

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 6 drinks per person 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)

Non-Alcoholic Drinks

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

* Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. 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. Please inform your server of any allergies or dietary requirements before ordering. While we take every care to avoid cross-contamination, all dishes are prepared in a kitchen where allergens are present. We cannot guarantee that any item is completely free of allergens. A full allergen guide is available on request.

Find out more about how we support our charity partner FareShare and how your donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

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

In love with Italy