

GUSTO

ITALIAN

# BRUNCH WITH BUBBLES

*Elegantly Italian*

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# BRUNCH WITH BUBBLES

£37 per person

Enjoy our signature Gusto Dough Petals™ to start followed by a main of your choice and up to six 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

### PEACH BELLINI

Prosecco, peach liqueur and peach purée

### PROSECCO

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

### LIMONCELLO SANGRIA

Tosolini Limoncello, white wine, pink grapefruit, orange juice, lemon, elderflower cordial, mint, strawberries, Fever-Tree Sicilian Lemonade

### PINK SPRITZ

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

### BERRY SANGRIA

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

### APEROL MARGARITA

El Jimador Blanco, Aperol, lime & orange juice, sugar syrup

### BRUNCH PUNCH

Bacardi Caribbean Spiced, Bacardi Blanca, blue curaçao, passionfruit syrup, lime & 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)

## TO START

### GUSTO DOUGH PETALS™

with garlic and parsley, served with garlic butter **V**

## MAINS

Choose one of the following:

### PAN-FRIED FILLET OF SEA BASS **RG**

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing  
... extra fillet +4.00

### SMASHED AVOCADO ON TOAST

... with smoked salmon, spring greens and poached egg  
... with spring greens and poached egg **V**

### 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\*, or salad  
... add pancetta +2.00

### JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI **VG**

with sauteed wild mushrooms, cherry tomatoes and spring onion

### SAN MARZANO TOMATO ORZOTTO **VG**

cooked spelt topped with beetroot, seasonal vegetables, crispy cavolo nero\*, chilli and sweet potato crisps\*  
... add chicken +2.50  
... goat's cheese +2.50  
... or prawns +2.50

### RIGATONI ARRABBIATA **VG (RGA)**

with tomato, red chilli and fresh basil  
... add chicken +2.50  
... prawns +2.50  
... or pepperoni +2.50

## PIZZA

### PEPPERONI SALSICCIA

San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella  
... make it a Diavola with fresh and dried chilli +0.50

### MARGHERITA **V**

San Marzano tomato, basil and Fior Di Latte mozzarella  
... make it vegan **VG**

**V** Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten 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. A discretionary 12.5% service charge will be added to your bill.