



Christmas Menu

IL GUSTO

STARTERS

Fegato Di Agnello (Can be GF)

Lamb liver cooked red wine, shallots, cherry tomatoes, served with warm homemade bread.

Gnocchi Di Gorgonzola (V)

Potato Gnocchi in creamy, spinach, white wine and gorgonzola sauce, served with parmesan shavings.

Cozze Di Diavola (can be GF)

Mussels simmered in a rich tomato sauce with hint of chilli, cherry tomatoes, served with homemade bread & slice of lemon.

Arancini Con Ragu

Golden fried rice balls filled with savory meat sauce, peas and mozzarella. Served with rocket and tomato sauce.

MAINS

Papardelle Con Ragu (Can be GF)

Papardelle Pasta cooked in a homemade red wine sauce & traditional slow-cooked meat ragù made with beef.

Lemon Sole

Fillets of pan fried fresh lemon sole in white wine, garlic & lemon sauce. Served with potatoes and mixed vegetables.

Ribeye Steak (can be GF)

8oz Ribeye Steak served with pepe nero sauce, rocket & parmesan salad, cherry tomatoes & chips.

Lobster Ravioli

Ravioli filled with a blend of delicate crab and lobster meat, served in a rich tomato and creamy sauce, and topped with fresh rocket.

Pizza Natale (V)

Caramelised onions, gorgonzola, peppers & fresh rocket.

DESSERT

Soufflé al Cioccolato (GF) (V)

(Served with a scoop of vanilla ice cream & chocolate sauce)

Pistachio Profiteroles (V)

(Served with pistachio sauce)

Gelato Spitale-(GF) (V)

(Chocolate, vanilla, honeycomb topped with a shot of baileys)

Sorbetto Alla Limoncello - (GF) (V)

3 Scoops of Lemon Sorbet, topped with a shot of limoncello



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2 Courses £31.50

3 Courses £36.50

Available from 1st of December-31st of December
Excluding 25th of December