the nose, the palate is full of fruity, herbal flavours with a touch of fennel coming through on the finish. Full flavoured and powerful but well balanced with a silky texture and wonderful length.</i>	£25.50
Clifford's Hill Sauvignon Blanc, SOUTH AFRICA 2009 <i>A brilliant Sauvignon from the Cape coast – handcrafted in memory of Clifford Hill – raconteur, adventurer and lover of wine. Well balanced and elegantly intense with classic tropical fruit flavours – Cliff would have approved.</i>	£28.00
Chateau de l'Hospitalet Blanc Coteaux du Languedoc, FRANCE <i>One of the most unique white wines you will ever taste from Southern France Over 3000 hours of sunshine per year with 13 different winds blowing, combined with very special soil to make a truly wonderful rich white that marries beautifully with white meat or richer fish dishes.</i>	£31.00
Wither Hills 'Rarangi' Vineyard Sauvignon Blanc, NEW ZEALAND <i>Multi award winning wine from the Rarangi vinyard owned by Wither Hills. This is Kiwi Sauvignon with knobs on and was voted best New Zealand Sauvignon for 2008. All the loveliness of normal Wither Hills with extra everything.</i>	£32.95
Chablis Bouchard Aine & Fils, FRANCE <i>One of the oldest, and most prestigious negociants in Burgundy. Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut.</i>	£34.95
Journeys 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 Chardonnay has become.</i>	£36.95

For wines by the glass please see the monthly Guest Wine List

	750ml bottle
IL Banchetto Rosso, Sangiovese Rubicone, Veneto, ITALY <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>	£14.95
Alto Bajo Cabernet Sauvignon, Central Valley, CHILE <i>Bursting with ripe and juicy blackberry and cassis character, this Cabernet is great for all occasions thanks to its approachable style.</i>	£15.95
Branch Creek Shiraz, SOUTH AUSTRALIA <i>Lighter style of Shiraz, spicy jammy fruit, and surprisingly elegant.</i>	£17.50
Primitivo Villa dei Fiori, Puglia, ITALY <i>From the super warm area of Puglia in the south of Italy. Primitivo is known as Zinfandel in the new world and produces low tannins and bags of juicy fruit. Great with burgers</i>	£18.95
Valdivieso Merlot Lontue, CHILE <i>An ultra smooth plum, blackberry and damson-fruit classic Chilean Merlot offering a lot of pleasure per pound.</i>	£19.95
Kleine Rust Red, Stellenbosch, SOUTH AFRICA <i>Luscious juicy blend of Cabernet Sauvignon, Shiraz, Pinotage and Merlot. This South African red oozes ripe black fruit flavous, chocolate and soft, juicy tannins.</i>	£21.50
Rioja Reserva, Castillo Di Clavijo Rioja, SPAIN <i>Delicious Reserva Rioja with text book characteristics of wild red fruit, prune and vanilla thanks to extended oak age.</i>	£23.50
Col di Sasso Sangiovese/Cabernet Sauvignon, Tuscany, ITALY <i>A super special wine, from the magical Banfi property in Tuscany. The fragrant Maraschino cherry fruit is underpinned by a rich blackcurrant core.</i>	£24.50
Cotes du Rhone Rouge Clocher Saint Michel Pierre Dorvin, FRANCE <i>Spicy earthy and fruity, hints of dark fruits and white pepper, a benchmark Cotes du Rhone and great with grilled or roast meat.</i>	£24.95
Altas de Ruesca Garnacha, Calatayud, SPAIN <i>Delicious spicy Grenacha from the Spanish side of the Pyrenees, beautifully made, stunning depth and quality.</i>	£25.95
Valpolicella I Fiori Lamberti, ITALY <i>Picture yourself in a cracking Italian bistro about to tuck into a steaming spag bol – this is exactly the sort of juicy soft little number that you will be drinking.</i>	£26.95
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>	£29.25
Loredona Monterey County Pinot Noir, CALIFORNIA USA <i>Zippy and fresh; fruit driven with the sweet red fruit given extra interest by a nice spicy twist. Focused and appealing.</i>	£29.95
Chateau Lezongars Premières Côtes de Bordeaux, FRANCE <i>Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. This makes drinking Bordeaux fun and enjoyable and will match beautifully with your juicy steak.</i>	£33.50
Whole Berry Cabernet Sauvignon, Springfield Estate, SOUTH AFRICA <i>Big, rich and replete with Cabernet characteristics made with tenderness and care resulting is a velvety classic.</i>	£35.25
Amarone della Valpolicella, Nicolis, ITALY <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>	£56.50

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>	£16.95
Pinot Grigio Blush, Lamberti ITALY <i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£19.95
Rioja Rosado, Dinastia Vivanco, SPAIN <i>Beautifully crafted serious rose from Spain's most stylish winery. Vibrant deep pink colour, crunchy summer fruits with a splash of fresh acidity. Great with light dishes and salads.</i>	£23.50

DESSERT WINES

Newton Johnson Chenin Blanc Noble Late Harvest L'Ilia, 37.5cl SOUTH AFRICA	£17.00
Muscat d'Rivesaltes Jean Marc Lafage, FRANCE, 50cl	£22.50

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5/11

FOOD