

## 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 MEAT BOARD  
prosciutto ham, salami soppressa and coppa

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

THE CHEESE BOARD  
goat's cheese, dolcelatte and smoked provola

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 Tuscan ham with  
spiced pepperoni lentils

SWEET AND SOUR AUBERGINE 'STEAK'  
served with polenta chips,  
roast tomato and mushroom

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

OVEN BAKED  
HOMEMADE LASAGNE

PAN FRIED CHICKEN BREAST  
with wild mushrooms, tarragon cream  
and herb polenta

DESSERT

STICKY TOFFEE PUDDING  
with vanilla ice cream

WARM CHOCOLATE AND  
HAZELNUT BROWNIE  
served with pistachio ice cream  
and chocolate sauce

GUSTO TIRAMISU  
homemade to our own secret recipe

LEMON SORBET  
light and refreshing made with lemon,  
lime and lemon zest