

# **Bottomless** Brunch

£40 per person

# DRINKS

Mix and match any of the following:

#### 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 ON

Baileys, Amaretto Disarrono 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 O

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

# MINI SANTA 🚳

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% 🚾

Veneto, Italy Red berry, crisp, clean mouth feel

# @qustoitalian

# 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 🔞

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 eaa 368kcal
- ... with spring greens and poached egg 🚺 271kcal

#### BUCATINI AL AGLIO @ @

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

#### IERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI 🕼

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

# RIGATONI ARRABBIATA @ @

with tomato, red chilli and fresh basil 578kcal

- ... add chicken 698kcal +2.50
- ... prawns 641kcal + 2.50
- ... or pepperoni 820kcal +2.50

# PI77A

#### 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 🕡

San Marzano tomato, basil and Fior Di Latte mozzarella 881kcal

... make it vegan 🚾 1000kcal

Vegetarian Vegan N Contains nuts

Recipe without intentional aluten 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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.





