

Bottomless bruneh

42.50 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 below:

APEROL SPRITZ

Aperol. Prosecco, soda

PINK SPRITZ

Beefeater Pink Gin, raspberry liqueur, lemon juice, apple juice, lemonade

STRAWBERRY BELLINI

Prosecco, strawberry liqueur, strawberry purée

PROSECCO CA DEL DOGE

LIMONCELLO SANGRIA

Tosolini Limoncello, white wine, pink grapefruit, orange juice, lemon juice, elderflower cordial, lemonade

BERRY SANGRIA

Raspberry and strawberry liqueur, red wine, lemon juice, apple juice, strawberry syrup, lemonade

PORNSTAR SPRITZ

Absolut Vanilia Vodka, Passoã, pineapple juice, passion fruit purée, vanilla syrup, lemon, soda

SARTI SPRITZ

Sarti, Prosecco, soda

BRUNCH PUNCH

Bacardi Caribbean Spiced Rum, Bacardi Blanca, blue curação, passion fruit syrup, lime juice, pineapple juice, soda

ITALIAN ICED LATTE

Tia Maria, Amaretto, oat milk, espresso

Non-Alcoholic Drinks

ITALIAN ORANGE SPRITZ

Lyres Italian Orange, Fever-Tree Elderflower Tonic, soda

NO-JITO

Apple juice, lime juice, Fever-Tree Ginger Ale, sugar syrup and fresh mint WILD LIFE NUDE 0.5%

Cornwall, England Gooseberry, herbal, lime



Bottomless bruneh

To Start



with garlic, parsley and garlic butter

Mains

Choose one of the following:

PAN-FRIED SEABASS

on a bed of peperonata with seasonal greens · add extra fillet

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

GUSTO'S CLASSIC BURGER

beef chuck and short rib burger, Pecorino, tomato, lettuce, relish, and gherkin with skin-on fries*. or salad

- upgrade to truffle fries* +0.50 · add pancetta +2.00
- RIGATONI ARRABBIATA @ with tomato, red chilli and fresh basil
- · add chicken | add pepperoni +2.00 • add prawns +2.50

Pizza

PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior di Latte mozzarella

· make it a diavola with fresh and dried chilli

MARGHERITA 🖤

San Marzano tomato, basil and Fior di Latte mozzarella

• swap to vegan mozzarella 🚾





*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.

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

