

DESSERTS

TIRAMISU (V)

Sponge fingers soaked in Tia Maria, amaretto and coffee liquor, layered with creamy mascarpone cheese and served with chocolate sauce.

PANNACOTTA (V)

Homemade Italian vanilla cream. Served with strawberry sauce and fresh fruit.

CHOCOLATE BROWNIE (V)

Homemade chocolate brownie served with vanilla-ice cream. Topped with chocolate sauce and fresh fruit.

AFFOGATO (V)

Traditional coffee based dessert made from a scoop of gelato, topped with crumbled amaretto biscuit and a shot of espresso on the side.

ICE CREAM (V)

Choice of two scoops (vanilla, strawberry, chocolate, honeycomb, coconut)

SIDES

CHIPS - £4.50

ROASTED NEW POTATOES - £5.50

MIXED VEGETABLES - £5.50

TOMATO & ONION SALAD - £4.75

ROCKET & PARMESAN SALAD - £4.75

MIXED SALAD - £5.50

GREEN SALAD - £5.50

GREEN BEANS - £4.95

PIZZA GARLIC BREAD - £7.50

PIZZA CHEESY GARLIC BREAD - £7.95

PIZZA PESTO BREAD - £7.95

HOMEMADE BREAD, OIL & BALSAMIC - £4.95

Gluten Free menu is available on request.

Please inform your server for any allergies or intolerances.

A 10% optional service charge will be applied on parties of 8 people and up.



IL GUSTO

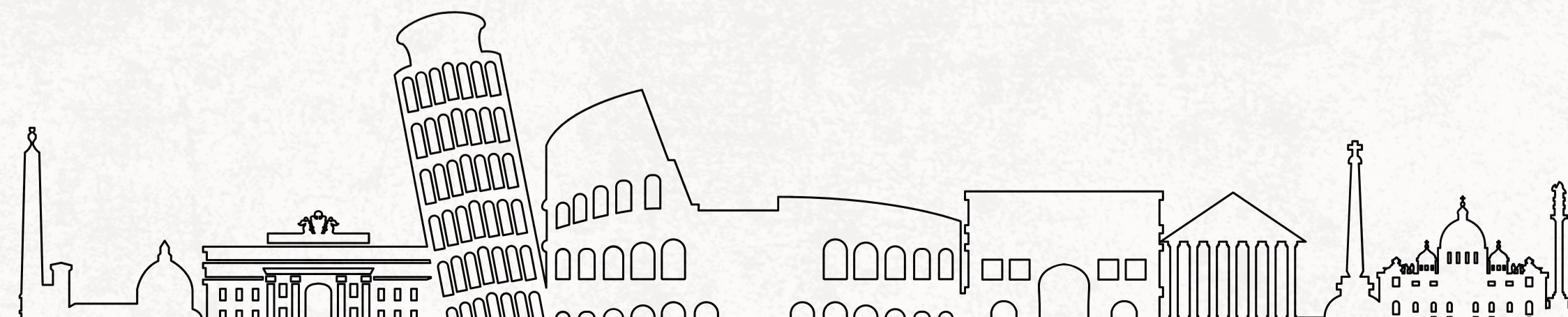
Lunch Menu



2 COURSES-£16.95

3 COURSES-£19.95

Available Tuesday-Friday 12.00pm-14.30pm
Excluding Bank holidays & December month



STARTERS

ZUPPA DI POMODORO (V)

Homemade tomato soup, served with homemade bread.

FUNGHI CON AGLIO (V)

Pan fried button mushrooms cooked with garlic, fresh herbs and white wine, served with homemade bread and mixed leaf salad.

CROSTINI AL CAPRINO (V)

Goat Cheese topped on homemade bread, on a bed of rocket salad, drizzled with balsamic glaze.

CALAMARI FRITTI

Fried squid dusted in semolina flour, served with tartar, rocket and fresh lemon.

BIANCHETTI

Breaded whitebait, served with tartar, fresh lemon and rocket.

BRUSCHETTA NAPOLI (V)

Fresh chopped tomatoes marinated in olive oil, fresh basil, onion and garlic served on ciabatta bread. Finished with balsamic reduction.

PASTA

LASAGNA

Oven baked layers of flat pasta with beef ragù and béchamel sauce, topped with tomato sauce.

RIGATONI ARRABBIATA (V)

Rigatoni pasta in spicy tomato sauce with fresh chillies, olives and cherry tomatoes, finished with garlic oil.

CASARECCIA PRIMAVERA (V)

Casareccia pasta with broccoli, courgette, peas and cherry tomatoes cooked with a touch of cream, white wine and lemon juice.

SPAGHETTI BOLOGNESE

Spaghetti with rich slowly braised minced beef, red wine, onion, tomato and herb ragù sauce.

RISOTTO

RISOTTO AL FUNGHI (V)

Roasted mushroom risotto with garlic butter, Italian herbs and creamy parmesan cheese.

RISOTTO PISELI

Creamy risotto with ham & peas. Finished with parmesan shavings.

GRILL- £1.50 SUPPLEMENT

BRANZINO

Pan fried fillet of sea bass, served with chips and mixed leaf salad. Finished with balsamic reduction & served with a slice of lemon.

POLLO CON FUNGHI

Chargrilled chicken breast with garlic and herbs in a creamy white wine and mushroom sauce, served with chips and a mixed leaf salad.

PIZZA

PIZZA MARGHERITA (V)

Tomato sauce, mozzarella cheese, fresh basil, drizzle of olive oil.

PIZZA VENEZIANA (V)

Tomato sauce, mozzarella cheese, olives and mushrooms, finished with fresh basil.

PIZZA NAPOLITANA

Tomato sauce, mozzarella cheese, salami Milano and red onions, finished with oregano.

PIZZA TROPICALE

Tomato sauce, mozzarella cheese, Italian cooked ham and pineapple.

PIZZA FUNGHI (V)

Tomato sauce, mozzarella cheese, mushrooms, finished with fresh basil.