

GINO

D'ACAMPO

• MY RESTAURANT •

VEGETARIAN & VEGAN

• ANTIPASTI •

CERIGNOLA OLIVES (Ve)

£4.75

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.

GARLIC BREAD

FRESH GARLIC & PARSLEY (Ve)

£5.50

TOMATO & BASIL (Ve)

£6.25

SMOKED PROVOLA CHEESE & MOZZARELLA

£6.95

NORTHERN ITALIAN VEGETABLE SOUP

£6.95

CHEESY CIABATTA

When I was filming in the Cinque Terre town of Manarola I made this soup for my guide, Giancarlo, using the wonderful fresh local ingredients. Packed full of vegetables, this soup is wholesome, hearty and flavoursome, yet light.

TOMATO BRUSCHETTA

£6.95

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

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!

BUFFALO MOZZARELLA & FRIARIELLI

£8.25

TOASTED CIABATTA

Hot friarielli and cold buffalo mozzarella is a combination made in heaven. This is a traditional southern Italian dish that you should definitely try, trust me.

ARANCINE

£8.50

CRISPY MUSHROOM RISOTTO BALLS, 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!

ROAST PEPPER BRUSCHETTA

£7.25

BALSAMIC ONIONS & CHIVES (Ve)

Our roasted peppers are marinated in the best extra virgin olive oil & gently flavoured with garlic & parsley.

GRILLED ASPARAGUS

£8.95

POACHED FREE RANGE EGG

I cooked this recipe when I was filming in the beautiful Tuscan town of Lucca, where I met a violin maker called Fabio. He told me all about how to make the perfect violin and how long it takes - 240 hours of really hard work. To say thank you for the wonderful day we spent together, I cooked him asparagus, his favourite vegetable, with a poached egg - a classic combination.

• SHARING •

DUNKY DUNKY TOMATO SCARPETTA

BAKED FOCACCIA & CIABATTA BREAD SERVED WITH A MARZANINO TOMATO, OLIVE OIL, GARLIC & FRESH BASIL SAUCE (Ve)

This is a light and delicious sharing starter that I've created with mini San Marzano tomatoes to give you the authentic taste of Napoli.

£12.25

- Bread Board -

FOCACCIA WITH CHERRY TOMATOES & OLIVES, CIABATTA BREAD,
GRISSINI WITH FENNEL & SEA SALT (Ve)

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

£5.25

• SALADS •

BUFFALO MOZZARELLA & AVOCADO

£8.95/£13.25

SUN-DRIED TOMATOES, SWEETCORN, ROCKET,
PECORINO CHEESE & MUSTARD DRESSING

This salad makes a great lunch or supper, it contains all kinds of goodies, including avocado which is incredibly nutritious and sweetcorn, rich in vitamins, minerals and antioxidants.

CAPRESE

£8.50/£13.25

CLASSIC TOMATO, GARLIC & FRESH BASIL
SALAD WITH BUFFALO MOZZARELLA

No matter where you are in Italy, the Caprese salad is always a main feature on any menu and for any occasion. The combination of tomatoes, garlic and mozzarella is perfect for the palate as well as pleasing to the eyes.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

• PASTA, RISOTTO & AL FORNO •

ASPARAGUS RISOTTO

PEA, BROAD BEAN & LEEK (Ve)

Traditionally called risotto primavera, this dish is an Italian classic. We use the finest Arborio rice from the regions of Piemonte & Lombardia.

£13.25

LINGUINE POMODORO

CHERRY TOMATOES & FRESH BASIL (Ve)

A pasta dish loved by all, which happens to be my wife's favourite. I try to come up with amazing sauces and although she likes them all, Jessie will always have this one by choice.

£10.25

GNOCCHI MARGHERITA

POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL

A simple yet perfect combination. The traditional, but never tired, mozzarella, basil and tomato sauce shouts fresh, tasty and Italian!

£12.25

RIGATONI ARRABBIATA

CHILLI, GARLIC & TOMATO (Ve)

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 always fantastic!

£10.50

AUBERGINE PARMIGIANA

SMOKED PROVOLA CHEESE, PECORINO CHEESE & BASIL PESTO

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.

£12.95

FARFALLE WITH MUSHROOMS & SPINACH

PECORINO CREAM, WHITE WINE, GARLIC & THYME

If you love creamy mushroom sauces, this vegetarian pasta dish is the one for you. When I was filming the latest TV series I prepared it at the Tuscan winery Casa al Vento for my friends Francesco and Giuseppe, after a well-deserved Chianti Classico wine bath.

£13.25

TOMATO RISOTTO

BUFFALO MOZZARELLA & BASIL

Risotto is the ultimate comfort food, and it's so versatile. For this recipe I've used semi-dried tomatoes and buffalo mozzarella cheese.

£11.50

RIGATONI WITH BASIL PESTO

GARLIC, CHERRY TOMATOES & PECORINO CHEESE

I went to visit a friend of mine, Daniele, in the beautiful Ligurian region where basil grows at its best. He introduced me to pesto alla Genovese and I have to admit that since then it's been one of my top pasta recipes to cook at home.

£10.50

GNOCCHI NAPOLETANA

POTATO DUMPLINGS, ROAST PEPPER, BASIL, TOMATO & CHILLI (Ve)

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.

£12.50

• PIZZA •

QUATTRO STAGIONI

TOMATO, OLIVES, PEPPERS, ARTICHOKEs, FRIARIELLI, MUSHROOMS (Ve)

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.

£12.95

FIorentINA

SPINACH, EGG, TOMATO, MOZZARELLA & PECORINO 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...

£13.50

CLASSIC MARGHERITA

MOZZARELLA, TOMATO & FRESH BASIL

This classic Neapolitan pizza was created for Margherita, the Queen of Italy. Along with the Marinara, it's the pizza of choice for any native Neapolitan.

£11.25

• SIDES •

ROAST NEW POTATOES

PEPPERS, GARLIC & ROSEMARY (Ve)

£4.50

TOMATO & BASIL SALAD

BALSAMIC DRESSING (Ve)

£4.25

SPICY SPINACH

GARLIC & CHILLI (Ve)

£4.50

GREEN BEANS

BALSAMIC DRESSING & GARLIC (Ve)

£4.25

PEPERONATA

ROAST PEPPERS, FENNEL & TOMATO (Ve)

£4.50

MIXED SALAD

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

£4.25

• DESSERTS •

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

CHOCOLATE & HAZELNUT CHEESECAKE £6.95 SOUR CHERRIES

I got my inspiration for this recipe when visiting the town of La Morra, near Cuneo, in Piedmont. This area is famous for its hazelnut trees, so I decided to include hazelnuts in this recipe!

CHERRY & AMARETTO TART £6.95 VANILLA ICE CREAM

Cherry and amaretto is a match made in heaven – this delicious tart is all the proof you need!

CHOCOLATE FONDANT £6.95 STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM

My son Rocco's favourite dessert, he actually told me that if I didn't include this on the menu I'd be crazy. Well, Rocco - I'm not crazy!

AFFOGATO £5.25 AMARETTI, ESPRESSO & VANILLA ICE CREAM

Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits.

• 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 | BLACKBERRY RIPPLE MANGO & VANILLA ICED YOGHURT | LIMONCELLO APEROL & BLOOD ORANGE SORBET (Ve)

SERVED WITH A HOMEMADE HAZELNUT CANTUCCINI BISCUIT £5.95
- ADD NUTELLA SAUCE FOR £1.25 -

SUNDAE BAR | £6.95

Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!

ASK YOUR SERVER TO SEE OUR SEPARATE MENU

OUR COLLECTION OF RESTAURANTS

the restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

JOIN OUR LIFESTYLE AT CLUB-INDIVIDUAL.CO.UK

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