

GUSTO

ITALIAN

# Bottomless brunch



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£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

### STRAWBERRY BELLINI

Prosecco, strawberry liqueur, strawberry puree

### 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, 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

### SARTI SPRITZ

Sarti, Prosecco, soda

### BRUNCH PUNCH

Bacardi Caribbean Spiced, Bacardi Blanca, blue curaçao, passion fruit 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)

### ITALIAN ORANGE SPRITZ

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

### NO-JITO

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

### DELLA VITE ZERO 0.5%

Veneto, Italy

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

## To Start

### GUSTO DOUGH PETALS™

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

## 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 egg **368kcal**  
• with spring greens and poached egg  **271kcal**

### RIGATONI ARRABBIATA

with tomato, red chilli and fresh basil **578kcal**

• add chicken **698kcal** | prawns **641kcal** |  
or pepperoni **820kcal** +2.50

### BUCATINI AL AGLIO

with extra virgin olive oil, garlic, chilli and parsley **1178kcal**

• add pork and basil crumb  **1332kcal** +1.00

### JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI

with sautéed 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\* **1209kcal**, 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

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

• make it vegan  **1000kcal**

 @gustorestaurants

 @gustoitalian

 Vegetarian  Vegan  Contains nuts  Recipe without intentional gluten ingredients  
 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**