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bar + grill

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GLUTEN FREE

• OPEN EVERYDAY, LUNCH & DINNER •

## • DESSERTS •

My family love desserts, so I have chosen some of our current & long standing favourites...enjoy!

### CHOCOLATE, PISTACHIO & ALMOND CAKE

MASCARPONE (v) (n)

Capri is the number one island to visit in Italy, and this is one of its fabulous specialities - torta caprese. It's a gloriously rich chocolate cake with nuts, and beautifully sums up the simplicity and elegance of this glittering island.

*Italian Coastal Escape p.214*

£6.25

### BAILEYS PANNA COTTA

CARAMEL SAUCE

Like most great concoctions, this dessert was created by chance when my wife bought a bottle of Baileys liqueur for one of our dinner guests. I thought I'd try it in the panna cotta I was making...

All I can say is 'Wow'!

*Italian Escape p.274*

£6.25

### CREMA CATALANA

CATALAN STYLE CRÈME BRÛLÉE (v)

Custard puddings are very popular in Spain and as Sardinia was under Spanish rule for about 400 years, it is not surprising that the Sardinians have taken them to their hearts too. Crema Catalana is perfect when you want an impressive yet light dessert after a large meal.

*Islands in the Sun p.121*

£6.25

### CHEESE BOARD

GORGONZOLA, BUFFALO RICOTTA & PECORINO SARDO (n)

A selection of my favourite classic Italian cheeses - served with truffle honey, walnuts and our delicious mustard fruits to really bring out the flavour of each cheese

£8.25

Join our unique lifestyle rewards scheme - Club Individual - and receive a minimum of 5% on everything you spend credited back to your membership card. And, as a welcome gift, we'll add another £20, along with many other special Club benefits.

## • ICE CREAM & SORBET •

I know I am biased, but for me, Italian ice-cream is the best in the world. Here at My Restaurant, we make all our own ice-creams to my special recipes.

VANILLA

CHOCOLATE

NUTELLA (n)

PISTACHIO (n)

MANGO & VANILLA ICE YOGHURT

*La Dolce Diet p.72*

BLACKBERRY SORBET

*Italian Coastal Escape p.206*

SERVED WITH A HOMEMADE WAFER BISCUIT (v) £5.25

- ADD NUTELLA SAUCE FOR £1 (n) -

## • MAINS •

As well as loving all kinds of meat, I can't remember a time when I didn't enjoy fish at least once a week. As you know, I'm from the south of Italy, where seafood is so fresh and abundant that many people eat it daily.

### 8OZ FILLET STEAK MEDALLIONS

FLAMED WITH BRANDY, GREEN PEPPERCORNS & SPICY NEW POTATOES

Whenever I've had a boys' night out and need to get back in favour at home, one thing that never fails is to cook my wife a beautiful steak with flamed brandy. She absolutely adores it - and so do I!

*Buonissimo!* p.36

£26.75

### CHICKEN & PORCINI MUSHROOM CASSEROLE

TOMATOES, CELERY & WHITE WINE

This is the recipe of romance. The only thing you need to go with it is a big salad and someone to love. Get cozy with a warm Italian casserole.

*A Taste of the Sun* p.73

£15

### COD NAPOLETANA

SALAMI, CHERRY TOMATOES & ROSEMARY

Our Wild Atlantic cod fillet is excellent - it's firm, meaty and works wonderfully with the saltiness of the Napoli salami, the fresh cherry tomatoes and rosemary.

*Islands in the Sun* p.73

£17.75

### 8OZ ABERDEEN ANGUS SIRLOIN STEAK

CHERRY TOMATOES, ROCKET, PECORINO CHEESE, BALSAMIC & SPICY NEW POTATOES

In my kitchen, I only use the best Aberdeen Angus steaks, which are dry-aged for 28 days to achieve a fantastic flavour and succulent texture.

*Buonissimo!* p.60

£23

### SEA BASS

ITALIAN SALSA & LEMON

This fish dish comes from, "Fantastico", the first cookbook I ever wrote. I can't believe that after all these years I still enjoy making this recipe as much as ever.

*Fantastico!* p.93

£17.50

### SLOW COOKED BEEF

BRAISED BEEF IN RED WINE

My Aberdeen Angus beef is aged for 28 days before cooking in red wine for over 12 hours; it will melt in your mouth. And if you haven't chosen your wine yet, get a bottle of Cannonau to go with this stew...trust me on this one!

*Islands in the Sun* p.88

£17.25

### GRILLED SWORDFISH

LEMON & FRESH HERBS

Swordfish, one of the fastest fish in the ocean, is a good choice for those who aren't usually very keen on fish as it has a firm, meaty texture and the steaks are bone free.

*Gino's Hidden Italy* p.98

£17.75

## • SIDES •

I find that carefully chosen side dishes really enhance the meal & can be every bit as good as the dish taking centre stage.

### SPICY NEW POTATOES

CHILLI, GARLIC & PARSLEY (v)

£4

### GREEN BEANS

BALSAMIC DRESSING & GARLIC (v)

£4

### SPICY SPINACH

GARLIC & CHILLIES (v)

£4

### MIXED SALAD

ROCKET, SPINACH, TOMATOES, CUCUMBER & FENNEL (v)

£4

### FRIARIELLI

OLIVE OIL & GARLIC

£4

### TOMATO & BASIL SALAD

BALSAMIC DRESSING (v)

£4

### ROCKET & PECORINO SALAD

BALSAMIC DRESSING

£4

This menu presents dishes which are free of gluten. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, they may contain traces of gluten.

Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge..

I was born and raised in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to have the opportunity to create a menu that expresses my passion for these Italian dishes. The dishes reflect the soul and character of Italy's many different regions and I've included lots of favourites from my books and tv programmes. This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.

I'm dedicating this menu to my late father, Ciro D'Acampo, who always said to me: "stop dreaming and get on with it".

Gino  
XXX

## • SHARING & ANTIPASTI •

### OLIVES

CHILLI, GARLIC & ROSEMARY (v)

In Italy we have hundreds of varieties of olives, and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

£4 **PARMA HAM & BUFFALO RICOTTA** £9.25

HONEY & WALNUTS (n)

Salty prosciutto together with the sweetness of the honey and the creamy buffalo ricotta is always a winner for me. My whole family love this dish and is a must in our picnic basket.

### MINISTRONE SOUP

CHUNKY VEGETABLE SOUP (v)

Every Italian restaurant should know how to make a great minestrone soup and this is the way I cook it. My children absolutely love this soup, simple, fresh & very colourful.  
*Italian Escape p.52*

£5.75 **CARPACCIO** £10.75

HORSERADISH & PECORINO CREAM SAUCE

Carpaccio of beef is a dish that is served every Sunday morning in many Italian homes. The horseradish and Pecorino cream sauce in this recipe perfectly compliments the raw beef.  
*Italian Coastal Escape p.21*

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO SARDO, BUFFALO RICOTTA, OLIVES, CHARGILLED BABY ARTICHOKE & SUN-DRIED TOMATOES (n)

A selection of the best Italian ingredients on one board. My cured hams are all from Emilia Romagna and Trentino and the mozzarella and buffalo ricotta are from Campania, the region in which I was born. The chargilled baby artichokes are a must try – the food of gods!

£21.75

## • SALADS •

When making salads we always use the freshest possible ingredients.

### GRILLED CHICKEN CAESAR

GEM LETTUCE, PECORINO CHEESE & ANCHOVY DRESSING

The popularity of this salad around the world is most likely due to a man that bears the salad's name, Caesar Cardini. Here at My Restaurant I have made it my own. Enjoy!

£7/£11 **GRILLED ARCTIC SALMON** £6.75/£10.50

BROAD BEANS, SPINACH, FENNEL & CITRUS DRESSING

Salmon is not native to southern Italy, but it often features on menus, combining the rich, oily, fish with classic Italian flavours. The citrus dressing compliments this salad perfectly.  
*Italian Coastal Escape p.16*

### BUFFALO MOZZARELLA & SUN-DRIED TOMATOES

GREEN BEANS, WALNUTS & PECORINO CHEESE (n)

This salad comes together from two Italian regions - Campania for the buffalo mozzarella and Sardinia for the Pecorino cheese. It's a firm favourite with my family and friends; they insist I make it for every barbecue party.  
*Fantastico! p.44*

£8.25/£12 **CAPRESE** £6.75/£10.50

FRESH BUFFALO MOZZARELLA, TOMATOES, ROCKET, SPINACH & BASIL

Originating in Southern Italy, where fresh, creamy buffalo mozzarella is produced, this dish is simply the best. As I always say... minimum effort; maximum satisfaction!  
*Veg Italia p.218*

## • PASTA •

I can talk about pasta all day long. It's definitely the one thing I'd be happy to eat every day for the rest of my life. There are so many different pasta shapes & of course, sauces to accompany them. How could anyone ever tire of a perfect plate of pasta?

### PENNE BOLOGNESE

ABERDEEN ANGUS BEEF & PECORINO CHEESE

I have used my grandfather's recipe since I was 16 years old and I still think it's the best Bolognese sauce ever. My nonno Giovanni would be so proud to have this dish on My Restaurant's menu.  
*Gino's Pasta p.27*

£11.75 **PENNE WITH FRESH CRAB** £14.50

ISLE OF MAN CRAB, TOMATOES, WHITE WINE, FRESH CHILLI & LEMON ZEST

This is a great pasta dish that I learned in the town of Amalfi many years ago, when I had just started catering college. The secret is simple: all the ingredients must be fresh and the pasta has to be al dente.  
*Gino's Pasta p.116*

### PENNE ARRABBIATA

CHILLI, GARLIC & TOMATO (v)

Arrabbiata means 'angry' in Italian, and I guess they used it to name this dish because of the heat of the chilli peppers in the sauce. This dish is fiery, fun and fabulous!  
*Gino's Pasta p.122*

£9

### PENNE WITH LOBSTER

CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI & PARSLEY

People often ask me what I would choose for my last supper. Well, this is it! Lobster can be a bit expensive, but the flavour is superb and, for a special occasion - or even if you just fancy a treat - it's worth splurging for such an amazing pasta dish.  
*Gino's Pasta p.60*

£21.75

### PENNE CARBONARA

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

We make it like it should be made - no cream, just free range eggs, Pecorino cheese from Sardinia and diced crispy pancetta from Emilia Romagna.  
*Gino's Pasta p.146*

£11.50

### PENNE WITH SEAFOOD

WILD RED PRAWN, SCOTTISH LANGOUSTINE, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

This has to be one of my mother's best creations - she prepared it for me every time I visited her. Please do not ask for grated cheese on top; it's not how seafood is eaten in Italy and you would never have wanted to upset my mother!  
*The Italian Diet p.103*

£14.25

### PENNE WITH PESTO

GREEN BEANS, CAPERS, PECORINO CHEESE, PINE NUTS & BASIL (n)

This is a great pasta dish that makes a nice change from regular pesto. I created it when filming on the beautiful green, fertile Aeolian island of Salina, which is famous for its capers.  
*Italian Coastal Escape p.126*

£11.75

- GINOZGO -

Any pasta, risotto, pizza or salad.

- Bambino -

(UNDER THE AGE OF 11)  
See our separate children's menu. Offering a selection of classic Italian dishes in smaller portions.

- Lunch & Early Evening -

Available 12noon - 6pm.  
See our separate Lunch & Early Evening menu.

- specials -

Ask your server to see our separate Specials menu.