

GINO

D'ACAMPO

AUTUMN/WINTER

OPEN EVERYDAY, LUNCH & DINNER

SHARING

CERIGNOLA OLIVES (Ve) 4.25
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

TOMATO & FRESH BASIL (Ve) 5.25

FIOR DI LATTE CHEESE (v) 5.5

BREAD BOARD 4.5

FOCACCIA WITH TOMATOES, OLIVES & CAPERS, CIABATTA BREAD, SERVED WITH SUN-DRIED TOMATO PESTO (v)

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

Italian Coastal Escape p.167

ANTIPASTI

KING PRAWN BRUSCHETTA 8.5

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

CHICKEN LIVER PATÈ 7

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.

A Taste of the Sun p.18

PARMA HAM BRUSCHETTA 7

DOLCELATTE CHEESE, HONEY & TOASTED CIABATTA

In Italy we have millions of varieties of Bruschetta and if you go to Milano, they will serve dolcelatte pretty much on anything. I loved the combination of salty dolcelatte and Parma ham with the sweetness of the honey, delicious.

Italian Express

CALAMARI 7.75

COURGETTE, RED PEPPERS, GARLIC MAYONNAISE & LEMON

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes.

TOMATO BRUSCHETTA 6

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!

The Italian Diet p.48

ARANCINE 6.75

CRISPY MUSHROOM RISOTTO BALLS, FIOR DI LATTE CHEESE, TOMATO & RED PEPPER SAUCE (v)

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

CAPRESE 7.25

BUFFALO MOZZARELLA, TOMATOES, ROCKET, SPINACH & BASIL (v)

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 & RISOTTO

SPINACH & RICOTTA RAVIOLI 12.25

SAGE BUTTER & TOASTED ALMONDS (v)

Ravioli are popular all over Italy, stuffed with a variety of different ingredients depending on the region and the season.

FETTUCCINE WITH SAUSAGE 13.25

ROSEMARY, PORCINI MUSHROOMS, PAPRIKA, PARSLEY & CREAM

I love good quality sausages and mine are made with 100% British free range pork. This pasta recipe is definitely in my top ten.

Gino's Pasta p.46

RIGATONI ARRABBIATA 9.5

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.

LASAGNE 13

BEEF RAGÙ & PECORINO CHEESE

I 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.

BUCATINI CARBONARA 12

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

BUTTERNUT SQUASH RISOTTO 10.25

SAGE BUTTER & PECORINO CHEESE (v)

Italians often eat a small plate of risotto after their antipasti, and this in turn is followed by a meat or fish main course, but risotto also makes an excellent meat-free dish in its own right.

GNOCCHI MARGHERITA 10.75

POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL (v)

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

LINGUINE WITH SEAFOOD 15.5

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

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 and you would never have wanted to upset my mother!

The Italian Diet p.103

FETTUCCINE BOLOGNESE 12.25

SLOW COOKED BEEF RAGÙ & PECORINO CHEESE

I have used my grandfather's recipe since I was 16 years old and I still think it's the best Bolognese ever.

SALADS

GRILLED CHICKEN CAESAR 11.5

GEM LETTUCE, CROUTONS, PANCETTA, 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 I have made it my own. Enjoy!

CALAMARI, SPICY SALAMI & THREE BEAN 11.5

ROCKET, CHERRY TOMATOES, BASIL, OLIVES, LEMON, GARLIC & PARSLEY

This salad is full of punchy flavours and robust textures and makes a great main course.

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

MARGHERITA 9.75

FIOR DI LATTE CHEESE, TOMATO & FRESH BASIL (v)

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.

Italian Home Baking p.170

SUPER-SPICY 11.25

SPICY SALAMI, 'NDUJA, PEPPERS, TOMATO, FIOR DI LATTE CHEESE & 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)!

POLLO 11

CHICKEN, TOMATO, FIOR DI LATTE CHEESE, BASIL & PECORINO CHEESE

I first made this pizza when I was filming my series Gino's Italian Escape near the city of Parma. I love the combination of colours & flavours.

GOATS CHEESE 11

TOMATO, FIOR DI LATTE CHEESE & ROCKET (v)

Peppery fresh rocket and creamy goats cheese is such a delicious combination and works really well on this pizza.

For every pizza sold Gino will donate £1 to the Royal Manchester Children's Hospital



PUTTANESCA 10.75

FIOR DI LATTE CHEESE, TOMATO, CHILLI, ANCHOVY, BLACK OLIVES & SAGE

After a days filming I enjoy nothing more than relaxing with a slice of pizza in one hand and a beer in the other.

CAPRICCIOSA 12.25

HAM, TOMATO, FIOR DI LATTE CHEESE, MUSHROOMS & BLACK OLIVES

Capricciosa means 'the naughty one', and this pizza is so called because it was created to please everybody. Perfect for a starter, great in a packed lunch, delicious if you are watching a movie... I've even been known to eat it cold for breakfast after a heavy night. Yum yum!

Italian Escape p.108

FIorentina 11.25

SPINACH, EGG, TOMATO & PECORINO CHEESE (v)

This is a firm favourite in the D'Acampo household and there's always an argument over who gets the last piece.

Italian Escape p.111

THE REAL NEAPOLITAN 12.5

ITALIAN SAUSAGE, FRIARIELLI, FIOR DI LATTE CHEESE & CHILLI

If you go to Napoli you will find this pizza everywhere. At My Restaurant, my aim is to serve you not only the best food but a real Italian eating experience.

VEGETARIANA 11

PEPPER, COURGETTE, MUSHROOMS & FIOR DI LATTE CHEESE (v)

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

PERSONALISE YOUR PIZZA

Add any of your favourite ingredients from the menu for £1

OUR PIZZAS ARE AVAILABLE GLUTEN FREE. PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU.

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.

SALMON FILLET 15.5

CREAMY VERMOUTH SAUCE

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

REAL NORTHERN 13.25

ITALIAN MEATBALLS

BEEF & PORK, TOMATO, FRESH BASIL, PECORINO CHEESE & TOASTED CIABATTA

I absolutely love the combination of beef and pork, it gives the meatballs a new flavour dimension instead of always just using minced beef.

A Taste of the Sun p.171

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

ALLERGIES & INTOLERANCES

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.

SIDES

ROASTED NEW POTATOES	4
ROSEMARY, GARLIC & OLIVE OIL (v)	
FRIES	4
SEA SALT (v) or CHEESE (v)	
COURGETTE FRIES	4
SEA SALT (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

THE BEST LEMON CAKE 6.25

VANILLA ICE CREAM (v)

This recipe has been passed down to me from my great-grandfather and it is the ultimate lemon cake. If you enjoy tangy fresh flavours this recipe will not disappoint.

TIRAMISÚ 6.25

THE ULTIMATE ITALIAN DESSERT

If you make a Tiramisú then you must do it right... I only use fresh mascarpone cheese, proper espresso coffee, the best Savoiardi biscuits, free range eggs and Amaretto liqueur.

Fantastico! p.144

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.

BAILEYS PANNA COTTA 6.25

CARAMEL SAUCE & HAZELNUT CANTUCCINI BISCUIT

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

CHERRY & AMARETTO TART 6.25

VANILLA ICE CREAM (v)

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

CHOCOLATE FONDANT 6.25

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

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!

GINO'S GELATO

GELATI E SORBETTI 5.25

VANILLA | CHOCOLATE | STRAWBERRY | NUTELLA | BLACKBERRY RIPPLE

MANGO & VANILLA ICED YOGHURT | LIMONCELLO | APEROL & BLOOD ORANGE SORBET

SERVED WITH A HOMEMADE HAZELNUT CANTUCCINI BISCUIT (v)

- 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