Bottomless Brunch

42.50 per person

DRINKS

Mix and match any of the following:

WINTERBERRY SOUR
Beefeater Pink Gin, raspberry liqueur, cranberry juice, apple juice, lemon juice, fresh raspberries, fresh blackberries

APEROL SPRITZ
Aperol, Prosecco, soda

SARTI SPRITZ
Sarti, Prosecco and soda

SANTA SANGRIA
Beefeater Pink Gin, Fico Grande Sangiovese, cranberry juice, raspberry syrup, strawberry syrup

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

FESTIVE BELLINI
Cointreau, cranberry juice, blood orange syrup, grenadine and Prosecco

CHRISTMAS ICED COFFEE
Tia Maria, Disaronno Velvet, 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)

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

MINI GRINCH
Crème de Menthe, Mozart White Chocolate liqueur, Licor 43, double cream

BABY GUSTO
Tia Maria, Disaronno Velvet

MINI SANTA
Absolut Vanilia Vodka, strawberry liqueur, vanilla syrup, strawberry purée

NON-ALCOHOLIC DRINKS

SNOWJITO
Apple juice, coconut purée, coconut syrup, lime juice, fresh mint and soda

NON-ALCOHOLIC PROSECCO

MENABREA
Italy 0.0%

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Bottomless Brunch

TO START

choose one of the following:

GUSTO DOUGH PETALS™ (V)
with garlic, parsley and garlic butter

PIGS IN BLANKETS
coated in honey and parsley

MAINS

PAN-FRIED SEABASS
on a bed of peperonata with seasonal greens
- **extra fillet +3.50**

CACIO E PEPE RAVIOLI
served in a butter and parsley sauce,
with toasted pine kernels and Pecorino

BUTTERNUT SQUASH RISOTTO
roasted butternut squash, Gorgonzola,
crispy sage* and toasted almonds

RIGATONI ARRABBIATA (VG)
with tomato, red chilli and fresh basil
- **add chicken +2.00 | add pepperoni +2.00**
- **add prawns +2.50**

GUSTO'S CLASSIC BURGER
beef chuck and short rib burger, Pecorino,
tomato, lettuce, relish, and gherkin with
skin-on-fries*, or salad
- **add pancetta +2.00**

PIZZA

PEPPERONI SALSICCIA
San Marzano tomato, pepperoni salsiccia
and Fior di Latte mozzarella
- **make it diavola with fresh and dried chilli**

MARGHERITA (V)
San Marzano tomato, basil
and Fior di Latte mozzarella
- **make it vegan (VG)**

(V) Vegetarian (VG) Vegan

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

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