

BY

# GUSTA DRINK

M-T 8.30-17.30 SAT 9.00-21.00  
 F 8.30-21.30 SUN 10.00-16.00

## CAFFETTERIA

Espresso	2.0
Double Espresso	2.2
Cappuccino	2.6
Americano	2.3
Flat White	2.6
Mocha	2.9
Latte	2.8
Hot Chocolate	3.3
Breakfast Tea	2.2
Herbal Tea	2.4
Iced Coffee	3.5
Milkshake	3.6
Iced Americano	3.0
Soya . Almond and Oat milk. Syrup	0.4

## 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 Morena 330ml	3.75
Birra Moretti 330ml	4.00
Draught Poretta .....	5.15
Half pint	2.95

## ITALIAN COCKTAILS

Prosecco by glass	5.95
Aperol Spritz Aperol, prosecco and soda	6.75
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

## CLASSIC COCKTAILS

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	3.75
Medium	4.15
Large	5.15

### Guadalmare Vermentino

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

Small	3.95
Medium	5.15
Large	6.45
Bottle	18.95

### Tenuta Marini Fiano

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	6.95
Bottle	19.95

### RED

### Gusta House Red

Small	3.75
Medium	4.15
Large	5.15

### Primitivo Organic Pugliese

An intense ruby red coloured wine, full body.

Small	3.95
Medium	5.15
Large	6.45
Bottle	18.95

### Valpolicella 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	6.95
Bottle	19.95

### 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.

BY

# GUSTA FOOD

M-T 8.30-16.00 F 8.30-17.00

SAT  
9.00-17.00

## 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 fresh italian pesto 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

#### Tricolore Salad

Buffalo mozzarella, Avocado, beef tomatoes Served with mixed leaves and toasted bread.

#### Perla Bianca

Buffalo mozzarella and 24 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

5.95

#### Emiliano

Parmesan, Parma ham and rocket

6.95

#### Siciliano (v)

Aubergine, buffalo mozzarella, tomato and

7.25

#### Ligure (v)

Buffalo mozzarella, fresh pesto and tomato

6.75

#### 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

5.50

#### Beneventano

Fontina cheese, Salame Napoli and wild broccoli

### BRUSCHETTONE



#### Napoletana (v)

Buffalo mozzarella, tomato sauce and basil

7.85

#### Genovese (v)

Buffalo mozzarella, fresh pesto and parmesan flakes

7.95

#### Cosentina (h)

Buffalo mozzarella, N'duja and Ventricina salami

8.95

#### Perugina

Buffalo mozzarella, sunblushed tomato and Parma ham

8.50

#### Palermitana (v)

Buffalo mozzarella, aubergine, tomato sauce.

8.50

#### Romana (v)

Buffalo mozzarella, cherry "Piennolo" tomato and rocket

7.95

#### Procidana (v) (ve)

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

### MEAT BOARD



6.05

#### Piccolo

Three varieties of meat

6.65

#### Medio

Five varieties of meat

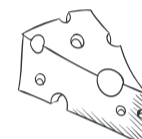
6.65

#### Grande

Seven varieties of meat

7.15

### CHEESE BOARD



6.65

#### Piccolo

Three varieties of cheese

6.65

#### Medio

Five varieties of cheese

6.65

#### Grande

Seven varieties of cheese

6.65

### MIXED BOARD

7.25

#### Piccolo

Two varieties of cheese and two varieties of meat

7.05

#### Medio

Two varieties of cheese and three varieties of meat

6.65

#### Grande

Four varieties of meat and three varieties of cheese

### PASTA



7.65

#### Tagliatelle alla bolognese

Mince and tasty tomato sauce with tagliatelle pasta

8.05

#### Canelloni ricotta and spinach (v)

Fresh canneloni filled with ricotta and spinach, served with salad and bread

8.05

#### Spaghetti alla N'duja

Spaghetti pasta with n'duja, tomato sauce and basil.

8.05

Always check our seasonal specials board