



Italian Feast

To share

Garlic, rosemary pizzezza *PB G*
Stracciatella, toasted almond, honey *V G D*
Bruschetta, eggplant, buffalo curd, sage *V G D*
Antipasto platter, grissini *G*
Crudo of the day, blood orange, watercress, capers *S*
Burrata, heirloom tomato, basil *V D*
Fried calamari, garlic aioli *S G*
Pork and veal meatballs, Napoli sauce *G D*

To share

Wild porcini mushroom risotto *D*
Penne all'Amatriciana *G D*
Bucatini, butternut squash, pecorino, pistachio *V G D*

Fish of the day, zucchini, lemon dressing *S G D*
Spatchcock all'Arrabbiata
Veal cutlet alla Milanese *G D*

*Served with Baby cos, radicchio, apple, walnut, pecorino V D N
& Duck fat potatoes*



Chinese menu 中文菜单

To share

Salted caramel popcorn semifreddo *V D N*
Orange-scented tiramisú *V G D*

Gusto will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.

*PB = Plant-based, V = Vegetarian, S = contains Seafood,
G = contains Gluten, D= contains Dairy, N = contains Nuts*