

Risotto

Risotto Frutti Di Mare	22.95
<i>Mussels, prawns, squid, cherry tomatoes, chilli butter, white wine, parsley & garlic olive oil</i>	
Risotto Pollo Pomodoro	18.95
<i>Chicken, mushrooms, cherry tomatoes, parsley, Parmesan, butter & white wine</i>	
Risotto Verdure (V)	18.95
<i>Green beans, spring onion, courgette, spinach, butter, white wine, Parmesan, lemon & mint</i>	
Risotto Milanese (V)	18.50
<i>Vegetable stock, olive oil, white wine, saffron butter & Parmigiano</i>	

Pesce - Fish

Salmone	26.95
<i>Salmon with honey mustard, baked potatoes, mixed vegetables, green beans & lemon</i>	
Branzino	25.95
<i>Pan-fried seabass with lemon butter sauce, baked potatoes, mixed vegetables, green beans & lemon</i>	
Mussels Marinara	22.90
<i>Mussels with carrot, garlic, parsley & white wine, baked with a pizza dough crust</i>	
Gamberoni	22.90
<i>King prawns sautéed with garlic, white wine, lemon, chilli butter & fish stock, served with baked bread</i>	
<i>All fish is filleted but may contain bones.</i>	

Carne - Meat

Sirloin Steak	32.90
<i>Flame-grilled, served with fries & cherry tomatoes</i>	
Sauces to accompany your steak	3.95
<i>Peppercorn Mushroom Garlic butter</i>	
Agnello Al Forno	27.90
<i>Slow-cooked lamb shank with gravy, baked potatoes, green beans & rosemary</i>	
Pollo Con Funghi	23.90
<i>Flame-grilled chicken breast with creamy mushroom sauce, Parmesan, roasted potatoes & salad leaves</i>	
Saltimbocca Di Pollo O Maiale	26.90
<i>Mussels with carrot, garlic, parsley & white wine, baked with a pizza dough crust</i>	
Pollo Milanese	22.90
<i>Chicken breast, coated in crispy breadcrumbs served with spaghetti pomodoro</i>	
<i>We use British prime beef, hung the traditional way & aged for up to 30 days.</i>	

Pizza

Margherita (V)	14.95
<i>Tomato sauce & mozzarella</i>	
Pepperoni	15.95
<i>Tomato sauce, mozzarella, salami, basil & oregano</i>	
Tropicana	15.45
<i>Ham, pineapple, mozzarella & tomato sauce</i>	
Carne Toscana	17.45
<i>Spicy salami, meatballs, mozzarella, Parmesan & tomato sauce</i>	
Contadina (V)	17.95
<i>Mozzarella, tomato sauce, mushrooms, spinach, roasted peppers, goat's cheese & red onion</i>	
Diavola	17.99
<i>Mozzarella, spicy salami, chillies, roasted peppers & tomato sauce</i>	
Fiorentina (V)	17.95
<i>Fresh spinach, mozzarella, tomato sauce, egg, Parmesan & garlic oil</i>	
Quattro Formaggi (V)	18.90
<i>Tomato sauce, four cheeses, basil, oregano & Parmesan</i>	
Gusto Speciale	18.90
<i>Spicy salami, pepperoni, roasted peppers, chilli, mozzarella, red onion & tomato sauce</i>	
Crudo e Burrata	24.95
<i>Tomato sauce, mozzarella, Parma ham, burrata & fresh rocket</i>	
EXTRA TOPPINGS	
Meat	+3.50
Vegetables	+2.50
Turn any pizza into a calzone	+2

Calzone

Calzone Piccante	19.95
<i>Folded pizza filled with pepperoni, ham, roasted peppers, red onion, chillies, beef ragu, mozzarella & tomato sauce</i>	
Calzone Contadina (V)	18.95
<i>Folded vegetarian pizza with spinach, red onion, goat's cheese, mushrooms, roasted peppers, mozzarella & tomato sauce</i>	
<i>Served with fresh mixed salad</i>	

Insalate - Salads

Goat Cheese Salad (V) (N)	16.95
<i>Mixed salad with sun-dried tomatoes, pomegranate, walnuts, peppers & balsamic glaze</i>	
Chicken Caesar Salad	17.95
<i>Grilled chicken, garlic croutons, crispy pancetta, Caesar dressing, olive oil, vinegar & Parmesan</i>	

Contorni - Side Dishes

Insalatata Mista (V)	6.95
<i>Mixed leaves, tomatoes, red onion, olives & balsamic dressing</i>	
Rocket Salad (V)	6.95
<i>Rocket, cherry tomatoes, Parmesan & balsamic glaze</i>	
Green Beans (V)	4.95
<i>With white wine, butter & parsley</i>	
French Fries or Roasted Potatoes	5.95
Mixed Steamed Vegetables (V)	6.90

Kids Menu

Pizza or Pasta	10.90
-----------------------------	--------------

Starters & Antipasti

Zuppa Del Giorno	8.90	
<i>Homemade soup of the day</i>		
Al Formaggio (V)	9.95	
<i>Pizza bread with mozzarella & garlic</i>		
Focaccia (V)	9.00	
<i>Traditional bread with rosemary & rock salt</i>		
Marinated Mixed Olives	9.00	
<i>May contain stones</i>		
Padron Peppers (V)	9.50	
<i>Grilled green peppers with rock salt</i>		
Bruschetta Della Casa (V)	10.90	
<i>Homemade bread topped with fresh tomatoes, oregano, garlic & basil</i>		
Portobello Mushroom	11.90	
<i>Baked mushrooms filled with soft cheese, spring onion & pesto (contains nuts)</i>		
Add pancetta +2.00		
Caprese (V)	10.90	
<i>Buffalo mozzarella with tomatoes, olive oil & rock salt</i>		
Calamari	12.90	
<i>Crisp fried calamari with homemade garlic dip & lemon</i>		
Polpette	11.90	
<i>Homemade meatballs in tomato sauce, served with garlic bread & Parmesan</i>		
Goat Cheese	12.90	
<i>Chargrilled goat's cheese with beetroot, orange, olive oil & balsamic glaze</i>		
Burrata (V) (N)	15.00	
<i>Creamy Italian cheese with mixed tomatoes & olives</i>		
Add Parma ham +3.50		
Mussels Marinara	15.95	
<i>Mussels with carrot, garlic, parsley & white wine, baked with a pizza dough crust</i>		
Gamberoni	14.95	
<i>King prawns sautéed with garlic, white wine, lemon, chilli butter & fish stock, served with baked bread</i>		
	Single	To Share
Antipasto Misto	14.95	21.95
<i>A selection of Italian favorites: Parma ham, Napoli salami, chorizo, Milano, gherkins, olives, tomato, buffalo mozzarella & baked bread</i>		

Pasta

Spaghetti Con Aglio, Olio E Peperoncino (V)	11.95
<i>Garlic, olive oil, chilli & parsley</i>	
Spaghetti Pomodoro (V)	14.95
<i>Cherry tomatoes, tomato & basil sauce, finished with garlic olive oil</i>	
Choice of penne or spaghetti	
Penne Arrabbiata (V)	14.95
<i>Traditional bread with rosemary & rock salt</i>	
Spaghetti Carbonara	16.95
<i>Parmesan, egg yolk, cream & pancetta</i>	
Lasagna Classica	16.95
<i>Traditional layers of pasta with minced beef, mozzarella, Parmesan & béchamel sauce</i>	
Spaghetti Bolognese	17.95
<i>Classic minced beef ragu, finished with garlic olive oil</i>	
Penne Crema	17.95
<i>Penne with chicken, mushrooms, spinach & garlic in a creamy Parmesan white wine sauce, finished with garlic olive oil</i>	
<i>Please Note: Contains a light amount of chicken. Add extra grilled chicken for a heartier option.</i>	
Penne Amatriciana	17.95
<i>Pancetta, cherry tomatoes, onion, garlic & tomato sauce</i>	
Tagliatelle Rosso Vegetariano (V)	17.95
<i>Sun-dried tomatoes, courgette, spring onion, red pesto, cream, spinach & cherry tomatoes</i>	
Ravioli Vegetariano (V)	18.90
<i>Fresh ravioli filled with spinach & ricotta, served with cherry tomatoes, Parmesan & creamy tomato sauce</i>	
Tagliatelle Rosso	19.90
<i>Chicken, sun-dried tomatoes, spring onion, cream & tomato sauce</i>	
Tagliatelle con Salmone	21.95
<i>Prawns, smoked salmon, spring onion, garlic, white wine, Parmesan, tomato sauce & cream</i>	
Linguine Pescatora	20.95
<i>Linguine with prawns, squid & mussels in tomato & basil sauce with white wine, parsley, chilli butter & garlic oil</i>	
Prawn Chilli Linguine	20.90
<i>Linguine with prawns, cherry tomatoes, chilli, spring onion, courgettes, green beans, white wine, parsley, chilli butter & fish stock</i>	
Tagliatelle Truffle	24.90
<i>Tagliatelle with fresh truffle, stracciatella & cured egg yolk</i>	
<i>Gluten-free and vegan options available - please ask a member of staff.</i>	
EXTRA TOPPINGS	
Grilled Chicken	+6.00
Burrata	+6.00
Truffle	+6.00

gusto
BLK RESTAURANT

Food Menu

+44 1708 843 766

Desserts

Soufflé Al Cioccolato.....12.90

A classic chocolate fondant soufflé with a molten center, served with vanilla ice cream

Cheesecake Monterosa.....12.90

Creamy mascarpone cheesecake on a biscuit base, topped with strawberry and raspberry coulis

Tiramisù (Egg-Free).....12.90

A traditional Venetian dessert made without eggs: light sponge soaked in coffee & amaretto, layered with mascarpone cream

Panna Cotta.....10.00

Silky vanilla panna cotta served with fresh strawberry and raspberry coulis

Selection Of Ice Cream (3 Scoops).....7.90

Strawberry, vanilla, or chocolate

Selection Of Sorbets (3 Scoops).....7.90

Lemon, raspberry, or mango

Affogato.....7.90

Vanilla ice cream "drowned" with a shot of espresso


Dessert Of The Day

Ask your server for today's special creation

All our desserts are freshly homemade. We prepare everything with care using traditional recipes. Our Tiramisù is made without eggs; a lighter twist on the classic Venetian dessert

quoto
BLK RESTAURANT

Desserts Menu

 +44 1708 843 766

Coffee

White Americano.....	3.50
Black Americano.....	2.50
Cappuccino.....	3.45
Latte.....	3.45
Macchiato (Double Shot).....	3.40
Espresso (Single Shot).....	2.00
Espresso (Double Shot).....	3.00
Mocha.....	3.50
Hot Chocolate.....	3.80
Iced Coffee.....	5.00

SPECIALTY COFFEES

Irish Coffee.....	8.00
<i>Jameson, espresso, a hint of brown sugar & cream</i>	
Baileys Coffee.....	8.00
<i>Baileys, espresso, a hint of brown sugar & cream</i>	

Teas

Earl Grey.....	2.00
Peppermint.....	2.00
Ginger.....	2.00
Chamomile.....	2.00

Extras

Add Syrup.....	0.50
<i>Vanilla, Hazelnut, Caramel</i>	
Alternative Milks.....	2.00
<i>Soya, Oat, Almond, Coconut</i>	

guato
BLK RESTAURANT

Drinks Menu

☎ +44 1708 843 766