

BREADS AND NIBBLES

MIXED OLIVES	£3.25	BAKED ROSEMARY FOCACCIA BREAD with olive oil and balsamic vinegar	£3.95
SUN DRIED TOMATOES	£2.95		
GUSTO DOUGH PETALS™ with garlic butter	£4.25	HOUMOUS served with pesto, stone baked flatbread and crudités	£5.75
		BRUSCHETTA	
GARLIC PIZZA BREAD		... tomato and basil	£3.95
... rosemary and sea salt	£4.50	... smoked salmon, mascarpone and chives	£5.95
... tomato and basil	£5.25	... smoked duck, caramelised chicory and ginger	£5.95
... mozzarella	£5.25		

DELI BOARDS      £8.25 per person

Served with rosemary focaccia and marinated mediterranean vegetables. Choose any 3. Great for sharing...

CURED MEATS

Salami Ventriciana, speck ham, bresaola, salami soppressa, prosciutto ham

FINE CHEESES

Burratina mozzarella (£2.00 supplement), smoked provola, buffalo mozzarella, dolcelatte, taleggio, goat's cheese, pecorino

..... Additional toppings £1.95 each

TO START

HAND ROLLED MEATBALLS IN A SPICED TOMATO SAUCE with a Grana Padano glaze and grilled ciabatta	£6.50
POLENTA COATED WILD MUSHROOMS served with artichoke tartar	£5.75
HANDMADE GNUDI with sage butter and fresh tomato	£6.25
COLD SMOKED SALMON with spiced avocado, red pepper purée and capers	£7.25
CALAMARI DEEP FRIED WITH LEMON MAYONNAISE	£7.25
BURRATINA MOZZARELLA with pane gratuga, bitter lemon purée and pickled radicchio	£8.25
CREAMED GARLIC MUSHROOMS with grilled ciabatta and crispy shallots	£5.75
OVEN ROAST PORK RIBS with tomato barbeque sauce and crunchy vegetable salad	£7.95
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with grilled ciabatta	£8.25
TIGER PRAWNS in a garlic, tomato and cream sauce with grilled ciabatta	£7.95
ASPARAGUS SPEARS with dolcelatte mayonnaise and roasted red peppers	£6.25

PASTA & RISOTTO	Gluten and wheat free pasta available.	Starter	Main
SPAGHETTI CARBONARA		£6.25	£10.50
GARGANELLI ARRABIATA		£5.75	£10.25
with tomato, chilli, mozzarella and fresh basil			
... with pepperoni		£6.25	£10.75
TAGLIATELLE WITH PRAWNS AND GARLIC		£6.95	£12.95
in sweet chilli tomato sauce finished with fresh lime and rocket			
GARGANELLI PRIMAVERA		£6.25	£10.25
with summer vegetables, pine nuts and Grana Padano			
...with chicken		£6.75	£11.25
SPAGHETTI BOLOGNESE		£6.25	£10.75
TAGLIATELLE WITH SMOKED SALMON AND DILL		£6.95	£12.50
tossed with cream, peas and spinach finished with fresh lemon			
OVEN BAKED HOMEMADE LASAGNE		£6.25	£10.75
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI			£15.95
with fresh lemon			
LOBSTER AND PRAWN SPAGHETTI			£19.25
in a light tomato sauce			
HANDMADE BEEF TORTELLINI		£6.95	£13.95
with pickled walnuts and tomato jus			
GRANA PADANO RISOTTO		£6.25	£10.95
with a selection of wild mushrooms finished with truffle butter			
... with pancetta		£7.25	£12.50
SMOKED HADDOCK RISOTTO		£7.25	£12.50
with baby spinach, peas and poached egg			

PIZZA	
MARGHERITA - Tomato base and mozzarella	£8.50
CLASSIC AMERICAN - Pepperoni and mozzarella	£11.50
DIAVOLA - The 'Classic American' with sliced fresh red, green chillies and chilli oil - hot, hot, hot!	£11.50
THE GRIFFIN - Roast chicken, pepperoni, sliced green chilli, roasted red onion and mozzarella	£12.50
BBQ CHICKEN - Roast chicken, barbeque sweet tomato base with mozzarella and pancetta	£11.75
PROSCIUTTO AND CHEESE - Cured Italian ham, mozzarella, with fresh rocket leaves and pecorino	£11.50
CAPRINO - Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket	£10.50
PEKING - Roasted crispy duck on a hoi sin base with spring onion, mozzarella, cucumber and coriander	£12.50
.....	Additional toppings £1.95 each

MAINS

FILLET OF PORK ‘MILANESE’ served with tenderstem broccoli and fresh lemon	£14.50
SLOW COOKED PORK BELLY with fried gnocchi, pork crackling, apple sauce and red wine jus	£14.50
MEDALLIONS OF BEEF FILLET Sicilian style dressing, smoked aubergine purée and chargrilled artichokes	£22.95
PAN ROAST DUCK BREAST with cannellini bean purée, caramelised chicory and ginger	£16.50
ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi	£14.50
GUSTO BURGER in a brioche bun with melted mozzarella and fries	£13.50
ROAST LAMB RUMP with truffled cheese flavoured piccolo ravioli and tomato sauce	£18.50
PAN FRIED CHICKEN BREAST with wild mushrooms, tarragon cream and herb polenta	£14.50
SWEET AND SOUR AUBERGINE ‘STEAK’ served with polenta chips, roast tomato and mushroom	£9.95
SPINACH AND RICOTTA TIMBALE with asparagus, tomato and avocado salsa	£9.95

28 DAY AGED PREMIUM STEAK

FLATTENED RUMP STEAK with garlic, chilli, peppercorn, sea salt, rocket and pecorino	£15.25
10oz RIB EYE STEAK with truffle butter and sautéed wild mushrooms	£17.50
CHARGRILLED FILLET STEAK 6OZ with garlic butter, roasted vine tomato and fries	£21.95
... make it 10oz	£27.95
..... Add peppercorn or red wine sauce	£2.50

SIDES

ROCKET AND PECORINO SALAD	£3.95
HOUSE SALAD	£3.95
FRENCH BEANS WITH SHALLOTS	£3.50
FRIES	£3.50
GARLIC MUSHROOMS	£3.50
STEAMED SPINACH WITH SEA SALT	£3.95
ITALIAN FRIED COURGETTES	£3.50
CREAMY MASHED POTATO WITH PESTO	£3.50
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
TENDERSTEM BROCCOLI, RED CHILLI AND ALMONDS	£3.50
GARLIC ROASTED VINE TOMATOES WITH SPICED BREADCRUMBS	£3.50
POLENTA CHIPS	£3.50

SEAFOOD

PAN FRIED FILLET OF SEA BASS	£12.25	£18.50
with crispy vegetable salad and salsa verde dressing		
PAN FRIED SALMON FILLET		£16.25
tomato and avocado salsa and spiced crumb		
CHARGRILLED TUNA STEAK		£18.95
peperonata, spinach leaves and tomato and caper dressing		
ROAST MONKFISH TAIL		£22.50
served with a curried mussel sauce and smoked garlic oil		
WHOLE SALT BAKED SEA BASS		£18.95
infused with lemon and Italian herbs		

Created by Sebastian Polakowski from Gusto Manchester  
at The House of Peroni in London

PAN FRIED HALIBUT  
with basil butter, smoked garlic and aubergine purée  
£23.95



SALAD

	Starter	Main
TOMATO AND MOZZARELLA	£6.95	
WALNUT, CHICORY AND CELERY SALAD	£6.00	£10.75
with a warm poached egg, dolcelatte and aged balsamic		
SMOKED DUCK SALAD	£6.50	£11.50
with shaved fennel, orange and radish		
CAESAR SALAD	£5.00	£9.50
... with chicken	£6.50	£11.50
ROMESCO CHICKEN SALAD	£6.50	£11.50

DESSERTS

LEMON SORBET	£4.50
STICKY TOFFEE PUDDING with vanilla ice cream	£6.75
NUTELLA AND MASCARPONE CALZONE served with vanilla ice cream	£6.25
THREE SCOOP ICE CREAM WITH TOASTED ALMOND FLAKES vanilla, chocolate, Eton mess or pistachio	£4.95
BOMBOLINI homemade mini doughnuts, orange chantilly and chocolate sauce	£5.25
ALMOND MILK PANNA COTTA with honeycomb, flaked almonds and lemon curd	£5.25
CHOCOLATE MOUSSE served with gluten free shortbread and orange chantilly	£6.50
SUMMER BERRY AND PROSECCO JELLY with tropical fruit salsa and Eton mess ice cream	£6.50
WARM CHOCOLATE AND HAZELNUT BROWNIE served with pistachio ice cream and chocolate sauce	£6.25
GUSTO TIRAMISU	£6.50
CHOCOLATE FONDUE FOR TWO	£10.95

DIGESTIFS

BAILEYS	£3.50
AMARETTO DISARONNO	£3.50
LIMONCELLO	£3.75
FRATELLO	£4.00

LIQUEUR COFFEES

CAFÉ GUSTO Baileys and Drambuie in a café latte	£4.50
BOURBON AND GINGERBREAD TODDY Bourbon, Grand Marnier and gingerbread mixed with fruit and bitters	£4.95
ESPRESSO MARTINI Vodka, coffee liqueur, sugar syrup and espresso	£7.00
CLASSIC AFFOGATO RISTRETTO vanilla ice cream and Amaretto	£5.50
IRISH COFFEE Jameson's Irish whiskey in an Americano with sugar and a cream float	£4.50

DESSERT WINE

	Glass 75ml	Bottle
PASSITO CARLO PELLEGRINO Italy. One of Italy's top dessert wines from an island off Sicily	£6.50	£19.00
MAURY 'EXPRESSION' MAS DE LAVAIL LANGUEDOC Roussillon, France. An awesome chilled dessert red wine from the South of France	£7.00	£21.00

# GUSTO

## LUNCH MENU

Available Monday - Friday until 5pm

£12.50 per person

Including a glass of house wine\* or a bottle of Heineken or Peroni Red or a regular soft drink.

### GUSTO BURGER

in a brioche bun with melted mozzarella and fries

### PAN FRIED FILLET OF SEA BASS

with crispy vegetable salad and salsa verde dressing

### SPAGHETTI BOLOGNESE

### GRANA PADANO RISOTTO

with a selection of wild mushrooms finished with truffle butter

### GARGANELLI ARRABIATA

with tomato, chilli, mozzarella and fresh basil

### SPAGHETTI CARBONARA

### SMOKED DUCK SALAD

with shaved fennel, orange and radish

### CHICKEN CAESAR SALAD

### CAPRINO PIZZA

Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket

### CLASSIC AMERICAN PIZZA

Pepperoni and mozzarella

### PEKING PIZZA

Roasted crispy duck on a hoi sin base with spring onion, mozzarella, cucumber and coriander

\*House red or white wine, 175ml

# GUSTO

## PRE-THEATRE MENU

Available between 5pm-7pm daily

£19.95 per person

Includes a Spritz cocktail

### STARTERS

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#### BRUSCHETTA

... tomato and basil

... smoked salmon, mascarpone and chives

... smoked duck, caramelised chicory and ginger

### MAINS

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#### GUSTO BURGER

in a brioche bun with melted  
mozzarella and fries

#### GARGANELLI ARRABIATA

with tomato, chilli, mozzarella  
and fresh basil

#### PAN FRIED FILLET OF SEA BASS

with crispy vegetable salad  
and salsa verde dressing

#### SPAGHETTI CARBONARA

#### CAPRINO PIZZA

Goat's cheese, roasted red peppers,  
pine nuts, caramelised onions, pesto,  
mozzarella and rocket

#### SMOKED DUCK SALAD

with shaved fennel, orange and radish

#### CLASSIC AMERICAN PIZZA

Pepperoni and mozzarella

#### CHICKEN CAESAR SALAD

#### SPAGHETTI BOLOGNESE

#### GRANA PADANO RISOTTO

with a selection of wild mushrooms  
finished with truffle butter

#### PEKING PIZZA

Roasted crispy duck on a hoi sin base  
with spring onion, mozzarella,  
cucumber and coriander

F I Z Z	Glass 125ml	Bottle	Glass 125ml	Bottle
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W H I T E

PROSECCO EXTRA DRY CANTINA COLLI EUGANEI Valdobbiadene, Italy. A very easy-drinking and refreshing prosecco	£6.50	£30.00
PROSECCO ‘GOLD’ BOTTEGA Veneto, Italy. A real showstopper of a prosecco, expressive and fresh		£39.00
FRANCIACORTA ‘ALMA’, BELLAVISTA Lombardia, Italy. Franciacorta is Italy’s best sparkling wine region - great with food		£48.00
HATTINGLEY VALLEY Hampshire, UK. A real challenge to Champagne, this is a top UK sparkling wine		£52.00
G H MUMM NV Champagne, France. A luxurious glass of Champagne from a quality producer	£9.75	£55.00
VEUVE CLICQUOT YELLOW LABEL NV Champagne, France. An ultimate lifestyle choice... playful and expressive		£70.00
PERRIER-JOUËT BELLE EPOQUE 2006 Champagne, France. One of the iconic luxury brand Champagnes		£155.00
DOM PERIGNON VINTAGE 2004 Champagne, France. Nothing says class and finesse like Dom Perignon		£170.00

R O S É

JEIO ROSATO Veneto, Italy. From the region of prosecco, a fruity yet elegant fizz	£6.50	£30.00
PINOT NOIR ‘ROSÉ GOLD’, BOTTEGA Veneto, Italy. An elegant and refreshing rosé from this iconic prosecco producer		£39.00
MOUTARD ROSÉ NV Champagne, France. Typically amazing rosé from a very consistent Champagne house		£55.00
PERRIER-JOUËT NV ROSÉ Champagne, France. A richer and bolder fruity style of Champagne		£90.00
LAURENT-PERRIER ROSÉ NV Champagne, France. A definitive elegant rosé Champagne style		£96.00
PERRIER-JOUËT BELLE EPOQUE ROSÉ VINTAGE 2004 Champagne, France. This Champagne is the ultimate in luxury and decadence		£195.00

R O S É W I N E	Glass 175ml	Glass 250ml	Bottle
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PINOT GRIGIO, PIETRA ANTICA Veneto, Italy. A delicate and easy drinking Italian blush style rosé	£5.50	£7.75	£22.00
PROVENCE ROSÉ, DOMAINE D’ASTROS Provence, France. A typical lighter pink and fresher Provencal style	£7.00	£9.80	£28.00
PROVENCE ROSÉ, ‘WHISPERING ANGEL’ CHATEAU D’ESCLAN Provence, France. An iconic Provence rosé that’s delicately light and fragrant			£39.00



WHITE WINE	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE Veneto, Italy. Classic Northern Italian freshness and elegance	£5.00	£7.00	£18.95
INZOLIA, LEGATO Sicily, Italy. Inzolia is like Sicily's Sauvignon; fresh, citrusy and crisp			£21.00
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES Setubal, Portugal. An easy-drinking lighter Chardonnay blend from Portugal			£22.00
CORTESE, SAN SILVESTRO Piemonte, Italy. Elegant and perfumed, Cortese is the grape used Gavi di Gavi			£23.00
FURMINT PINOT BLANC, GOMILA Jeruzalem, Slovenia. Soft and smooth is this native Sauvignon alternative from Slovenia	£6.00	£8.40	£24.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI Le Marche, Italy. An easy-drinking white from La Marche that's crisp and earthy			£25.00
PINOT GRIGIO 'RIFF', ALOIS LAGEDER Alto Adige, Italy. Not your average Pinot Grigio... this is fresh, smooth and aromatic	£6.50	£9.10	£26.00
SAUVIGNON BLANC, VALLEE DES REINES, TOURAINE Loire, France. Typical Loire Valley freshness from this Touraine Sauvignon	£7.00	£9.80	£28.00
ROUSSANNE, DOMAINE LA CROIX GRATIOT Languedoc, France. A great alternative to Chardonnay from this native Rhone grape			£29.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand. Classic tangy NZ Sauvignon without too much intensity			£30.00
ALBARINO, MARTIN CODAX Rais Baixas, Spain. Spain's everyday drinking citrusy dry white... perfect with fish			£31.00
CHARDONNAY 'EVE', CHARLES SMITH Washington State, USA. A balanced, lighter and more delicate USA Chardonnay	£8.00	£11.20	£32.00
CHABLIS, DOMAINE GRAND ROCHE Burgundy, France. An elegant, unoaked Chardonnay typical of the Chablis region			£33.00
GAVI DI GAVI, MORAGASSI Piemonte, Italy. Classic luxurious Gavi di Gavi... fresh, minerally and crisp	£8.50	£11.90	£34.00
GRECO DI TUFO, FEUDI DI SAN GREGORGIO Campania, Italy. Greco di Tufo is one of Italy's most iconic dry whites			£36.00
POUILLY-FUME, CHATEAU DU TRACY Loire, France. The ultimate expression of a refined and silky Loire Sauvignon			£48.00

RED WINE	Glass 175ml	Glass 250ml	Bottle
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE Abruzzo, Italy. Montepulciano is the classy food matching choice	£5.00	£7.00	£18.95
GARNACHA, EL CIRCO Carinena, Spain. Like a baby Rioja... full of red fruit intensity and spice			£21.00
BARBERA, RIVA LEONE Piemonte, Italy. A classic smooth and fruit-rich Barbera from Northern Italy			£22.00
CABERNET SAUVIGNON, VILLA MONTES Valle Central, Chile. A serious full-bodied dry red wine, perfect with red meats			£23.00
SHIRAZ, 16 STOPS McLaren Vale, Australia. Proper Aussie Shiraz that's spicy, rich and smooth	£6.00	£8.40	£24.00
CHIANTI RISERVA, VILLA DI CAMPOBELLO Tuscany, Italy. A typically peppery yet smooth traditional Chianti style			£25.00
PINOT NERO, CA' DE ALTE Veneto, Italy. A delicate and more perfumed Pinot Noir from northern Italy	£6.50	£9.10	£26.00
CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI Tuscany, Italy. One of Tuscany's top estates producing something very modern			£28.00
GAMAY, DOMAINE LAVGNE, SAUMUR-CHAMPIGNY Loire, France. Gamay- the typical light Beaujolais grape grown in cooler Loire			£29.00
MALBEC 'ESQUINAS', ARGENTO Mendoza, Argentina. Full bodied yet smooth and modern... the new style Malbec	£7.50	£10.50	£30.00
RIOJA RESERVA, IZADI RIOJA Rioja Alavesa, Spain. A new style easy-drinking Spanish Rioja; intense, smooth and rich	£8.00	£11.20	£32.00
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE Rhône, France. France's most honest Syrah expression... earthy and peppery	£8.50	£11.90	£34.00
PINOT NOIR, CANTINA TRAMIN Alto Adige, Italy. A very classy and delicate Pinot Noir from the far North of Italy			£36.00
COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX Burgundy, France. Burgundy at its best... silky, smooth and fragrant			£40.00
AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE Veneto, Italy. Made from dried grapes, Amarone is an iconic full-bodied wine.			£48.00

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information. All wines by the glass are available as 125ml measures.