GUSTO

BOTTOMLESS BRUNCH

Enjoy our signature Gusto Dough Petals™ to start followed by a main of your choice and unlimited Aperol Spritz, Passion Fruit Spritz, Prosecco or Limoncello Sangria for 90 minutes.

£37 per person

DRINKS

APEROL SPRITZ Aperol, Prosecco, soda

LIMONCELLO SANGRIA

Tosolini Limoncello, white wine, pink grapefruit, orange juice, lemon, elderflower cordial, basil, strawberries. Fever-Tree Sicilian lemonade

PASSION FRUIT SPRITZ

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

PROSECCO

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

TO START

GUSTO DOUGH PETALS™ V with garlic and parsley, served with garlic butter 303 kcal

TURN OVER FOR MAIN COURSES







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 pizzas 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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual.

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BOTTOMLESS BRUNCH

MAINS

Choose one of the following:

PAN-FRIED FILLET OF SEA BASS RG with spring greens, chillies, potato gratin and a tomato and balsamic dressing 369kcal ...extra fillet + £4

GUSTO'S CLASSIC BURGER + £2 British chuck burger with caramelised onion, pecorino cheese, tomato, lettuce, relish and gherkin. With skin-on fries* 1209kcal, or a house salad 824kcal ...add pancetta +81kcal +£2 ...or upgrade to truffle fries for 30p

SMASHED AVOCADO ON TOAST ...with smoked salmon, spring greens and poached egg 368kcal OR

...with spring greens and poached egg V 271kcal

RIGATONI ARRABBIATA VG with tomato, red chilli and fresh basil 578kcal ...add chicken +120kcal +\$2.50 ...or pepperoni +242kcal +£2.50

JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI VG with sauteed wild mushrooms, cherry tomatoes and spring onion 567kcal

D.O.P SAN MARZANO

TOMATO ORZOTTO VG cooked spelt topped with beetroot, spring vegetables, crispy cavolo nero* and sweet potato crisps* 660kcal ...add chicken +120kcal +2.50 ...or prawns +63kcal +£2.50

PEPPERONI SALSICCIA D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal

...add chilli for an extra hit of spice +10kcal +50p

MARGHERITA V D.O.P San Marzano tomato and Fior Di Latte mozzarella 881kcal

TURN OVER FOR DRINKS AND STARTER









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