

BREADS AND NIBBLES		PASTA & RISOTTO	Starter	Main	MAINS	
MIXED OLIVES	£3.25	Gluten and wheat free pasta available. SPAGHETTI CARBONARA	£6.75	£11.25	SLOW COOKED PORK BELLY with fried gnocchi, pork crackling, apple sauce and red wine jus	£14.95
GUSTO DOUGH PETALS™ with garlic butter	\$4.50	GARGANELLI ARRABIATA	£6.25	£10.75	PAN ROAST DUCK BREAST with braised fennel and orange	£15.95
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95	with tomato, chilli, mozzarella and fresh basil with pepperoni with chicken	£6.95 £6.95	£11.50 £11.50	GUSTO BURGER served in a seeded brioche bun with melted mozzarella and fries	£13.75
GARLIC PIZZA BREAD rosemary and sea salt	£4.75	SPAGHETTI BOLOGNESE	£6.75	£11.25	with pancetta add £1	
tomato and basil mozzarella	£5.50 £5.75	TAGLIATELLE WITH PRAWNS AND GARLIC in sweet chilli tomato sauce finished	£7.95	£14.25	ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi	£14.9
		with fresh lime and rocket			BAKED AUBERGINE MILANESE served with a rocket salad	£10.2
THE DELI BOARD		SPAGHETTI MEATBALLS	£6.95	£11.50	PAN FRIED FILLET OF SEA BASS \$12.75 served on a bed of creamed spinach	£18.9
Served with rosemary focaccia, marinated olives, sun-dried tomatoes and houmous		TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£7.50	£13.25	OVEN BAKED FILLET OF COD WRAPPED IN PROSCIUTTO served with tenderstem broccoli and chilli	£12.95
THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50	OVEN BAKED HOMEMADE LASAGNE	£6.75	£11.50		
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50	WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon		£15.95	28 DAY AGED PREMIUM STEAK	
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£14.95	MUSHROOM RISOTTO finished with shaved Grana Padano and truffle oil	£6.75	£11.50	FLATTENED RUMP STEAK with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano recommended to be cooked pink	£15.9
		with pancetta	£7.50	£12.50	10oz RIBEYE OF BEEF with truffle oil, sun-dried tomatoes and sautéed wild mushrooms	£18.50
TO START		SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£7.95	£13.25	recommended to be cooked medium	
DILIM TOMATO AND DAGIL TART	£5.50				CHARGRILLED FILLET STEAK 80z with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare	£25.5
PLUM TOMATO AND BASIL TART with aged balsamic	&5.50	PIZZA			Add peppercorn or red wine s	auce £2.6 0
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread MARGHERITA Tomato base and mozzarella				SIDES		
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.50	CLASSIC AMERICAN Pepperoni and mozzarella		£12.25	ROCKET AND GRANA PADANO SALAD	£3.95
CALAMARI DEEP FRIED with lemon mayonnaise	£7.25	BBQ CHICKEN Roast chicken, barbeque sweet tomato base		£12.50	HOUSE SALAD FRENCH BEANS WITH SHALLOTS	£3.95
CREAMED GARLIC MUSHROOMS	£5.75	with mozzarella and pancetta			FRIES	£3.60
chargrilled artisan bread and crispy shallots		CAPRINO Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket		£11.50	TRUFFLED FRIES WITH GRANA PADANO	£3.95
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50	CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham		£13.95	CREAMED SPINACH	£3.95
TIGER PRAWNS in a garlic, tomato and cream sauce with		and caramelised onion Additi	ional toppings	s £1.95 each	BUTTERED MASHED POTATO WITH PESTO	£3.60
chargrilled artisan bread		Addit	rrs		BAKED ROSEMARY AND GARLIC POTATOES	£3.75
OTHER MENUS AVAILABLE		SALAD	Starter	Main	TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE NUTS	£3.75
		APPLE AND DOLCELATTE SALAD with honey, walnuts and celery leaf	£5.95	£10.50	POLENTA CHIPS	£3.60
LUNCH MENU EVENING MENU SUNDAY MENU		CAESAR SALAD	£5.75 £6.95	£9.95 £11.95		

£6.95

£6.95

£11.95

£12.50

SET MENUS KIDS MENU

Please ask your server for more details

... with chicken

ROMESCO CHICKEN SALAD with goat's cheese, red peppers and aged balsamic

WHITE

PROSECCO, BEL STAR \$6.00 \$28.00 Veneto, Italy.

A very easy-drinking and refreshing prosecco

PROSECCO 'CREDE' VINTAGE 2014, BISOL £35.00 Valdobbiadene, Italy.

A more serious single vintage style for all Prosecco lovers

PROSECCO 'GOLD' BOTTEGA £39.00

Veneto, Italy.

A real showstopper of a prosecco, expressive and fresh

HATTINGLEY VALLEY £52.00

Hampshire, UK.

A real challenge to Champagne, this is a top UK sparkling wine

G H MUMM NV £9.75 £55.00 Champagne, France.

A luxurious glass of Champagne from a quality producer

VEUVE CLICQUOT YELLOW LABEL NV £70.00 Champagne, France.

An ultimate lifestyle choice... playful and expressive

PERRIER-JOUËT BELLE EPOQUE 2006 £155.00 Champagne, France.

One of the iconic luxury brand Champagnes

DOM PERIGNON VINTAGE 2004 £170.00

Champagne, France.

Nothing says class and finesse like Dom Perignon

ROSÉ

ROSATO SPUMANTE £6.00 £28.00

CA DI ALTE Veneto, Italy.

From the region of prosecco, a fruity yet elegant fizz

PINOT NOIR 'ROSÉ GOLD', BOTTEGA £39.00

An elegant and refreshing rosé from this iconic prosecco producer

MOUTARD ROSÉ NV £55.00

Champagne, France.

Typically amazing rosé from a very consistent Champagne house

A definitive elegant rosé Champagne style

PERRIER-JOUËT NV ROSÉ £90.00 Champagne, France.

A richer and bolder fruity style of Champagne

PERRIER-JOUËT BELLE EPOQUE ROSÉ £195.00 VINTAGE 2004

Champagne, France.

This Champagne is the ultimate in luxury and decadence $% \left(x_{0}\right) =\left(x_{0}\right) +\left(x_{0}\right) =\left(x_{0}\right) +\left(x_{0$

ROSÉ WINE Glass Glass 175ml 250ml Bottle

PINOT GRIGIO, \$5.50 \$7.50 \$22.00

PIETRA ANTICA

Veneto, Italy. A delicate and easy drinking

Italian blush style rosé

DOMAINE D'ASTROS

Provence, France. A typical lighter pink

and fresher Provencal style

PROVENCE ROSÉ, 'WHISPERING ANGEL' £39.00 CHATEAU D'ESCLAN

Provence, France. An iconic Provence rosé that's delicately light and fragrant

GARGANEGA PINOT GRIGIO, £5.00 £7.00 £18.95 CANTINA DI MONTEFORTE

Veneto, Italy. Classic Northern Italian freshness and elegance

INZOLIA, LEGATO £20.50 Sicily, Italy. Inzolia is like Sicily's Sauvignon;

fresh, citrussy and crisp

CHARDONNAY ARINTO PINOT \$5.50 \$7.50 \$22.00 BLANC, ADEGA DE PEGOES

Setubal, Portugal.

An easy-drinking lighter Chardonnay blend from Portugal

CORTESE, SAN SILVESTRO £23.00 Piemonte, Italy.

Elegant and perfumed, Cortese is the grape used in Gavi di Gavi $\,$

SAUVIGNON BLANC £6.00 £8.25 £24.00 FURMINT, GOMILA Jeruzalem, Slovenia.

Sauvignon blended with Slovenia's easy-drinking Furmint grape

VERDICCHIO DEI CASTELLI DI \$25.00
JESI CLASSICO, CASTELLANI

Le Marche, Italy.

An easy-drinking white from La Marche that's crisp and earthy

PINOT GRIGIO 'RIFF', £6.50 £9.00 £26.00 ALOIS LAGEDER Alto Adige, Italy.

Not your average Pinot Grigio... this is fresh, smooth and aromatic

SAUVIGNON BLANC, £27.00 VALLEE DES REINES, TOURAINE

Loire, France.

Typical Loire Valley freshness from this Touraine Sauvignon

ROUSSANNE, DOMAINE LA CROIX GRATIOT \$28.00 Languedoc, France.

A great alternative to Chardenney from this native Phone grape

A great alternative to Chardonnay from this native Rhone grape

SAUVIGNON BLANC, \$7.50 \$9.75 \$29.00 TINPOT HUT

Marlborough, New Zealand.

Classic tangy NZ Sauvignon without too much intensity

ALBARINO, MARTIN CODAX £31.00 Rais Baixas, Spain.

Spain's everyday drinking citrussy dry white... perfect with fish

CHARDONNAY 'EVE', CHARLES SMITH \$32.00 Washington State, USA.

A balanced, lighter and more delicate USA Chardonnay

GAVI DI GAVI, MORAGASSI £33.00 Piemonte, Italy. Classic Gavi di Gavi...fresh, minerally and crisp

CHABLIS, DOMAINE GRAND ROCHE £34.00 Burgundy, France.

An elegant, unoaked Chardonnay typical of the Chablis region $\,$

GRECO DI TUFO, £36.00 FEUDI DI SAN GREGORGIO

Campania, Italy. Greco di Tufo is one of Italy's most iconic dry whites

SANCERRE 'LA MOUSSIERE' £45.00 ALPHONSE MELLOT. Loire, France.

The ultimate expression of a refined and silky Loire Sauvignon



MONTEPULCIANO £5.00 £7.00 £18.95 D'ABRUZZO, FEUDI D'ALBE

Abruzzo, Italy.

Montepulciano is the classy food matching choice

GARNACHA, EL CIRCO \$21.00

Carinena, Spain.

Like a baby Rioja... full of red fruit intensity and spice

BARBERA, RIVA LEONE \$5.50 \$7.50 \$22.00

Piemonte, Italy.

A classic smooth and fruit-rich Barbera from Northern Italy

CABERNET SAUVIGNON, VILLA MONTES \$23.00 Valle Central, Chile.

A serious full-bodied dry red wine, perfect with red meats

McLaren Vale, Australia.

Proper Aussie Shiraz that's spicy, rich and smooth

CHIANTI RISERVA, VILLA DI CAMPOBELLO \$25.00 Tuscany, Italy.

A typically peppery yet smooth traditional Chianti style

RIOJA JOVEN, £6.50 £9.00 £26.00

SEŇONIO DE UNUELA Rioja Alta, Spain.

A juicy easy-drinking lighter Spanish Rioja; soft, smooth and rich

MALBEC 'ESQUINAS', ARGENTO \$7.00 \$9.25 \$27.00 Mendoza, Argentina.

Full bodied yet smooth and modern... the new style Malbec

CABERNET SANGIOVESE, £28.00

'COL DI SASSO', CASTELLO BANFI

Tuscany, Italy.

One of Tuscany's top estates producing something very modern

CABERNET FRANC, DOMAINE LAVGNE, £29.00 SAUMUR-CHAMPIGNY

Loire, France.

Gamay- smooth, fragrant and earthy; a perfect lighter Loire Valley red

CABERNET SAUVIGNON £30.00
'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS

Barossa & Eden Valley, Australia. A classically punchy and full-bodied Australian Cabernet

PINOT NOIR, CANTINA TRAMIN £34.00 Alto Adige, Italy.

A very classy and delicate Pinot Noir from the far North of Italy

CROZES HERMITAGE 'INSPIRATION', £36.00

DOMAINE DE LA VILLE ROUGE

Rhone, France.

France's most honest Syrah expression... earthy and peppery

COTE DU BEAUNE, £40.00

DOMAINE DE LA VALLIERE ROUX Burgundy, France.

Burgundy at its best... silky, smooth and fragrant

AMARONE DELLA VALPOLICELLA £48.00
CLASSICO, BELVEDERE

Veneto, Italy.

Made from dried grapes, Amarone is an iconic full-bodied wine.

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.