

GUSTO

ITALIAN

# BOTTOMLESS BRUNCH

*Elegantly Italian*

*Elegantly Italian*



# BOTTOMLESS BRUNCH

£37 per person

Enjoy our signature Gusto Dough Petals™ to start followed by a main of your choice and unlimited drinks from the selection below for 90 minutes:

## DRINKS

Mix and match any of the following:

### APEROL SPRITZ

Aperol, Prosecco, soda

### PORNSTAR SPRITZ

Absolut Vanilia Vodka, Passoã, pineapple juice, passion fruit purée, vanilla syrup, lemon, soda

### PEACH BELLINI

Prosecco, peach liqueur and peach purée

### PROSECCO

Crisp and refreshing with notes of pear drops, green apple and lemon

### LIMONCELLO SANGRIA

Tosolini Limoncello, white wine, pink grapefruit, orange juice, lemon, elderflower cordial, mint, strawberries, Fever-Tree Sicilian Lemonade

### PINK SPRITZ

Beefeater Pink Gin, raspberry liqueur, lemon & apple juice, lemonade

### BERRY SANGRIA

Raspberry & strawberry liqueur, red wine, lemon & apple juice, strawberry syrup, lemonade

### APEROL MARGARITA

El Jimador Blanco, Aperol, lime & orange juice, sugar syrup

### BRUNCH PUNCH

Bacardi Caribbean Spiced, Bacardi Blanca, blue curaçao, passionfruit syrup, lime & pineapple juice, soda

### ITALIAN ICED COFFEE

Tia Maria, Amaretto, oat milk, espresso

## BOTTLE OF MENE BRE A BLONDE

Made in Italy's oldest brewery in Biella, using water that flows naturally from pure Alpine glaciers (330ml)

## TO START

### GUSTO DOUGH PETALS™

with garlic and parsley, served with garlic butter **V** 790kcal

## MAINS

Choose one of the following:

### PAN-FRIED FILLET OF SEA BASS **RG**

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 369kcal  
... extra fillet 550kcal + 4.00

### SMASHED AVOCADO ON TOAST

... with smoked salmon, spring greens and poached egg 368kcal  
... with spring greens and poached egg **V** 271kcal

### GUSTO'S CLASSIC BURGER +2.00

beef chuck & short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries\* 1209kcal, or salad 824kcal  
... add pancetta +81kcal

### JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI **VG**

with sauteed wild mushrooms, cherry tomatoes and spring onion 567kcal

### SAN MARZANO TOMATO ORZOTTO **VG**

cooked spelt topped with beetroot, seasonal vegetables, crispy cavolo nero\*, chilli and sweet potato crisps\* 606kcal  
... add chicken 733kcal + 2.50  
... goat's cheese 759kcal + 2.50  
... or prawns 669kcal + 2.50

### RIGATONI ARRABBIATA **VG** **RG** **GA**

with tomato, red chilli and fresh basil 578kcal  
... add chicken 698kcal + 2.50  
... prawns 641kcal + 2.50  
... or pepperoni 820kcal + 2.50

## PIZZA

### PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal  
... make it a Diavola with fresh and dried chilli 1013kcal + 0.50

### MARGHERITA **V**

San Marzano tomato, basil and Fior Di Latte mozzarella 881kcal  
... make it vegan **VG** 1000kcal

**V** Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten ingredients

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried (highlighted with an \*). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.