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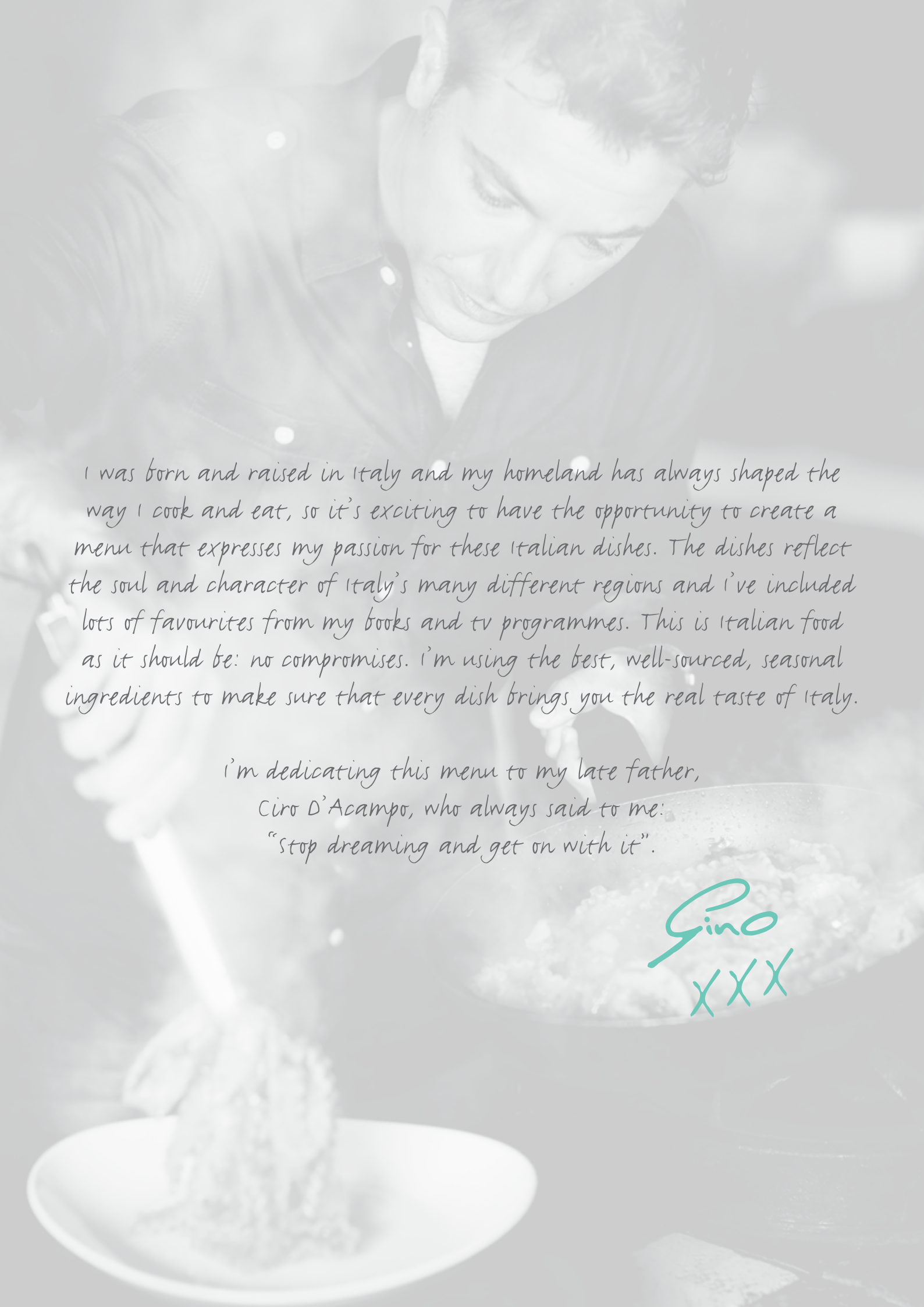
GINO
D'ACAMPO

JOIN OUR LIFESTYLE AT CLUB-INDIVIDUAL.CO.UK

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SPRING 2018

• OPEN EVERYDAY, LUNCH & DINNER •



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

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.

• LUNCH & EARLY EVENING MENU •

Available 12noon – 6pm

1 COURSE ~ £12

2 COURSE ~ £17

3 COURSE ~ £21

Starters

MINISTRONE SOUP

CHUNKY VEGETABLE SOUP WITH TOASTED CIABATTA (v)

CHICKEN LIVER PATÉ

MUSTARD FRUITS & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)

ARANCINE

CRISPY MUSHROOM RISOTTO BALLS, BUFFALO MOZZARELLA, TOMATO & RED PEPPER SAUCE

Mains

FETTUCCINE BOLOGNESE

ABERDEEN ANGUS BEEF & PECORINO CHEESE

AUBERGINE PARMIGIANA

SMOKED PROVOLA CHEESE, PARMESAN & FRESH BASIL (n)

SUPER-SPICY PIZZA

SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI

HERBY VEAL MEATBALLS

PARMESAN CHEESE & PINE NUTS IN TOMATO SAUCE WITH TOASTED CIABATTA (n)

SEA BASS

ITALIAN SALSA & LEMON

Desserts

TIRAMISU

THE ULTIMATE ITALIAN DESSERT (v) (n)

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v) (n)

AFFOGATO

AMARETTO, ESPRESSO & VANILLA ICE CREAM (v) (n)

ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS WITH HOMEMADE WAFER BISCUIT (v) (n)

• MY FAVOURITE DISHES • THIS SPRING

I've chosen a few of my favourite dishes from my books, television shows and travels around the many regions of Italy - they are perfect for spring. I hope they become as much your favourites as they are mine.

TUSCAN-STYLE BARBECUED PORK SKEWERS

SPICY BEANS

After an afternoon of herding cattle with the Tuscan butteri (cowboys), I knew the best way to end the day was to have a hearty barbecue on the beach, and these pork skewers were perfect for that occasion.

Italian Coastal Escape p.108

£14

Gino's wine sommelier recommends:

Chianti DOCG Pontorno - Castelli Del Grevepesa, Toscana

175ml £6.75 250ml £9.00 Bottle £26.50

SALMON FILLET

CREAMY VERMOUTH SAUCE

Salmon is not an Italian fish and yet is found in abundance on the fresh fish market stalls all over the country. I have chosen to serve my Arctic salmon with a creamy vermouth sauce. It's light and delicate and I definitely recommend a side of my spicy spinach to go with this.

Italian Coastal Escape p.52

£15.50

Gino's wine sommelier recommends:

Chardonnay - Maso Toresella, Trentino

175ml £9.50 250ml £13.00 Bottle £39.00

NUTELLA ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIES (v)

Chocolate ice cream sandwiched between two cookies - what more do you need from life?!

Italian Coastal Escape p.206

£4.50

Gino's wine sommelier recommends:

Try our fantastic selection of sweet wines

• BREAD & OLIVES •

Everyone has a favourite smell that reminds them of home and mine is the smell of baked bread. My grandfather built a wood-burning oven in his garden & many local people used to bring him simple ingredients like flour, yeast, salt & extra virgin olive oil for him to make breads or pizza in exchange for meat, fish or cheeses.

OLIVES CHILLI, GARLIC & ROSEMARY (v) <i>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.</i>	£4	FOCACCIA TOMATOES, OLIVES & RED PESTO (n) <i>Focaccia is particularly associated with the region of Liguria, in north-western Italy. Pesto is also a speciality of the region and when combined with the tomatoes and black olives it makes the perfect partner for focaccia. Veg Italia p.61</i>	£3.75
GARLIC BREAD FRESH GARLIC & PARSLEY (v)	£4.75	GRISSINI & PARMA HAM ITALIAN BREADSTICKS WRAPPED IN PARMA HAM WITH CREAMY PESTO DIP (n) <i>The sweetness of Parma Ham - from the Emilia Romagna region, aged for 18 months - rolled around a crispy Grissini is a combination made in heaven. A Taste of the Sun p.36</i>	£7
TOMATO & BASIL (v)	£5		
BUFFALO MOZZARELLA & FONTINA CHEESE	£5.25		

- Bread Board -

FOCACCIA WITH TOMATOES & OLIVES, CIABATTA BREAD, GRISSINI WITH FENNEL & SEA SALT SERVED WITH CREAMY PESTO DIP (n)

A true Italian meal should always start with a selection of proper Italian breads. We make all our bread by hand using traditional methods.

Veg Italia p.61, Italian Home Baking p.22

£4.75

• SHARING •

In Italy sharing food is a way of life...

- Tre Cicchetti -

CRISPY COD, KING PRAWNS & TOMATOES ON TOASTED CIABATTA, LEMON & CHILLI MAYONNAISE

Cicchetti are little bar snacks that are unique to Venice and always best served with a glass of chilled Italian white wine, great for sharing.

A Taste of the Sun p.16

£16.25

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO SARDO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKEs, SUN-DRIED TOMATOES & OUR BREAD BOARD (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 chargrilled baby artichokes are a must try - the food of gods!

£21.75

• 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) <i>This is such a lovely way to prepare new season potatoes, the beautiful earthy flavour of the potatoes works perfectly with the chilli, garlic and parsley. A Taste of the Sun p.198</i>	£4	FRIARIELLI OLIVE OIL & GARLIC <i>Friarielli is a unique vegetable that grows in my home region of Campania. I chose this particular vegetable because I want everyone to experience a real Neapolitan delicacy...enjoy!</i>	£4
GREEN BEANS BALSAMIC DRESSING & GARLIC (v) <i>Italians love green beans and grow many different kinds, some of which are purplish and mottled or yellow rather than bright green. For this recipe I have used the more familiar fine green beans. It's my favourite green bean recipe of all time and is fantastic with fish. Gino's Hidden Italy p.147</i>	£4	COURGETTE FRIES SEA SALT (v) <i>Slightly naughty, but a little bit virtuous too (after all, it's a green vegetable and one of your five-a-day, right?), these fries are amazingly addictive and my kids love them. Italian Escape p.226</i>	£4
ROCKET & PECORINO SALAD BALSAMIC DRESSING <i>A simple, classic Italian salad... the best rocket leaves, a mature Pecorino Sardo and fantastic balsamic vinegar.</i>	£4	SPICY SPINACH GARLIC & CHILLIES (v) <i>There is nothing healthier or tastier than a good plate of spinach. The combination of the garlic and the chilli works beautifully with the earthiness of the spinach. Fantastico! p.133</i>	£4
MIXED SALAD ROCKET, SPINACH, TOMATOES, CUCUMBER & FENNEL (v) <i>A simple salad to complement any Gino dish.</i>	£4	CHEESY FRIES PECORINO CHEESE <i>Freshly peeled, cut and fried potatoes, served with grated Pecorino cheese sprinkled on top... do I really need to say any more?</i>	£4
TOMATO & BASIL SALAD BALSAMIC DRESSING (v) <i>I have carefully selected the best tomatoes for this simple salad. The only thing we have to do is fold in a few fresh basil leaves and job done!</i>	£4	FRIES SEA SALT (v) <i>Freshly peeled, cut and fried potatoes served with sea salt.</i>	£4

- My Book Store -

All books personally signed by Gino

£10 EACH

when you dine with us

- GINO2GO -

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.

- Grocery Store -

A selection of my favourite ingredients available to buy in my restaurant, ask your server for details

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. 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. All prices are inclusive of VAT. There will be a discretionary 10% service charge.

• 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.

CRISPY CHICKEN

£14.75

SPICY SAUCE & GREEN BEANS

My aunty Clara is the eldest of my mother's nine sisters and has always been like a second mother to me. When I was a little boy she would often cook this wonderful dish for me. I just love the contrast of textures and flavours - the crispy, Parmesan coated chicken with the spicy tomato and olive sauce.

[Italian Coastal Escape p.115](#)

BRAISED LAMB STEW

£16.25

PEAS, ONIONS & TOASTED CIABATTA

There is something so comforting about a lamb stew. The secret to this dish is very simple... we slow-cook the stew for about 12 hours before serving.

[La Dolce Diet p.136](#)

8OZ ABERDEEN ANGUS SIRLOIN STEAK

£23

CHERRY TOMATOES, ROCKET, PECORINO CHEESE, BALSAMIC & FRIES

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](#)

8OZ FILLET STEAK MEDALLIONS

£26.75

FLAMED WITH BRANDY, GREEN PEPPERCORNS & FRIES

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](#)

PORK CHOP IN CRISPY BREADCRUMBS

£11.25

TOMATO & BASIL SALAD

It seems as if there is a universal law that if something is coated in breadcrumbs it will taste amazing, and this dish is no exception.

[Islands in the Sun p.84](#)

CHICKEN & PORCINI MUSHROOM CASSEROLE

£15

TOMATOES, CELERY & WHITE WINE

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

[A Taste of the Sun p.73](#)

SLOW COOKED BEEF

£17.25

BRAISED BEEF IN RED WINE SERVED WITH TOASTED CIABATTA

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](#)

AUBERGINE PARMIGIANA

£11.50

SMOKED PROVOLA CHEESE, PARMESAN & FRESH BASIL (n)

My favourite way to cook aubergines. This recipe has been in my family for many generations and I want you to experience it for yourselves.

[Veg Italia p.187](#)

HERBY VEAL MEATBALLS

£12.75

PARMESAN CHEESE & PINE NUTS IN TOMATO SAUCE WITH TOASTED CIABATTA (n)

I once had the pleasure of cooking my veal meatballs in Bar Vitelli... yes, the very same bar where Al Pacino filmed The Godfather! I was so excited I had the goosebumps all day! If you like meatballs, you simply must try these.

[Islands in the Sun p.204](#)

COD NAPOLETANA

£17.75

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](#)

SEA BASS

£17.50

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](#)

GRILLED SWORDFISH

£17.75

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](#)

simplicity itself...

...that's the key to Italian cuisine. Fresh, top quality seasonal ingredients cooked simply to allow the flavours to speak for themselves.

• BRUSCHETTA & ANTIPASTI •

In my family, we always start with antipasti & bruschetta (pronounced Brus-ketta, everyone!). I absolutely love this part of the meal; the sharing of good food with friends & family creates such a relaxed atmosphere.

MINISTRONE SOUP

£5.75

CHUNKY VEGETABLE SOUP WITH TOASTED CIABATTA (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](#)

CALAMARI

£7.25

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes. So welcome to Casa D'Acampo!

PARMA HAM & BUFFALO RICOTTA

£9.25

HONEY, WALNUTS & TOASTED CIABATTA (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.

MUSSEL & CLAM STEW

£9.75

CREAMY PAPRIKA SAUCE, CHILLI & TOASTED CIABATTA

Although I often choose to eat seafood that's been simply cooked in garlic & wine, I have to say I really love the creamy, lightly spiced sauce in this recipe - it's deliciously indulgent.

[Pronto! p.136](#)

ARANCINE

£6.75

CRISPY MUSHROOM RISOTTO BALLS, BUFFALO MOZZARELLA, TOMATO & RED PEPPER SAUCE

While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too!

[Italian Escape p.22](#)

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](#)

CHICKEN LIVER PATÈ

£6.75

MUSTARD FRUITS & TOASTED CIABATTA

There is nothing more comforting than patè and toast, especially when it has the beautiful fresh flavour of one that is homemade. I add a splash of Marsala wine to give it that extra kick.

[A Taste of the Sun p.18](#)

TOMATO BRUSCHETTA

£5.75

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes.

So that's exactly what we do!

[The Italian Diet p.48](#)

KING PRAWN BRUSCHETTA

£7.50

CHILLI MAYONNAISE & TOASTED CIABATTA

A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco...

[A Taste of the Sun p.16](#)

CRISPY COD BRUSCHETTA

£7.50

LEMON MAYONNAISE & TOASTED CIABATTA

Whenever I have a party at my house my friends always ask me to make this dish. The flavours of the wild crispy cod served on lemon mayonnaise and toasted ciabatta is unbeatable.

[A Taste of the Sun p.16](#)

• PASTA & RISOTTO •

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?

RISOTTO WITH ITALIAN SAUSAGE & SPICY 'NDUJA

RADICCHIO, PEAS, WHITE WINE & PECORINO CHEESE
I can't think of anything better than sitting and eating a plate of risotto while admiring the view of the winding canals of Venice. This risotto has all the colours of Italy - green peas, creamy white rice and the sharp red of a favourite regional leaf vegetable, radicchio.
[A Taste of the Sun p.136](#)

£10

LASAGNE

ABERDEEN ANGUS BEEF RAGÙ, TOMATO, PARMESAN CHEESE & BASIL PESTO (n)
I probably should have named this dish after my mother, Alba. She first showed me how to make it when I was about 8 years old and was always my sternest critic. That's why I have to make sure it's always just right!
[Gino's Pasta p.121](#)

£12.50

GNOCCHI NAPOLETANA

POTATO DUMPLINGS, BUFFALO MOZZARELLA, TOMATO & CHILLI
These delectable little potato dumplings are still not fully appreciated by the British palate, but I have never met anyone who doesn't like this dish. What's more, it definitely gets the thumbs up from children. If you prefer a little extra kick, drizzle over some chilli oil.
[Pronto! p.167](#)

£11.75

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

LINGUINE WITH FRESH CRAB

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](#)

£14.50

LINGUINE 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

LINGUINE 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

FETTUCINE 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

BUCATINI 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

LINGUINE 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

MEZZELUNE WITH PROSCIUTTO

SUN DRIED TOMATOES & SPICY CALABRIAN SAUSAGE
In the D'Acampo family we adore making fresh filled pasta and this recipe is one of our top ten must have meals.
[Gino's Pasta p.38](#)

£10.25

• PIZZA •

I'm sure my mother must have weaned us on pizza - I don't ever remember life without it!

CLASSIC MARGHERITA

BUFFALO MOZZARELLA, TOMATO & FRESH BASIL
This classic tomato and mozzarella pizza was created for Margherita, the Queen of Italy. Along with the Marinara, it's the pizza of choice for any native Neapolitan.
[Italian Home Baking p.170](#)

£9.75

SUPER-SPICY

SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI
This is the pizza for when the boys come round to watch football. I like to use a spicy salami that has a real kick (no pun intended), but you can go as hot as you can handle! I'm a real fan of heat, so I like to pep it up even more with a good dash of chilli flakes. Fondo alla rete, or 'back of the net', as we say in Italy!
[Healthy Italian For Less p.96](#)

£13.50

THE REAL NEAPOLITAN PIZZA

ITALIAN SAUSAGE, FRIARIELLI, BUFFALO MOZZARELLA & CHILLI
If you go to Napoli you will find this pizza everywhere. At My Restaurant, my aim is always to serve you not only the best food but a real Italian eating experience. Friarielli with buffalo mozzarella, proper Italian sausages, chilli and extra virgin olive oil... Buon Appetito!

£14.50

FIorentina

SPINACH, EGG, TOMATO & PARMESAN CHEESE
This is a firm favourite in the D'Acampo household and there's always an argument over who gets the last piece. My eldest son, Luciano, usually wins. By the way, this classic from Florence is a great way to make sure everyone's getting their greens...
[Italian Escape p.111](#)

£11.50

TONNO

TUNA, TOMATO, OLIVES & BOTTARGA
I adore the combination of olives and tuna on a pizza and the addition of bottarga makes it extra special.
[Islands in the Sun p.56](#)

£10.75

VEGETARIANA

PEPPER, COURGETTE, MUSHROOMS & BUFFALO MOZZARELLA
While I have traditionally gone for a meat or fish topping, these days I find myself choosing this delicious vegetable combination more and more.
[Italian Escape p.123](#)

£11

QUATTRO STAGIONI

HAM, ARTICHOKEs, MUSHROOMS & BLACK OLIVES
Although this classic represents the seasons of the year, I've always wondered whether the Four Seasons pizza was actually created for those who can't make up their mind which topping they want. But hey, when a pizza is as delicious as this, there's nothing wrong with a little indecision. Or is there...?
[Italian Escape p.120](#)

£12.25

• SALADS •

When making salads we always use the freshest possible ingredients.

GRILLED CHICKEN CAESAR

GEM LETTUCE, CROUTONS, 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

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](#)

£6.75/£10.50

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

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](#)

£6.75/£10.50