DRINK MENÙ	LOVEGUSTO
SOFT DRINKS —	WHITE WINE —
- Still Water 2.9	House White Italy 175ml 5.9   250ml 7.5  Our choice of White, selected between many Bottle 20.9 to give you the best experience of LoveGusto.
Sparkling Water 2.9	to give you the best experience of LobeGusto.
Coke/Diet Coke 2.9	Pinot Grigio Italy Lightly dry, extremely fresh, delicately fruity and well balanced.  175ml 6.5   250ml 7.5 Bottle 22.5
- Appletiser 2.9	Sauvignon Blanc South Africa 175ml 6.5   250ml 8.5
Lemonade 2.9	Goosberry, lychee, and guava aromas.  Well balanced, smooth with a crisp finish.  Bottle 24.9
- Elderflower 2.9	ROSÉ —
Orange/Apple/Pineapple Juice 2.9	House Rosé Italy 175ml 5.9   250ml 7.5  Our choice of Rosé, selected between many to give you the best experience of LoveGusto
Orange & Passion Fruit / Apple & Mango J20 3.5	RED —
BEERS AND CIDERS —	House Red Italy 175ml 5.9   250ml 7.5  Our choice of Red, selected between many Bottle 20.9 to give you the best experience of LoveGusto.
- Corona 330ml 4	- Merlot Italy 175ml 6.5   250ml 8.2
- Estrella 330ml 4	Intense ruby-red colour, well balanced wine Bottle 23.9 with a fresh, highly fruity flavour and a full body.
- Tribute Cornish Pale Ale 500ml 6	Cabernet Sauvignon South Africa 175ml 6.5 This full bodied red wine displays 250ml 8.2   Bottle 23.9
Draft Birra Moretti 1/2 pint 4   1 pint 6.5	aromas of blackcurrant, cassis and spices.
Draft	CHAMPAGNE AND SPARKLING —
South West Orchards 1/2 pint 4   1 pint 6.5  OR CODE	Prosecco DOC, Brut Italy 175ml 9.9 Bottle 27.9 Bright straw-yellow colour with delicate bubbles. Pleasantly fruity and well balanced.
OK GODE	
Discover our menu also DIGITALLY!	- Carte Blanche Brut France Bottle 55.9  An elegant and subtle champagne, fresh and fruity with floral hints.

IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER.





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FOOD MENÙ	LOVEGUSTO
TAPAS —	- PASTA
Focaccia VE - GFO Focaccia bread served with olive oil and balsamic	- Lasagna 13.9 Fresh egg pasta layers with bolognese sauce and béchamel
Tomato and cream soup Freshly made tomato soup, topped with cream and focaccia croutons	- Sea Food Linguine 15.9 Linguine pasta with chilli garlic prawns, mussels, squid, in tomato and bisque sauce
Athens ve - GF Halloumi cheese and chilli jam	Truffle and mushroom linguine 13.9 Linguine pasta with truffle, chestnut mushroom and parmesan
Arancini ve Tomato and cheese rice croquettes served with parmesan cream	- Ravioli 15.9  Aubergine and scamorza cheese panciotti pasta in parmesan cream
<b>Squid</b> Fried calamari served with lime and black pepper mayo	- Bolognese 12.9 Linguine pasta with 100% beef mince bolognese sauce
Mesquite Chicken Wings Sweet and spicy sticky wings	and parmesan cheese  - Amatriciana 12.9
Chorizo GF Spanish Chorizo in red wine sauce	Linguine pasta in rich tomato sauce, crispy guanciale and pecorino cheese.
Hummus ve-GFO House hummus served with foaccia bread	PIZZA Sold by slice
Sauteed Mussels GFO White wine and thyme sauteed mussels	- Margherita 8.9 Tomato sauce, mozzarella cheese, parmesan, extra virgin olive oil
Ravioli Fried Panciotti Ravioli pasta, filled with aubergine and scamorza cheese, topped with truffle and parmesan sauce.	- Piccante 12.5 Tomato sauce, mozzarella, pepperoni, olives, caramelised onion, fresh chilli
All 4.9	Ham and Mushroom 10.9 Tomato sauce, mozzarella cheese, garlic mushrooms, italian ham
SHARING PLATTERS —	- 4 Cheese 13.9 Creamy lemon base, mozzarella, pecorino romano cheese,
Meat and Cheese GFO Our selection of italian charcuterie and cheese, served with focaccia bread.  18.9	gorgonzola cream, parmesan chips, black pepper  Amatriciana 11.9
Fish Platter 19.9 Mussels in thyme, garlic and white wine sauce, calamari,	Tomato sauce, mozzarella, red onion, crispy guanciale, parmesan cheese
tempura prawns, whitebait. Served with chips and chilli jam.	Vegetable Supreme 12.9 Creamy white sauce, mozzarella, red onion, roasted peppers, cherry tomatoes, rocket
* Gluten Free Options Available	and the second s

FOOD MENÙ	LOVEGUSTO
A LA CARTE	- DESSERT
- Green Peppercorn Steak 23.9 Sirloin steak, served with green peppercorn sauce, house salad and fries.	- Affogato VE - GF Vanilla gelato, espresso coffee and amaretto liqueur  - Biscoff cheesecake VE Cold cheesecake made with biscoff cream and crunchy biscuit base
- Dolcelatte Steak 23.9 Sirloin steak, served with dolcelatte sauce, house salad and fries	- Chocolate Gateau ve - GF  Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge, topped with white chocolate sauce.
- <b>Chicken Lovegusto</b> Chicken thigh fillet, cooked with mandolin potatoes, white onion, wine, garlic and lemon. Served with fries and house salad.	- <b>Sicilian cannolo ve</b> Crunchy biscuit shell, filled with sweetened sheep ricotta cheese and topped with pistachio sauce  All Dessert 5.9
- <b>Chicken Diavolo</b> Chicken thigh fillet, in spicy tomato sauce, olives and capers.	Lemon Sorbet vg  Vanilla / Pistachio /
BURGERS  All served with homemade brioche buns	Straciatella Ice Cream <i>vE</i> 2.5 Per Scoop
- <b>The Burger</b> 12.9 Rocket, tomato, burger butty, mozzarella cheese, crispy guanciale -	COCKTAILS  - Alabama Slammer Southern Comfort, Amaretto, Orange Juice, Grenadine
- <b>Veggy Must Be VE</b> Sundried tomato, grilled aubergine, grilled courgette, grilled peppers, sauteed turnip tops	- Amaretto Sour Amaretto, Lemon Juice, Gomme - Espresso Martini
SIDE —	Espresso, coffee liquor, vodka  - Pink Gin Fizz  Pink Gin, Prosecco, Grenadine, Lemon Juice, Soda
House Salad Mixed leaf salad, cherry tomato, onion, cucumber, EVO oil and balsamic vinegar	- <b>Pornostar Martini</b> Vanilla Vodka, Passoa, Passion Fruit Puree, Pineapple Juice, Prosecco, Gomme
- Chips 3	- Aperol Spritz Aperol, prosecco, soda
Truffle and Parmesan Chips 4.9	- Tropical Fruit Cooler - 0% Passion Fruit Puree, Orange Juice, Grenadine  All 8.5
	A11 0.3