

Breads olives and Bruschette

Bread basket £2.00

Cestino di pane

Marinated Italian olives £3.00 (V)

Olive marinate

Carasau bread with Pecorino cheese and rosemary £3.50 (V)

Carasau caldo con Pecorino e rosmarino

Deep fried polenta, truffle oil and Parmesan £4.50

Polenta fritta con olio al tartufo e Parmigiano

Grilled bread with Piennolo tomatoes and basil £4.00 (V)

Bruschetta con pomodorini di Piennolo e basilico

Grilled bread with spicy N'duja sausage and burrata cheese £5.50

Bruschetta con N'duja e burrata

Starters

Soup of the day £5.80 (V)

Zuppa del giorno

Baked aubergine Parmigiana £6.90 (V)

Melanzane alla Parmigiana

Deep fried squid and courgettes £8.00

Calamari e zucchini fritti

Parma Ham DOP 30 Months, dates and mascarpone £8.00

Prosciutto di Parma 30 mesi, datteri e mascarpone

Stewed baby octopus in spicy tomato sauce, black olives and deep fried polenta £ 7.50

Moscardini alla Luciana con olive nere e polenta fritta

Apulian "Burrata" cheese with basil pesto, cherry tomatoes and caramelised red onions £9.00 (V)

Burrata Pugliese, pesto, pomodorini e cipolla rossa caramellizzata

Selection of typical Italian cured meats and marinated olives £11.00

Tagliere di salmi tipici italiani e olive marinate

Cured meats

"Ventricina" spicy pork salami £4.50

"Mortadella" di Modena with pistachios £4.80

"Prosciutto" Parma Ham DOP 30 months £6.00

"Salame Napoli" with black peppercorn £4.50

"Please let us know of any allergy or intolerances before ordering"

Gustoso

**Our a la carte menu offers
a wide range of dishes from
different regions of Italy
You can have them
individually or opt for a
selection of dishes
to share**

**Look out for our Specials of
the day on the
blackboard**

**If you have any request for
a dish that is not on the
menu, just ask the
manager in charge and we
will be happy to
accommodate your request
where possible**

**Do not forget to ask for our
set menu, available for
lunch and early dinner**

**We wish you a pleasant
meal at Gustoso and we
appreciate your feedback
(V) Vegetarian
Gluten free pasta available**

VAT included

**An optional
12.5% service charge
will be added to your bill**

Pastas and Soup

Traditional beef Lasagne with Bechamelle £9.50

Lasagna di Manzo in salsa Besciamella

Fresh Tagliolini with Cornish Crab, Chilli, Tomato and Sardinian Bottarga £11.0-£13.50

Tagliolini al granchio, peperoncino dolce, aglio, pomodorini e Bottarga

Handmade Tortelloni filled with truffle and ricotta, wild mixed mushrooms and parmesan £10.00-£13.00(V)

Tortelloni di ricotta e tartufo, salsa di funghi misti e Parmigiano

Chestnut Tagliatelle with wild boar ragout £10.50-£13.50

Tagliatelle di farina di castagne con ragu di cinghiale

Paccheri "Carbotonno" with egg, black pepper, pancetta, parmesan, walnuts and diced tuna £10.50-£13.50

Paccheri alla "Carbotonno"

Main courses

Pan fried breast of chicken, filled with chilli and rosemary cream, sautéed spinach and lemon sauce £11.50

Petto di pollo farcito al peperoncino e rosmarino, spinaci e salsa al limone

Pan-fried calf's Liver with potatoes, roasted peppers and sweet sour onions £14.50

Fegato di vitello, patate e peperoni arrosto,, cipolla in agrodolce

Grilled Beef filet with red cabbage, chestnuts, bone marrow and mustard sauce £20.50

Filetto di manzo alla griglia, cavolo rosso, castagne e salsa di mostarda

Pan fried cod, white wine, chick peas and bottarga £15.50

Merluzzo in vino bianco, ceci e bottarga

Pan fried filet of sea bream, sautéed spinach, smoked almond and balsamic £15.50

Filetto di orata con spinaci, mandorle affumicate e balsamico

Side orders £4.00 each

Broccoli with chilli

Sautéed new potatoes

Sautéed garlic spinach

Mixed salad with tomatoes

Green salad

Rocket and Parmesan salad

Dessert menu'

Homemade "Tiramisu" £6.00

Tiramisu

"Affogato" vanilla ice cream topped with espresso £5.00

Affogato alla vaniglia

Dark chocolate and raspberry Pannacotta £6.00

Pannacotta al cioccolato fondente e lamponi

Sicilian Cannolo, filled with ricotta, chocolate and pistachio £6.00

Cannolo Siciliano con ricotta, cioccolato e pistacchio

VinSanto with "Gustoso" biscuits £8.95

Vinsanto e biscottini

Ice cream and sorbet £4.50 (two scoops)

Gelati e Sorbetti misti

"Formaggi misti Italiani" Selection of Italian cheese with walnut bread and honey £11.00

Cheeses

Parmigiano Reggiano "Vacca Rossa" 24 months aged

Parmesan cheese with Modena balsamic £3.90

Gorgonzola dolce DOP creamy blue cheese £3.90

Pecorino Sardo DOP Semi hard ewe's milk cheese £3.95

Caprino "Cimbro" Mature goat cheese aromatized with sage and rosemary £3.90

Gustoso

Grappa 50 ml

Filuverru classico £6.50

Vermentino LR £7.00

Cannonau LR £7.00

Filuverru Barricato £7.50

Aquavite di uve LR £8.00

Aquavite di miele £10.00

Brunello Capovilla £12.50

Barolo Capovilla £12.50

P Grigio Tosolini £7.50

Moscato Tosolini £7.50

Digestives 50 ml

Mirto LR £6.00

Limoncello LR £6.00

Montenegro £6.00

Averna £6.00

Di Saronno £6.00

Sambuca £6.00

Sambuca Nera £6.00

Fernet Branca £6.50

Jagermeister £6.50

-

More spirits available

Please ask staff

Dessert wine glass 75ml

VinSanto Badia di Morrona 2009 (Toscana) £8.00

Passito di Pantelleria "Ben Rye" 2013 (Sicilia) £13.00

Verduzzo Passito "pass the cookies" 2014 (Friuli) £7.50

Dindarello IGt Maculan 2014 (Veneto) £8.00

Port wine Santa Eufemia LBV 2009 (Portugal) £7.00

Warre's LBV 2010 (Portugal) £7.50

Coffees and Infusions

Espresso, Americano, Filter coffee £2.50

Double espresso, Cappuccino, Macchiato, Latte £3.00

Hot Chocolate £3.50

Hot Chocolate with Galliano Liqueur £7.00

Teas & Infusions £3.00

Amaretto coffee, Irish coffee, Tia Maria coffee £7.00

Brandy coffee, Baileys coffee £7.00

"Please let us know of any allergy or intolerances before ordering"

20% VAT included

An optional 12.5% service charge will be added to your bill