

# guoto

## NEW YEAR MENU

### Starters

**ZUPPA DEL GIORNO**  
homemade soup of the day

**AL FORMAGGIO V**  
Pizza bread with mozzarella & garlic

**Padron Peppers (v)**  
Served with grill green peppers with, rock salt

**BRUSCHETTA DELLA CASA (v)**  
(CHARGRILLED GARLIC CIABATTA TOPPED WITH FRESH TOMATOES, RED ONION AND AL ROSMARINO VE.

**Focaccia (V)**  
Bread with rosemary and rocket salt

**Scallops served with**  
Mash potatoes,& carrot and drizzle of olive oil

**Gamberoni**  
Peeled king prawns sautéed with garlic, wine, lemon, chilli butter and fish stock serve it with baked bread

**£76 PER PERSON**

**MARINARA VE (V)**  
Pizza bread with tomato base and no cheese

**POLPETTE**  
Fresh homemade meatballs in tomato sauce served with slice of garlic bread

**Goat Cheese (v)**  
Char grilled goat cheese serve it with beetroot, orange garlic, olive oil, and Drizzle of balsamic glaze

### Mains

**Rib Eye Steak**  
Served With Cherry Tomatoes & chips or roasted potatoes, (+£15 Supplementary Charge)

**Salmone**  
Serve it with honey and mustard, baked potatoes, ranged,of cooked, vegetables green beans and wedge of lemon

**Tagliatelle Rosso Vegetarian's (v)**  
Sun-dried tomatoes, courgette, spring onions, red pesto, a dash of cream, option vegan cream, spinach, parsley, cherry tomatoes.

**LASAGNA CLASSICA**  
layers of pasta, minced beef, mozzarella, parmesan, bechamel sauce

**Risotto verdure**  
Green beans, spring onions, courgette, spinach, butter, white wine, Parmesan, lemon fresh mint

**POLLO MILANESA**  
Chicken breast, coated in crisp breadcrumbs, served with spaghetti pomodoro and tomato sauce.

**Agnello Al FORNO**  
Lamb shank Slow steam cooked lamb served with gravy Baked potatoes, green beans, rosemary

**LINGUINE PESCATORE**  
linguine tossed with sautéed king prawns, squid, mussels in tomato and basil sauce, white wine, parsley, chilli butter and garlic oil

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**POLLO CON FUNGHI**  
flame grilled chicken breast, creamy mushroom sauce, parmesan, fries, parsley, leaves and salt and pepper

**PASTA**  
Gluten-free and vegan available, please ask a member of staff

**RAVIOLI**  
Fresh ravioli filled with spinach and ricotta cheese, cherry tomatoes, wild rocket and shaved Parmesan

**Salad - Goat Cheese Salad (v)**  
Rocket mix paper Sunday tomatoes, pomegranate sprinklewalnuts, balsamic glazing

### Desserts

**Soufflé al cioccolato**

**Panna cotta**

**Cheesecake**

**Tiramisu**

**Hot drinks**

**Macchiato**

**Cappuccino**

**Sorbets**

(Lemon raspberry mango)

**Espresso**

**Latte**

**Mocha**

**Ice cream**

(Vanilla Chocolate Strawberry)

To serve you the perfect steak we use british prime beef, hung the traditional way, and aged for up to 30 days.

All our dishes are seasoned with salt and black pepper. Allergies & Intolerances\* if you have concerns about an allergy or intolerance please speak to our staff before your order. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.