

# GINO

D'ACAMPO

GLUTEN INTOLERANCE & GLUTEN ALLERGY

OPEN EVERYDAY, LUNCH & DINNER

## SHARING

<b>CERIGNOLA OLIVES (Ve)</b>	4.25
<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>	
<b>GARLIC BREAD</b>	
FRESH GARLIC & PARSLEY (Ve)	5
TOMATO & FRESH BASIL (Ve)	5.25
FIOR DI LATTE CHEESE (v)	5.5

## ANTIPASTI

<b>CAPRESE</b>	7.25
BUFFALO MOZZARELLA, TOMATOES, ROCKET, SPINACH & BASIL (v)	
<i>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!</i>	

## SALADS

<b>GRILLED CHICKEN CAESAR</b>	11.5
GEM LETTUCE, CROUTONS, PANCETTA, PECORINO CHEESE & ANCHOVY DRESSING	
<i>The popularity of this salad around the world is most likely due to a man that bears the salad's name, Caesar Cardini. Here I have made it my own. Enjoy!</i>	
<b>CALAMARI, SPICY SALAMI &amp; THREE BEAN</b>	11.5
ROCKET, CHERRY TOMATOES, BASIL, OLIVES, LEMON, GARLIC & PARSLEY	
<i>I created this dish on the picture postcard Aeolian island of Panarea, where squid is abundant in the surrounding waters. The salad is full of punchy flavours and robust textures and makes a great main course.</i>	
<i>Italian Coastal Escape p.68</i>	

## PASTA & RISOTTO

<b>PENNE WITH SAUSAGE</b>	13.25
ROSEMARY, PORCINI MUSHROOMS, PAPRIKA, PARSLEY & CREAM	
<i>I love good quality sausages and mine are made with 100% British free range pork. This pasta recipe is definitely in my top ten.</i>	
<b>PENNE ARRABBIATA</b>	9.5
CHILLI, GARLIC & TOMATO (Ve)	
<i>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.</i>	
<b>PENNE CARBONARA</b>	12
FREE RANGE EGGS, PANCETTA & PECORINO CHEESE	
<i>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.</i>	
<b>BUTTERNUT SQUASH RISOTTO</b>	10.25
SAGE BUTTER & PECORINO CHEESE (v)	
<i>Italians often eat a small plate of risotto after their antipasti, followed by a meat or fish main course, but risotto also makes an excellent meat-free dish in its own right.</i>	
<b>PENNE POMODORO</b>	9.5
CHERRY TOMATOES, GARLIC & FRESH BASIL	
<i>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.</i>	
<b>PENNE WITH SEAFOOD</b>	15.5
WILD RED PRAWN, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI	
<i>This has to be one of my mother's best creations - please do not ask for grated cheese on top; it's not how seafood is eaten in Italy!</i>	
<b>PENNE BOLOGNESE</b>	12.5
SLOW COOKED BEEF RAGÙ & PECORINO CHEESE	
<i>I have used my grandfather's recipe since I was 16 years old and I still think it's the best Bolognese ever.</i>	

## WOOD FIRED OVEN

Coming from Naples, the birthplace of pizza, my Italian pizza recipes are as true to the authentic originals as possible. That's why I only use a wood fired oven and real Neapolitan flour, to bring you a real taste of Napoli.

### PIZZA

<b>MARGHERITA</b>	9.75	<b>PUTTANESCA</b>	10.75
FIOR DI LATTE CHEESE, TOMATO & FRESH BASIL (v)		FIOR DI LATTE CHEESE, TOMATO, CHILLI, ANCHOVY, BLACK OLIVES & SAGE	
<b>SUPER-SPICY</b>	11.25	<b>GOATS CHEESE</b>	11
SPICY SALAMI, 'NDUJA, PEPPERS, TOMATO, FIOR DI LATTE CHEESE & CHILLI		TOMATO, FIOR DI LATTE CHEESE & ROCKET (v)	
<b>VEGETARIANA</b>	11		
PEPPER, COURGETTE, MUSHROOMS & FIOR DI LATTE CHEESE (v)		<i>For every pizza sold Gino will donate £1 to the Royal Manchester Children's Hospital</i>	
<b>CAPRICCIOSA</b>	12.25	<b>FIorentina</b>	11.25
HAM, TOMATO, FIOR DI LATTE CHEESE, MUSHROOMS & BLACK OLIVES		SPINACH, EGG, TOMATO & PECORINO CHEESE (v)	
<b>POLLO</b>	11	<b>PERSONALISE YOUR PIZZA</b>	
CHICKEN, TOMATO, FIOR DI LATTE CHEESE, BASIL & PECORINO CHEESE		<i>Add any of your favourite ingredients from the menu for £1</i>	

## WOOD FIRED OVEN & GRILL

### CHICKEN CACCIATORE 15.5

CHICKEN BREAST IN A SPICY TOMATO SAUCE WITH PANCETTA & ROSEMARY

*Cooked in a one pot stew the chicken remains tender and juicy. This makes for a warm and tasty supper; perfect for those colder evenings.*

### SEA BASS 18.25

BRAISED CASTELLUCCIO LENTILS, PORCINI MUSHROOMS & PARSLEY

*Lentils make a great alternative to rice or potatoes with a fish main course. In this dish they're packed full of flavour from the fennel seeds and the porcini mushrooms.*

### 8OZ SIRLOIN STEAK 20

PEPPERCORN SAUCE & 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*

### CRISPY DUCK 17.25

CHERRY & RED WINE SAUCE

*Cherries are very popular in Italy - particularly in Emilia Romagna and Veneto, where there is a famous local cherry festival (Sagra delle Ciliegie) in the old town of Marostica each year. The sweet cherry sauce and crispy duck are a match made in heaven!*

*Hidden Italy p.121*

## SIDES

### ROASTED NEW POTATOES 4

ROSEMARY, GARLIC & OLIVE OIL (v)

### SPICY SPINACH 4

GARLIC & CHILLI (Ve)

### GREEN BEANS 4

BALSAMIC DRESSING & GARLIC (Ve)

### MIXED SALAD 4

ROCKET, GEM LETTUCE, TOMATOES & CUCUMBER (Ve)

### 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 UNTIL 5PM

Ask your server to see our separate menu.

## DESSERTS

### BAILEYS PANNA COTTA 6.25

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*

### CAPRESE TART 6.25

ALMOND & CHOCOLATE CAKE WITH CLOTTED CREAM (v)

*Originating on the island of Capri, opposite the bay of Naples, this is the best chocolate cake ever. It is also a recipe that brings back a lot of memories of when I was a little boy.*

*Italian Home Baking p.114*

## GINO'S GELATO (v)

### GELATI 5.25

VANILLA | CHOCOLATE | STRAWBERRY | NUTELLA | BLACKBERRY RIPPLE  
MANGO & VANILLA ICED YOGHURT | LIMONCELLO

### SORBETTI 5.25

APEROL & BLOOD ORANGE SORBET

- ADD NUTELLA SAUCE FOR £1 -

*Low sugar vanilla, chocolate and strawberry ice cream is available on request*

## SUNDAE BAR | 6

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

ASK YOUR SERVER TO SEE OUR SEPARATE MENU

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. Royal Manchester Children's Hospital registered charity number 1049274.

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OUR COLLECTION OF RESTAURANTS

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the restaurant  
bar + grill

**GINO**  
D'ACAMPO



**BANK**  
RESTAURANT & BAR

**OPERA**  
—GRILL—

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