



we wish you a

Merry Christmas

and

a Happy New Year



gd
GUSTO DIVINO
ITALIAN RESTAURANT



CHRISTMAS MENU

STARTERS

Calamari Fritti – £9.50

Crisp and tender squid, coated in breadcrumb and semolina flour with herbs, served with tartare sauce and a fresh rocket salad.

Antipasto for 2 – £16.95 (G.F.)

A platter of Italian flavours: Parma ham, Napoli salami, Trentino speck, Buffalo mozzarella from Campania, semi-dried Sicilian tomatoes, black olives, and homemade grilled ciabatta topped with chopped seasoned tomato.

Burrata – £9.75 (G.F.)

Creamy burrata cheese with heritage tomatoes, pesto, balsamic reduction, fresh basil, and a sprinkle of crushed pistachios.

MAINS

Risotto con Caprino – £15.20 (G.F.)

Aged Arborio rice risotto with goat's cheese, mushrooms, and cream tartufata, creating a rich and indulgent flavor.

Pizza Rustica – £16.90

Tomato sauce, mozzarella, pork sausage, peppers, Gorgonzola, and onions, finished with a drizzle of garlic oil for the perfect savory touch.

Tagliatelle Frutti di Mare Cremose – £17.65

Fresh tagliatelle embrace a rich mix of seafood, gently deglazed with fine white wine. Velvety cream blends harmoniously with the flavors of the sea, while a subtle touch of chili adds intensity and a perfectly balanced spicy finish.

Filetto di Manzo alla Griglia (8oz) – £27.25 (G.F.)

Grilled beef fillet, paired with creamy gratin di patate and a delicate Jack Daniel's sauce.

DESSERTS

Gelato con Limoncello – £7.50 (G.F.)

A scoop of creamy vanilla and honeycomb ice cream, served with a shot of zesty limoncello for a refreshing finish.

Tartufo Nocciola – £8.50

Decadent hazelnut gelato truffle served on a bed of rich chocolate sauce, accompanied by fresh seasonal fruits, with a sprinkle of crushed hazelnuts for extra crunch