IL GUSTO

CHRISTMAS MENU

STARTERS

Burrata Pugliese (V) (Can be GF)
Burrata cheese, cherry tomatoes and pesto.
Served on a bed of rocket.

Bruschetta Salmone
Homemade bread spread with soft cheese, topped with smoked salmon and a drizzle of balsamic.
Served with fresh rocket.

Melanzane Con Ragù (Can be GF)
Aubergine stuffed with rich, slow-cooked Bolognese ragù. Topped with melted mozzarella and a sprinkle of Parmesan. Served with mixed leaf salad.

Funghi Al Forno (V) (Can be GF)
Button mushrooms pan-fried with a touch of garlic in a creamy sauce. Finished in the oven with melted mozzarella and a sprinkle of parmesan. Served with homemade bread.

MAINS

Pappardelle Al Ragú (Can be GF)
Pappardelle pasta cooked in our rich, homemade slow-cooked beef ragù and homemade red wine sauce.

Ravioli Con Branzino
Sea bass-filled ravioli cooked in a creamy tomato sauce with fresh spinach and a touch of chilli. Served with a fillet of sea bass and prawns.

Risotto Ai Funghi Porcini (V) (Can be GF)
Risotto cooked with porcini mushrooms and a touch of garlic, finished with a hint of truffle oil. Topped with parmesan shavings and fresh rocket.

Stinco D'Angello (Can be GF)
Tender lamb shank slowly baked in the oven, served with mushed potatoes and mixed vegetables. Finished with our rich homemade red wine sauce.

DESSERTS

Torta Della Nonna
Tradicional Italian pastry filled with smooth lemon custard. Served with a refreshing scoop of lemon sorbet.

Sticky Toffee Pudding
Warm, rich sticky toffee pudding. Served with a scoop of vanilla ice cream.

Chocolate Soufflé (Can be GF)
Warm chocolate soufflé with a rich, soft centre. Served with vanilla ice cream, chocolate sauce and fresh fruit.

Panettone
Traditional Italian Christmas cake, gently warmed and served with lightly whipped cream.

IL GUSTO

CHRISTMAS MENU

2 Course For £32.95

3 Courses For £38.95

Available from 1st of December until the 31st of December.
Except 25th & 26th (CLOSED)

MERRY CHRISTMAS
AND
A HAPPY NEW YEAR