

Menu

Breads, olives and Bruschetta

Bread basket £2.00

Cestino di pane

Warm Carasau bread with Pecorino cheese and rosemary £3.70 (V)

Pane Carasau caldo con Pecorino e rosmarino

Marinated Italian olives £3 (V)

Olive marinate

"Bruschetta" with fresh tomatoes, red onions and basil £4.50 (V)

Bruschetta con pomodoro, cipolla rossa e basilico

Starters

Baked aubergine Parmigiana £7.50 (V)

Melanzane alla Parmigiana

Deep fried squid, roasted peppers, spicy n'duja sauce and lime £8.50

Calamari fritti, peperoni arrosto, salsa di N'duja e lime

Beef carpaccio, green beans salad, Pecorino Sardo and honey mustard £8

Carpaccio di manzo, insalata di fagiolini, Pecorino Sardo, mostarda e miele

Pan fried tiger prawns, pistachio pesto, garlic and chilli £8.50

Gamberi in padella, pesto di pistacchio, aglio e peperoncino

Apulian "Burrata" cheese and cherry tomato salad with roasted asparagus £9 (V)

Burrata Pugliese, insalata di pomodorini, asparagi arrosto

Pasta, soup and risotto

"More Vegetarian and Gluten free pasta available on request"

Soup of the day £5.90 (V)

Zuppa del giorno

Traditional beef Lasagne with Béchamel £9.50

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

Ravioli filled with sheep milk ricotta and artichoke served with fresh yellow tomato sauce £10 - £13 (V)

Ravioli di ricotta di pecora e carciof, salsa di pomodoro giallo fresco

Bigoli with sausage, broccoli, red sweet onions, and Pecorino cheese £10 - £13

Bigoli con salsiccia, broccoli, cipolla rossa dolce e Pecorino

Saffron risotto with cuttlefish and peas £11 - £13.00

Risotto allo zafferano con seppie e piselli

Main courses

Pan fried breast of chicken, filled with chilli and rosemary, sautéed potatoes, peas and meat jus £11.50

Petto di pollo farcito al peperoncino e rosmarino, patate e piselli, salsa di carne

Slow cooked pork belly with apple sauce, roasted peppers and sautéed broccoli £13.50

Pancia di maiale arrosto, salsa di mele, peperoni arrosto e broccoli saltati

Grilled Beef rib eye with green beans, Parmesan shavings and Balsamico di Modena DOP £19.50

Costata di manzo alla griglia, fagiolini verdi, Parmigiano a scaglie, Balsamico di Modena DOP

Breaded and fried tuna steak with spinach and pickled radish £17

Tonno impanato e fritto, spinaci saltati e ravanelli sottaceto

Pan fried filet of sea bream, sautéed asparagus, cherry tomatoes and capers £15

Filetto di orata con asparagi, pomodorini e capperi

Side orders £4 each

**Broccoli with chilli - Green beans with shallots - Sautéed new potatoes - Sautéed garlic spinach
Mixed salad with tomatoes - 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

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Dessert

Homemade "Tiramisu" £6.00

Tiramisu

suggested dessert wine: Moscato di Trani 2014 £6

"Affogato" almond ice cream topped with espresso £5.50

Affogato alla mandorla

suggested liqueur: Amaretto di Saronno £6.20

Vanilla panna cotta with sour cherries £6

Pannacotta alla vaniglia con amarene

suggested dessert wine: Moscato Dindarello IGt Maculan 2014 £8

Dark chocolate mousse with mango sauce £6

Mousse al cioccolato fondente con salsa al mango

suggested dessert wine: Passito di Pantelleria "Ben Rye" 2013 £13

Vin Santo with "Gustoso" biscuits £9.00

Vinsanto e biscottini

Ice cream and sorbet (two scoops) £5

Gelati e Sorbetti misti

Selection of Italian cheese with walnut bread and honey £11

"Formaggi misti Italiani"

suggested fortified wine: Port Santa Eufemia LBV 2009 £7

or served individually

Parmigiano Reggiano "Vacca Rossa" 24 months aged Parmesan cheese with Modena balsamic £3.90

Gorgonzola dolce DOP creamy blue cheese £3.90

Pecorino Sardo DOP Semi hard ewe's milk cheese £3.95

Caprino "Cimbri" Mature goat cheese aromatized with sage and rosemary £3.90

<u>Grappa</u>	<u>50 ml</u>	<u>Digestives</u>	<u>50 ml</u>	<u>Coffees and Infusion</u>	
Filuverru classico	£6.50	Mirto LR	£6.00	Espresso, Americano, Filter coffee	£2.50
Vermentino LR	£7.00	Limoncello LR	£6.00	Double-espresso, Cappuccino, Latte	£3.00
Cannonau LR	£7.00	Montenegro	£6.00	Hot Chocolate	£3.50
Moscato	£7.50	Averna	£6.00	Teas & Infusions	£3.00
Filuverru Gold	£8.50	Di Saronno	£6.00	Tia Maria coffee	£7.00
Aquavite di uve LR	£8.00	Amaro Lucano	£6.00	Irish coffee,	£7.00
Aquavite di miele	£10.00	Sambuca	£6.00	Brandy coffee, Baileys coffee	£7.00
Brunello Capovilla	£12.50	Fernet Branca	£6.50	Hot Chocolate with Galliano Liqueur	£7.00
Barolo Capovilla	£12.50	Jagermeister	£6.50	Amaretto coffee	£7.00

More spirits are available, ask staff for details

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