

BY

GUSTA FOOD

M-T 8.30-16.30 SAT 9.00-18.00
 F 8.30-18.00 SUN 10.00-16.00

EAT & DRINK

BREAKFAST till noon



Italian Croissant

Different flavours and vegan option available

Italian Toast

Italian bread with Spek smoked ham, Asiago cheese and tomato

Avocado on toast (h) (v)

Italian bread with smashed avocado, chilli pepper and sunblushed tomato

L'Avocado

Italian toasted bread with smoked salmon, avocado, Asiago cheese, red onion and beef tomato

Il Vegano (v)(ve)

Italian toasted bread with hummus, tomato, aubergine and mixed salad

LIGHT BITES



Italian Crisps (v)

The famous "San Carlo" crisps in different flavours

Peperonata (v)(ve)

Sliced Pepper slowly stewed, olives, garlic and vinegar served with bread

Bread and Olives (v)

Toasted bread, olives, olive oil, balsamic vinegar and fresh green pesto

Miniboard

A good taste of cheese and meat

SALAD or SOUP



Caprese Salad (v)

Buffalo mozzarella, basil, tomato and balsamic glaze

Mediterranea Salad (v)

Mixed leaves, buffalo mozzarella onion and sunblushed tomato

Fantasia Salad

Buffalo mozzarella, tuna, sweetcorn tomato and pepper stuffed with tuna

Perla Bianca

Buffalo mozzarella and 18 month matured Parma ham

Mix di verdure (v) (ve)

Sundried tomato, Friarelli wild broccoli, grilled aubergine, mushroom and mixed leaves

Minestra del giorno (v)(ve)

Italian soup of the day served with bread

PANINI or PIADINA



2.4

Caprese (v)

Buffalo mozzarella, tomato and basil

5.75

Emiliano

Parmesan, Parma ham and rocket

6.95

Siciliano (v)

Aubergine, buffalo mozzarella, tomato and salad

6.95

Campano

Buffalo mozzarella and 18 month matured Parma ham

6.95

Ligure (v)

Buffalo mozzarella, fresh pesto and tomato

6.50

Calabrese (h)

Asiago cheese, spicy Nduja and spicy salami

Sardo

Buffalo mozzarella, tuna and tomato

Lombardo

Gorgonzola cheese, Salame Milano and rocket

2.20

Lucano

Asiago cheese, onion, tomato and salami

4.95

Valtellinese

Bresaola, rocket and parmesan

4.50

Molisano (v) (h) (ve)

Avocado, grilled tomato, chilli pepper and mushroom

4.95

Beneventano

Fontina cheese, Salame Napoli and wild broccoli

BRUSCHETTONE



Napoletana (v)

Buffalo mozzarella, tomato sauce and basil

7.75

Genovese (v)

Buffalo mozzarella, fresh pesto and parmesan flakes

7.95

Cosentina (h)

Buffalo mozzarella, N'duja and Ventricina salami

7.95

Perugina

Buffalo mozzarella, sunblushed tomato and Parma ham

7.95

Palermitana (v)

Buffalo mozzarella, aubergine, tomato sauce and ricotta

7.95

Romana (v)

Buffalo mozzarella, cherry "Piennolo" tomato and rocket

7.75

Procidana (v) (ve)

Grilled tomato, balsamic glaze, wild broccoli and Italian field mushroom

MEAT BOARD



5.95

Piccolo

Three varieties of meat

6.45

Medio

Five varieties of meat

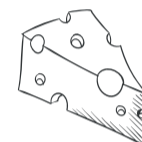
6.45

Grande

Seven varieties of meat

6.95

CHEESE BOARD



6.45

Piccolo

Three varieties of cheese

6.45

Medio

Five varieties of cheese

6.45

Grande

Seven varieties of cheese

6.45

MIXED BOARD

6.95

Piccolo

Two varieties of cheese and two varieties of meat

6.95

Medio

Two varieties of cheese and three varieties of meat

6.45

Grande

Four varieties of meat and three varieties of cheese

PASTA



7.45

Tagliatelle alla bolognese

Mince and tasty tomato sauce with tagliatelle pasta

7.95

Fresh ravioloni ricotta and spinach (v)

Fresh egg ravioli filled with ricotta, spinach and tomato sauce

7.95

Tortellini ham and cream

Tortellini pasta filled with cured ham in a creamy sauce

7.95

Always check our seasonal specials board

7.95

Romana (v)

7.95

Procidana (v) (ve)

BY

GUSTA DRINK

M-T 8.30-17.30 SAT 9.00-18.00
 F 8.30-18.00 SUN 10.00-16.00

CAFFETTERIA

Espresso	2.1
Double Espresso	2.3
Cappuccino	2.7
Americano	2.4
Flat White	2.7
Mocha	3.0
Latte	2.9
Hot Chocolate	3.4
Breakfast Tea	2.3
Herbal Tea	2.5
Iced Coffee	3.6
Milkshake	3.7
Iced Americano	3.1
Soya . Almond and Oat milk. Syrup	0.5

SOFT DRINKS

Still Water	1.65
San Benedetto sparkling Water	2.0
Italian Fruit Juices	2.5
Coke and Diet Coke	2.0
San Pellegrino Juice	2.2
Orange, Lemon, Grapefruit, Lemon & Mint, Blood Orange, Orange & Pomegranate	

ALCOHOL FREE DRINKS

Heineken Alcohol free beer	3.0
Bellini Mocktail Peach juice and sparkling water	3.0
Santa Lucia Orange san pellegrino,peach juice and lime juice	3.5
Frutta tonica Orange juice , lemon juice and tonic water	3.9
La Rossana Pomegranate and lemon and mint san pellegrino	3.9

ITALIAN BEER

Birra Messina Crystal salt 330ml	4.75
Birra Moretti 330ml	4.00
Draught Poretti	5.85
Half pint	2.95

ITALIAN COCKTAILS

Prosecco by glass	6.25
Aperol Spritz Aperol, prosecco and soda	7.25
Rossini Strawberry syrup and prosecco	6.5
Spritzoncello Limocello, prosecco and soda	6.75
Pompei Pomegranate and rum	6.50
Amalfitano Lemon, mint and gin	6.50
Bellini Peach juice and prosecco	6.25
Vesuvio Blood orange and vodka Add an extra shot	6.25 1.75

Gin Tonic Classic gin and tonic water	4.50
Espresso Martini Espresso, khalua and vodka	6.25
Irish coffee Espresso, whiskey and cream	6.25
Campari Tonic Campari and tonic	4.50
Gousta Espresso,bayles,amaro del capo and hazelnut	6.25
Aperol twin Aperol, gin and tonic	6.25

ITALIAN WINE LIST

WHITE

Gusta House White	
Small	3.95
Medium	4.45
Large	5.35

Pinot grigio garganega

Fresh, dry and delicate with a gentlefloral an critus aroma. Classic Italian white wine. Perfect matched with soft cheese and dry meat.

Small	4.15
Medium	5.35
Large	6.75
Bottle	19.95

Greco di Tufo

Clean and bright, of light yellow hue, intensely fruity on the nose with notes of apricot and green apple. It combines well with antipasti and main courses.

Small	4.90
Medium	5.95
Large	7.35
Bottle	20.95

RED

Gusta House Red

Small	3.95
Medium	4.45
Large	5.35

Syrah Organic Sicilian

An intense ruby red coloured wine, medium body.

Small	4.15
Medium	5.35
Large	6.75
Bottle	19.95

Trepasso Veneto Classico

This fruit-rich red is made from Valpolicella grapes from a vineyard in the Veneto region. Light red colour and cherry fruits flavours.

Small	4.90
Medium	5.95
Large	7.35
Bottle	20.95

Explore our wines, from the wine rack

We have got a nice selection of wine from north to south italian peninsula.

Check it out or ask to one of the team, we will be happy to help you.