

## EVENING MENU

Available Monday to Thursday 5pm onwards

2 course £16.95

3 course £19.95

STARTERS

BRUSCHETTA  
tomato, basil and garlic  
finished with extra virgin olive oil

CALAMARI DEEP FRIED  
with lemon mayonnaise

THE FONDUE BOARD  
truffled Toma cheese fondue with celery,  
carrot and artisan bread

CREAMED GARLIC MUSHROOMS  
with chargrilled artisan bread  
and crispy shallots

HAND ROLLED MEATBALLS  
IN A TOMATO SAUCE  
glazed with Italian cheese and served  
with chargrilled artisan bread

TAGLIATELLE WITH SMOKED  
SALMON AND DILL  
tossed with cream, peas and spinach  
finished with fresh lemon

MAINS

GUSTO BURGER  
served in a seeded brioche bun with  
melted mozzarella and fries  
...with pancetta (supplement £1)

OVEN BAKED FILLET OF COD  
WRAPPED IN PROSCIUTTO  
served with tenderstem broccoli and chilli

BAKED AUBERGINE MILANESE  
served with a rocket salad

MUSHROOM RISOTTO  
finished with shaved Grana Padano  
and truffle oil  
...with pancetta (supplement £1)

ROAST CHICKEN BREAST  
with creamed leeks, tomato and caper  
dressing with fried gnocchi

BBQ CHICKEN PIZZA  
Roast chicken, barbeque sweet tomato base  
with mozzarella and pancetta

DESSERT

VANILLA FLAVOURED PANNA COTTA  
with strawberries and aged balsamic

BOMBOLINI  
homemade mini doughnuts,  
chantilly cream and chocolate sauce

GUSTO TIRAMISU  
homemade to our own secret recipe

LEMON SORBET