

GUSTO

ITALIAN

Brunch with bubbles



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£37 PER PERSON

Enjoy our signature Gusto Dough Petals™ to start followed by a main of your choice and up to six 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

STRAWBERRY BELLINI

Prosecco, strawberry liqueur, strawberry pureé

PROSECCO

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

LIMONCELLO SANGRIA

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

PINK SPRITZ

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

BERRY SANGRIA

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

APEROL MARGARITA

El Jimador Reposado Tequila, Aperol, Agave syrup, orange juice, lime juice, Tajin seasoning

BRUNCH PUNCH

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

ITALIAN ICED COFFEE

Tia Maria, Amaretto, oat milk, espresso

BOTTLE OF MENABREA BIONDA LAGER

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

Non-Alcoholic Drinks

ITALIAN ORANGE SPRITZ

Lyre's Italian spritz, Fever-Tree Elderflower Tonic, soda **112kcal**

NO-JITO

Apple juice, lime, sugar syrup, fresh mint, Fever-Tree Ginger Ale **109kcal**

DELLA VITE ZERO VG 0.5%

Veneto, Italy
Red berry, crisp, clean mouth feel **15kcal**

To Start

GUSTO DOUGH PETALS™ V
with garlic, parsley and garlic butter **606kcal**

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 **271kcal V**

RIGATONI ARRABBIATA VG RG

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

BUCATINI AL AGLIO VG RG

with extra virgin olive oil, garlic, chilli and parsley **1178kcal**
• add pork and basil crumb RG **1332kcal** **+1.00**

JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI VG

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

GUSTO'S CLASSIC BURGER **+2.00**

beef chuck and short rib burger with caramelised onions, Pecorino Romano cheese, tomato, lettuce, relish and gherkin with skin-on fries*, or salad **824kcal**
• add pancetta **+81kcal** **+2.00**

Pizza

PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella **999kcal**
• make it a Diavola with fresh and dried chilli **1009kcal** **+0.50**

MARGHERITA V

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

 @gustorestaurants

 @gustoitalian

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients
RG Recipe without intentional gluten ingredients available on request

*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. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

In love with Italy