



GUSTO

ITALIAN

Brunch with bubbles

In love with Italy

Brunch with bubbles

£40 per person

DRINKS

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:

APEROL SPRITZ

Aperol, Prosecco, soda

WINTERBERRY SOUR

Slingsby Blackberry, blackberry liqueur, apple juice, raspberry syrup, blackberry purée, blackberries

FESTIVE SANGRIA

Slingsby Blackberry, Fico Grande Sangiovese, cranberry juice, raspberry syrup, strawberry syrup

PROSECCO

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

WINTER VELVET ICED COFFEE ^{NV}

Baileys, Amaretto Disaronno Velvet, oat milk, espresso shot

BOTTLE OF MENABREA BIONDA LAGER

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

Enjoy a festive shot to complete your bottomless brunch. Choose from:

MINI GRINCH ^{NV}

Green mint liqueur, dark chocolate liqueur, Grey Goose, milk, double cream, vanilla syrup, sprinkles

MINI SANTA ^{NV}

Strawberry liqueur, Licor 43, Grey Goose, double cream, strawberry purée, vanilla syrup, sprinkles

NON-ALCOHOLIC DRINKS

ITALIAN ORANGE SPRITZ

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

DELLA VITE ZERO 0.5% ^{VG}

Veneto, Italy Red berry, crisp, clean mouth feel

TO START

GUSTO DOUGH PETALS™

with garlic and parsley, served with garlic butter ^V 303kcal
or a festive twist with creamy brie and a tangy cranberry jam 290kcal

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

BUCATINI AL AGLIO ^{VG} ^{RGA}

with extra virgin olive oil, garlic, chilli and parsley 1178 kcal
... add pork and basil crumb 1332kcal ^{RGA} +1.00

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 +2.00

JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI ^{VG}

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

RIGATONI ARRABBIATA ^{VG} ^{RGA}

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

PIZZA

PEPPERONI SALSIICCIA

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 ^{NV} Contains dairy

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.