

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	£3.75
with mozzarella	£4.25
with tomato and basil	£4.25
A selection of Italian breads	£3.25
with virgin olive oil and balsamic vinegar	
Dough petals with garlic butter	£2.95
Marinated olives	£2.75
Bruschetta with tomatoes, basil, garlic and red onion	£3.50

STARTERS

✓ Summer minestrone soup	£4.50
✓ Houmus with flatbread, carrots and cucumber	£5.25
Chicken and leek cannelloni	£5.95
Roasted sardine fillets and chunky tomato salsa on toasted ciabatta	£5.75
Baked baby scallops with cheese, cream and leeks	£6.95
Calamari deep fried with lemon mayonnaise	£5.95
Rosemary and garlic chicken skewers with a sweet tomato and balsamic salsa	£6.25
✓ Caprese salad – basil, mozzarella and tomato	£4.95
Roasted field mushrooms with crisped Tuscan ham and mozzarella on toasted ciabatta 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	£6.75
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

OTHER MENUS AVAILABLE

CHILDREN'S MENU
available every day until 6pm

SET MENU
available for parties of 4 or more

Please ask a member of staff for more details

PASTA AND RISOTTO

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✓ Spaghetti tossed in a light tomato ragu and basil	£6.95
Chicken and leek cannelloni	£9.95
Penne primavera with vegetables, pine nuts, parmesan, cream and mozzarella	
✓ Vegetarian with chicken	£8.50 / £9.95
✓ Macaroni Cheese	£8.50
Penne arrabbiata	
✓ tomato and chilli with pepperoni	£8.50 / £9.25
Spaghetti carbonara	£8.50
Oven baked homemade lasagne	£8.95
Linguini garlic prawns with tomatoes, chilli and rocket	£9.95
Hand rolled homemade Italian meatballs in tomato sauce on a bed of spaghetti	£9.50
Baby scallops in linguini with pancetta and cream	£10.95
Penne with salmon, peas and baby spinach in a cream sauce	£9.75
Spaghetti bolognese	£8.50
Classic spaghetti vongole (clams) with white wine butter	£9.95
Lobster and prawn linguini in a light tomato sauce with a hint of chilli and garlic	£18.45
✓ Wild mushroom risotto	£5.50 / £8.95
with Italian smoked bacon	£5.75 / £9.50
Seafood risotto	£5.75 / £9.95

SALADS

✓ Apple, gorgonzola, walnut, baby gem and spinach with house dressing and a drizzle of honey	£5.25 / £9.25
Fig salad with ham, grapes, chicory leaves, walnut and honey	£9.50
Warm shredded duck with summer leaves and orange dressing, flaked almonds and coriander	£9.75
Panzanella - classic Italian tuna, tomato and bread salad with anchovies and a soft boiled egg	£9.95
Grilled chicken caesar salad	£5.75 / £9.75
✓ Warm goat's cheese and raisin bread bruschetta with roasted red pepper, mixed green leaves and sunblushed tomato dressing	£8.95
✓ Caprese - basil, mozzarella and tomato	£4.95
✓ Rocket and parmesan salad	£3.75
✓ House salad	£3.25
✓ Chopped tomato, red onion and balsamic salad	£3.95

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 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 Tomato and mozzarella	£5.95
✓ Fiorentina Spinach, roasted red onion, gorgonzola, free range egg and mushroom	£8.25
Marinara Tuna, anchovies, calamari, mussels, prawns and capers	£9.95
BBQ Chicken Roast chicken on a BBQ and sweet tomato base with mozzarella and pancetta	£8.50
Capricciosa Tuscan ham, anchovies, roasted red peppers, capers, olives and a free range egg	£8.95
✓ Funghi Sliced field mushrooms, chopped garlic, fresh parsley and mozzarella	£7.95
Classic American Pepperoni, sweet tomato sauce and mozzarella	£8.75
Diavola The Classic American with sliced fresh red and green chillies and chilli oil – hot, hot, hot!	£8.95
Carnivore Roast chicken, meatballs, Tuscan ham, pepperoni, bolognese and onions	£10.95
Peking Roasted crispy duck on a hoi sin base with spring onion and cucumber	£9.95
✓ Caprino Goat's cheese, roasted red peppers, pine nuts, pesto, mozzarella and rocket	£8.75
The Griffin Roast chicken, pepperoni, roasted red onion, sliced green chilli and mozzarella	£9.25
✓ Four Cheese Gorgonzola, goat's cheese, Parmesan, mozzarella and rocket	£9.50
Additional toppings £1.25 each	

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

MEAT

Italian beef burger with mozzarella and pesto served with fries	£10.95
Chargrilled lamb cutlets with crushed minted peas and a light red wine jus	£14.95
Extra cutlet	£1.75
Roasted chicken breast with summer cassoulet and spicy sausage	£11.95
Marinated partridge breast wrapped in pancetta with a blue cheese and roasted red pepper risotto	£14.95
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	£15.95
6oz pan fried fillet with wild mushrooms, cipollini onions and valpolicella reduction	£18.50
10oz fillet chargrilled served with grilled tomato and fries	£25.95

SEAFOOD

Grilled 2lb lobster with fries and your choice of thermadore sauce or garlic butter	
Whole	£35.00
Half	£18.95
Pan fried fillet of hake with leek, carrot and courgette linguini with clams and a touch of cream	£12.95
Grilled pink tilapia with Mediterranean rice	£13.95
Hot smoked salmon on panzanella salad	£13.95
Seared sashimi tuna with rocket and a chilled coriander salsa	£15.75
Salt baked seabass with orange and fennel	£17.75

SIDE ORDERS

Italian fried courgette	£2.95
Garlic mushrooms	£2.95
French beans with shallots	£2.95
Steamed spinach with sea salt	£3.50
Panache of mixed vegetables	£2.95
Baked rosemary and garlic roast potatoes	£2.95
Fries	£2.75
Cream and butter crushed potatoes	£2.95
Peppercorn sauce	£1.95
Red wine sauce	£1.95
Aioli dip	£0.50

WINE

CHAMPAGNE AND PROSECCO

Conti Neri Raboso/Prosecco Rose Frizzante, ITALY	750ml bottle £21.50
Belstar Prosecco Valdobbiadene, ITALY	£23.00
Bisol Prosecco Crede Valdobbiadene 2008, ITALY	£32.50
De Castellane Brut NV	£45.00
De Castellane Rosé NV	£49.00
Perrier Jouët Grand Brut NV	£55.00
Perrier Jouët Rosé NV	£79.00
Perrier Jouët Brut 2003 Vintage	£69.00
Perrier Jouët Belle Époque Blancs 1999 Vintage	£150.00
Dom Pérignon 2000 Vintage	£160.00
Krug Grand Cuvée Non Vintage	£175.00
Perrier Jouët Belle Epoque Rose 2002 Vintage	£185.00

WHITE WINES

Il Banchetto, Blanco, Veneto, ITALY <i>Lively and fresh, soft lemony fruit and gentle nuttiness - very Italian.</i>	£14.50
Alto Bajo Chardonnay, Central Valley, CHILE <i>A wine big on friendly fruit flavours with a smooth, easy to drink style.</i>	£15.50
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>	£16.50
La Gasconne Blanc, vin de pays de Gascogne, FRANCE <i>Crisp, dry and fruity style with a light herbaceous nose – perfect with seafood.</i>	£17.50
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>	£18.50
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>	£19.50
Valdivieso Sauvignon Blanc, Lontue, CHILE <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – all pleasure...</i>	£19.50
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>	£20.50
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>	£21.00
Picpoul Di Pinet Coteaux du Languedoc, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style – crying out for seafood.</i>	£22.50
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.</i>	£23.50
Cuatro Rayas Verdejo Rueda, 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>	£24.50
Johnson Estate 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>	£26.50
Chateau de l'Hospitalet Blanc Coteaux du Languedoc - La Clape, 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, combine with very special soil to make a truly wonderful rich white that marries beautifully with white meat or richer fish dishes.</i>	£30.00
Wither Hills Rarangi Vineyard Sauvignon Blanc, NEW ZEALAND <i>Multi award winning wine from the Rarangi vineyard 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>	£32.50
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>	£34.80
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>	£36.50

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

RED WINES

Il Banchetto Rosso, Veneto, ITALY <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>	750ml bottle £14.50
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>	£15.50
Branch Creek Shiraz, SOUTH AUSTRALIA <i>Lighter style of Shiraz, spicy jammy fruit and surprisingly elegant.</i>	£16.50
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>	£18.50
Valdivieso Merlot, Lontue, CHILE <i>An ultra smooth plum, blackberry and damson-fruit classic Chilean Merlot offering a lot of pleasure per pound.</i>	£19.50
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>	£20.50
Rioja Crianza, Castillo Di Clavijo Rioja, SPAIN <i>A modern, fresh and fruity style of Rioja Tinto with a good oaky jacket.</i>	£22.50
Col di Sasso Sangiovese/Cabernet Sauvignon Toscana, 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>	£23.50
Cotes du Rhone Rouge Clocher Saint Michel Pierre Dorvin 2008 75 cl, FRANCE <i>Spicy, earthy and fruity. Hints of dark fruits and white pepper. Benchmark Cotes du Rhone and great with grilled or roast meat.</i>	£24.50
Altas de Ruesca Garnacha, Calatayud, SPAIN <i>Delicious spicy Grenache from the Spanish side of the Pyrenees, beautifully made, stunning depth and quality.</i>	£25.50
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 would be drinking.</i>	£26.50
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>	£28.70
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>	£29.50
Chateau Lezongras Première Cotes 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>	£32.90
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>	£34.50
Amarone della Valpolicella, Nicolis, Veneto, ITALY <i>This is the top of the Nicolis wine production. 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-a-wine.</i>	£16.00
Conto Vecchio Pinot Grigio Blush Venezia, ITALY <i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£19.00
Dinastia Vivanco Rioja Rosado Rioja, SPAIN <i>Beautifully crafted serious rosé 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>	£19.50

DESSERT WINES

Newton Johnson Chenin Blanc Noble Late Harvest L'Ilia, 375ml SOUTH AFRICA	£16.00
Muscat de Rivesaltes Jean Marc Lafage, FRANCE, 50cl	£22.50

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FOOD