

Menu

Bread basket £2.50

Cestino di pane

Warm Carasau bread with Pecorino cheese and rosemary £3.90 (V)

Pane Carasau grigliato con Pecorino e rosmarino

Marinated Italian olives £3.50 (V)

Olive marinate

Duo of "Bruschetta" with fresh tomatoes, red onions, basil, Nduja and burrata £6.90

Bruschetta con pomodoro, cipolla rossa, basilico, Nduja e burrata

Starters

Baked aubergine Parmigiana £8.00 (V)

Melanzane alla Parmigiana

Deep fried squid and courgettes, spicy n'duja sauce and lime £9.00

Calamari e zucchini fritti, salsa di N'duja e lime

Sardinian beef Bresaola with tuna sauce and caper berries £10.00

Bresaola di manzo servita con salsa tonnata e capperi

Swordfish carpaccio served with sundried tomatoes, asparagus, cucumber and yogurt £9.70

Carpaccio di spada servito con pomodorini essiccati, asparagi, cetrioli e yogurt

Selection of cured meat (Parma ham, Salumi, Bresaola Ventricina, Burrata) For two £19.00

Selezione di salumi misti (Prosciutto di Parma, Salumi, Bresaola Ventricina e Burrata) Per due

Pasta & Soup

Soup of the day £7.00 (V)

Zuppa del giorno

Traditional beef Lasagne with Béchamel £11.00

Lasagna di Manzo con Béchamel

Fresh Tagliolini with Cornish Crab, sweet chilli, garlic and cherry tomatoes £11 - £13.50

Tagliolini al granchio, peperoncino dolce, aglio e pomodorini

Potato Gnocchi with clams, basil pesto and cherry tomatoes £11~£13.00

Gnocchi di patate serviti con vongole, pesto e pomodorini

Orecchiette with sausage, broccoli, red sweet onions, Pecorino cheese £10 - £13.00

Orecchiette con salsiccia, broccoli, cipolla rossa dolce e Pecorino

Trofie with asparagus, king prawns and cherry tomatoes £11~£13.00

Trofie con asparagi, gamberi e pomodorini

Main courses

Grilled fillet of seabass with fennel salad and green sauce £16.00

Branzino alla griglia servito con insalata di finocchi e salsa verde

Grilled salmon steak with cold spinach and saffron sauce £16.50

Trancio di salmone con spinaci freddi e salsa allo zafferano

Calves liver "Venetian Style" with pinenuts, onion and sautéed spinach £15.50

Fegato alla Veneziana con pinoli, cipolla e spinaci

Grilled Beef sirloin "TAGLIATA", rocket, Parmesan shavings, Balsamico di Modena DOP £18.50

TAGLIATA di manzo alla griglia, rucola con Parmigiano a scaglie, Balsamico di Modena DOP

Pan fried chicken breast in diavola sauce with potatoes and mix wild mushrooms. £14.50

Petto di pollo in padella con salsa alla diavola con patate e funghi

Side dishes £4.50 each

Broccoli with chilli - Green beans with shallots - Sautéed new potatoes - Sautéed garlic spinach

Mixed salad - Green leaves salad - Rocket and Parmesan salad - Tomato and onion salad

"Please let us know of any allergy or intolerance before ordering"

20% VAT included - An optional 12.5% service charge will be added to your bill

Dessert

Homemade "Tiramisu" £6.50

Tiramisu

suggested dessert wine: Moscato di Trani 2014 £6.50

"Affogato" Vanilla ice cream topped with espresso £5.50

Affogato alla vaniglia

suggested liqueur: Amaretto Disaronno £6.20

Orange Pannacotta with caramel sauce and dark chocolate chip £6.50

Pannacotta all'arancia con caramello e scaglie di cioccolato fondente

suggested dessert wine: Vin Santo 2014 £8

Creme brulee with mix berries £6.50

Creme brulee con frutti di bosco

suggested dessert wine: Verduzzo Passito 2016 £7

Vin Santo with "Gustoso" biscuits £9

Vinsanto e biscottini

Ice cream and sorbet (two scoops) £5.20

Gelati e Sorbetti misti

Selection of Italian cheese with walnut bread and honey £11 (4)

"Formaggi misti Italiani"

suggested wine: Port Santa LBV 2009 £7

or served individually

Parmigiano Reggiano cow's milk 26 months aged Parmesan cheese £4.00

Furmag del Castel erborinato cow's milk, blue cheese £4.20

Pecorino Sardo DOP Semi hard ewe's milk cheese £4.00

Pirottino di capra, soft goat's cheese £4.00

Grappa	50 ml	Digestives	50 ml	Coffees and Infusion	
Filuferru classico	£6.50	Mirto LR	£6.20	Espresso, Americano, Filter coffee	£2.50
Vermentino LR	£7.00	Limoncello LR	£6.20	Double-espresso, Cappuccino, Latte	£3.00
Cannonau LR	£7.00	Montenegro	£6.20	Hot Chocolate	£3.50
Filuferru Gold	£8.50	Averna	£6.20	Teas & Infusions	£3.00
Aquavite di uve LR	£9.00	Disaronno	£6.20	Tia Maria coffee	£7.00
Aquavite di miele	£10.00	Amaro Lucano	£6.20	Irish coffee	£7.00
Grappa di Amarone	£12.50	Sambuca	£6.20	Brandy coffee, Baileys coffee	£7.00
Grappa B Bertagn	£7.50	Fernet Branca	£6.50	Hot Chocolate with Galliano Liqueur	£7.00
Grappa O Bertagn	£8.50	Jagermeister	£6.50	Amaretto coffee	£7.00

more spirits are available, ask staff for details

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www.ristorantegustoso.co.uk