

# GUSTO

ITALIAN KITCHEN

SNACKS

## STUZZICHINI

- Olive Miste (VGO)** 5  
Garlic, chilli, lemon
- Pane e Olio d'Oliva (VGO)** 6  
Focaccia, olive oil, balsamic

APPETISERS

## ANTIPASTI

- Calamari Croccanti** 9.50  
Crispy squid, aioli, roast lime
- Trota Locale Affumicata** 12.50  
Smoked chalkstream trout, grapefruit, chicory, crispy capers, vodka crème fraîche
- Carpaccio Di Cervo** 12  
Venison carpaccio, rocket leaves, Parmesan
- Burrata (V)** 10.50  
Grilled peaches, chicory, basil oil
- Suppli Alla Carbonara** 9.50  
Spaghetti carbonara croquettes, rocket, Parmesan
- Gamberoni** 13.50  
King prawns, roasted lemon, gremolata
- Insalata Caprese (V)** 10.50 / 18.50  
Heritage tomatoes, baby mozzarella, fresh basil, black olive crumb
- Bruschette Della Casa (VGO)** 9  
Isle of Wight tomatoes, confit garlic, fresh herbs, extra virgin olive oil
- Bistecca Alla Tartara** 12.50  
Classic beef tartare, crisp breads, truffle emulsion
- Guance Di Maiale Brasate** 9.50  
Slow braised pig cheeks, creamy herbed polenta, red wine jus, gremolata
- Arancini Al Tartufo (V)** 8.50  
Truffle & Parmesan arancini, aioli
- 'Nduja Arancini** 9.50  
'Nduja & Parmesan arancini, aioli
- Insalata Di Barbabietola, Pera a Gorgonzola (VGO)** 9.50  
Beetroot, pear & Gorgonzola salad, candied walnuts
- Insalata Cesare** 10.50 / 18.50  
Baby gem, chicken breast, garlic croutons, pancetta, Caesar dressing


SIDES

## CONTORNI

- Patatine Fritte Al Tartufo e Parmigiano (V)** 7.50  
Truffle & Parmesan thin-cut fries
- Broccolini Alle Mandorle Tostate (V)** 8  
Tenderstem, confit garlic, toasted almonds
- Insalata Di Rucola e Pomodori Secchi (V)** 7  
Rocket & sundried tomato salad, balsamic vinegar
- Polenta Mantecata Al Tartufo (V)** 6  
Truffled polenta, gremolata
- Lattuga Alla Brace (V)** 6  
Babygem, truffle emulsion

(V) = VEGETARIAN / (VG) = VEGAN / (VGO) = VEGAN OPTIONAL

- Salumi** 12  
Cured Italian meats, sundried tomatoes, cornichons

**LUNCH Deal | Two Courses - £23.75\***   
Monday - Thursday | 12pm - 2:30pm

Please also see our **Daily Sandwich Board**

CHEF'S SIGNATURES

## SPECIALITÀ

- Lasagne Di Guancia Di Manzo** 19.75  
Braised beef cheek lasagne, rich bechamel, Parmesan
- Pollo Alla Milanese** 21  
Chicken Milanese, truffled polenta, grilled tenderstem
- Costata Di Manzo Alla Griglia** 36  
Ribeye steak, roasted vine tomatoes, pangrattato, grilled tenderstem, thin-cut fries, red wine jus
- Branzino Intero** 24  
Whole seabass, tenderstem, confit garlic
- La Bistecca Burger** 19  
6oz beef patty, brioche bun, baby gem, crispy pancetta, mozzarella, truffle aioli, thin-cut fries
- Gnocchi Dorati Con Zucca e Pinoli (VG)** 19.50  
Pan-fried gnocchi, roasted squash, spinach, pine nuts, garlic emulsion

PASTA

## PASTE

- Spaghetti Alla Carbonara** 18.50  
Guanciale, garlic, egg yolk
- Rigatoni Puttanesca (VGO)** 17.50  
Rich tomato sauce, capers, garlic, anchovies, olives
- Bucatini Con Gamberi** 22.50  
Bucatini pasta, guanciale, prawns, mascarpone, pesto
- Tagliatelle Al Ragù Di Guance Di Maiale** 19.50  
Tagliatelle pasta, pig cheek ragù

**EARLY BIRD** Get 20% off your food bill!  
Monday - Thursday | Order between 5 - 6pm

Almost every dish can be **made gluten-free** upon request - please inform your server upon ordering.

We also take **allergens very seriously**, please inform a member of our team if you have any allergies, questions or concerns.

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@dogandcrookbrambridge

 **Wine & Dine WEDNESDAY - £50**  
Any Two Mains\* and a Bottle of House Wine

**Bottomless LASAGNE for £22.50**  
Thursday | 5 - 8:30pm | with garlic bread & side salad



## COCKTAILS

Any Two **COCKTAILS** for £16  
Monday - Friday | 12pm - 6:30pm

<b>Negroni</b> Bombay Sapphire, Campari, sweet vermouth, blood orange	10
<b>Paloma</b> Cazadores Blanco tequila, pink grapefruit juice, soda, grapefruit	12.50
<b>Picante Della Casa</b> Patrón, agave, soda, chilli	14.50
<b>Monte Mule</b> Amaro Montenegro, ginger beer, lime	9.50
<b>Espresso Martini</b> Espresso, Kahlúa, vanilla vodka, coffee beans	9.50
<b>Bellini</b> Prosecco, <b>Choose</b> peach or strawberry	8.50
<b>Venetian Spritz</b> Campari, prosecco, soda, olives	9.50
<b>Limoncello Spritz</b> Limoncello, prosecco, soda, lemon	9.50
<b>Hugo Spritz</b> St. Germain, prosecco, soda, mint	9.50
<b>Aperol Spritz</b> Aperol, prosecco, soda, orange	9.50

## NO & LOW

<b>Amalfi Spritz</b> Traditional Italian non-alcoholic Aperitivo Crodino, lemon	7
<b>Lemon &amp; Elderflower Pressé</b> San Pellegrino Limonata, elderflower, mint	6
<b>Blood Orange Spritz</b> San Pellegrino Aranciata, blood orange, soda	6
<b>Strawberry Spritz</b> Strawberry purée, lemonade, strawberries	6
<b>Cucumber &amp; Watermelon Spritz</b> Watermelon, soda, cucumber, mint	6
<b>Virgin Peach Bellini</b> Peach purée, lemonade	4.50

## ROSÉ

<b>Pinot Grigio Blush, Primi Soli</b> Veneto   A light, delicate style of rose wine with a soft, refreshing burst of summer red fruits 12.5%	6.50 / 8.50 / 25
<b>Masseria Stelle Puglia Zinfandel Rosé</b> Puglia   Crisp, light and fresh, with lovely hints of fresh fruit on the nose 12.5%	7.50 / 9.50 / 28
<b>Tenuta La Presa Chiaretto di Bardolino</b> Veneto   Flavours of white peach, wild raspberry and a hint of citrus, pale and delicate, yet bright and fresh 12.5%	9.5 / 12 / 35

## SPARKLING

<b>Serenello Prosecco DOC</b> Veneto   Aromas of apple and pear, smooth and fresh on the palate 10.5%	5.50 / 28.5
<b>Serenello Prosecco Rosé DOC</b> Veneto   Intense floral aromas and fruity strawberry on the palate 10.5%	5.50 / 28.5
<b>Contadi Castaldi Saten Franciacorta Brut</b> Lombardy   Bright straw colour with persistent bubbles. Elegant apple, blackberry leaf, and toast aromas. Fresh, dry, long finish 12.5%	75

## WHITE

<b>Pinot Grigio, Primi Soli</b> Veneto   Dry, crispy, fruity, hint of lemon 11%	6.50 / 8.50 / 25
<b>Farfalla Trebbiano</b> Puglia   Crisp, light and fresh, with lovely hints of fresh fruit on the nose 11%	7.50 / 9.50 / 28
<b>Grillo, Petrarinusa</b> Sicilia   Delicate, crisp and full of citrus flavours 12.5%	8 / 10.50 / 31
<b>Tor Del Colle Sauvignon Blanc</b> Veneto   A straw yellow colour with an aromatic bouquet. Dry, pleasant and velvety with a good body 12.5%	9 / 12 / 34
<b>Pecorino, Terre di Chieti</b> Abruzzo   Fresh and savoury, with lemon zest, pear, and fresh cut grass on the nose 12.5%	35
<b>La Soraia Gavi di Gavi DOCG</b> Piemonte   Light and fresh with subtle peach flavours 12.5%	46
<b>Dolianova Prendas Vermentino DOC</b> Sardinia   A great example of this grape, delicate and fresh with a long finish and aromas of baked apple 13%	52

## RED

<b>Merlot, Primi Soli</b> Veneto   Luscious blackberries combine with damson to give this wine an overwhelming abundance of fruit content 12.5%	6.50 / 8.50 / 25
<b>Petrarinusa Organic Nero D'avola</b> Sicilia   Sicily's most famous red grape - smooth and approachable 13.5%	7.50 / 9.50 / 28
<b>Grillo, Petrarinusa</b> Sicilia   Delicate, crisp and full of citrus flavours 12.5%	8 / 10.50 / 31
<b>Vignamadre Dega Bio Montepulciano d'Abruzzo</b> Abruzzo   Ruby red, with cherry, blueberry, blackcurrant & plum on the nose, with soft tannins 13%	8 / 10.50 / 31
<b>Maestro Primitivo Puglia</b> Abruzzo   Full of dark fruit flavours and spice 13.5%	9.50 / 12.50 / 35
<b>Sant'Ilario Chianti DOCG</b> Tuscany   Dry and full bodied, scents of violets, cherry and forest fruits 13%	41
<b>Monteci Valpolicella Ripasso</b> Valpolicella   Full bodied with ripe tannins, cherry, cassis and black pepper 14%	52
<b>Trambusti Brunello di Montalcino</b> Tuscany   Aged in oak for two years, this great wine of Italy is ruby red in colour, and persistent on the nose 15%	95

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**FIZZ FRIDAY** Bottle of Prosecco - £20  
Every Friday | 4pm - 7pm

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