

• DESSERTS •

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

POLENTA CAKE £7.50

ORANGES & COINTREAU, VANILLA ICE CREAM (v)

*This is such a beautiful cake to enjoy in the afternoon with a cup of coffee or tea.
Also great with a generous scoop of vanilla ice cream.*

A Taste of the Sun p.230

AFFOGATO £5.75

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee.

Buonissimo! p.40

CHEESE BOARD £9.95

GORGONZOLA, BUFFALO RICOTTA & PECORINO

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.

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

La Dolce Diet p.72, Italian Escape p.266, Italian Adriatic Escape p.195, 196

**- ADD NUTELLA SAUCE FOR £1.25 -
£6.25**

SUNDAE BAR | £7.50

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

ASK YOUR SERVER TO SEE OUR SEPARATE MENU

GINO

D'ACAMPO

GLUTEN INTOLERANCE & GLUTEN ALLERGY

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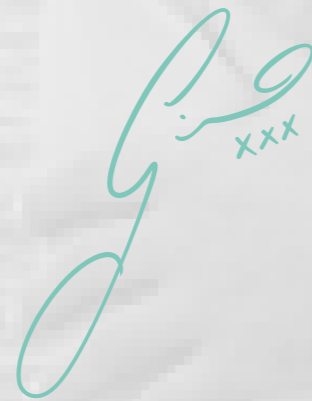
 Gino D'Acampo My Restaurant

 @GinoMyRestaurant

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".



• 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.

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| SALMON FILLET
CAVOLO NERO & CREAMY VERMOUTH SAUCE
<i>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 Loch Duart salmon with a creamy vermouth sauce.</i> | £19.95 | WILD MUSHROOM RISOTTO
PORCINI, WHITE WINE & THYME (v)
<i>Mushrooms are a passion in Italy, in some areas you even need a licence to gather them in the wild. Among the wild mushrooms, porcini are king, their intense, earthy flavour make a real impact in this risotto.</i> | £14.25 |
| PAN-FRIED SEA BASS
BRAISED CASTELLUCCIO LENTILS,
PORCINI MUSHROOMS & PARSLEY
<i>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 porcini mushrooms, so I've paired them with sea bass - a delicate fish.</i> | £19.95 | CRISPY DUCK
CHERRY & RED WINE SAUCE
<i>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 from May to June each year.</i> | £19.75 |
| SLOW COOKED BEEF
BRAISED BEEF IN RED WINE
<i>My 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!</i> | £18.50 | COD NAPOLETANA
SALAME, CHERRY TOMATOES,
POTATOES & ROSEMARY
<i>Cod is such an excellent fish - firm, meaty and delicious served simply with salt and olive oil or with a sauce; it really is a fish that can go with most things. I like this recipe as the ingredients remind me of my home in Napoli.</i> | £21.95 |

• SIDES •

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

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| CRUSHED POTATOES
GARLIC, SAGE & ROSEMARY (v)
<i>The only way we cook potatoes in my house. Lightly crushed and roasted with garlic, sage and fresh rosemary, it's only fair that you get to taste the way the D'Acampo's do it.</i> | £4.75 | BRAISED LENTILS
PORCINI MUSHROOMS & PARSLEY (Ve)
<i>Lentils are often eaten at New Year in Italy; they are believed to bring good fortune because of their coin-like shape.</i> | £4.50 |
| 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.</i> | £4.50 | MIXED SALAD
ROCKET, SPINACH, TOMATOES,
CUCUMBER & FENNEL (Ve)
<i>A simple salad to complement any of my dishes.</i> | £4.50 |
| TENDERSTEM BROCCOLI
CHILLI, OLIVES & PECORINO CHEESE (v)
<i>This recipe is based on one I tried when filming in the Tremiti Islands, a beautiful archipelago in the Adriatic sea. It is a dish typical of the region - simple to cook, yet delicious. A perfect side for grilled meats or fish.</i> | £4.75 | SPICY SPINACH
GARLIC & CHILLI (Ve)
<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.</i> | £4.75 |
| | | ROCKET & PECORINO SALAD
BALSAMIC DRESSING
<i>A simple, classic Italian salad... the best rocket leaves, a mature Pecorino cheese and fantastic balsamic vinegar.</i> | £4.50 |

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 and cocktails. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

• MY SPECIALITY GRILL •

Translated from "Grigliata", this is a traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour. At my restaurants, you can choose from high quality cuts of meat, fish and chicken, steeped in marinade, seared on our grill and served with home made sauces or salsas, each chosen to complement the natural flavours of each dish.

<p>VEAL CHOP £29.95 ROSE VEAL CHOP (340g), SAGE & TRUFFLE BUTTER <i>I am obsessed with veal and this has to be the best and simplest way to cook it. The combination of the sage with the sweetness of the veal is buonissimo!</i></p>	<p>SWORDFISH STEAK £20.95 SAUTÉED POTATOES & SALSA VERDE <i>I cooked this dish overlooking the beach at Pescoluse, on the Puglian coast. It's known as the Maldives of Salento and is a hidden paradise. Salsa verde is perfect with the simply grilled swordfish.</i></p>
<p>CHICKEN SKEWERS £17.95 ITALIAN BEANS, FENNEL & MINT <i>This is a great way to cook chicken – the sweetness of the marmalade combines with the smokiness and spice of the paprika to give a delicious glaze.</i></p>	<p>LAMB CUTLETS £22.25 GRILLED PANCETTA, HONEY, LEMON & ROSEMARY SAUCE <i>Inspired by the authentic Roman cooking of Anna Dente, this dish reflects the Romans' love of meat and all things sweet.</i></p>
<p>SLOW ROASTED PORK BELLY £18.75 RADICCHIO, BALSAMIC, THYME & TOASTED HAZELNUTS <i>Pork belly is a great cut of meat, slow cooking is the way to go as it renders out most of the fat, leaving tender, succulent meat. Radicchio is a classic accompaniment to pork in Italy. It's bitter flavour cuts through the fat, and its helped along here by the balsamic vinegar.</i></p>	<p>FISH SKEWERS WITH SPICY TARTARE SAUCE £22.50 SWORDFISH, CALAMARI & KING PRAWNS <i>I barbecued these delicious fish skewers on the beautiful beach of San Domino, one of the Tremiti Islands.</i></p>

• STEAKS •

Specialising in the best steak cuts provided by my very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, my cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days.

Served with roast new potatoes and your choice from one of our freshly prepared sauces; peppercorn, arrabbiata (v), salsa verde (v)

ABERDEEN ANGUS & HEREFORD

Aged 28 days. Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

RUMP (225g) £22.50	SIRLOIN (225g) £24.50
RIBEYE (225g) £26.25	FILLET (225g) £31.50

BISTECCA FIORENTINA

SIRLOIN ON ONE SIDE OF THE BONE & FILLET ON THE OTHER (800g)

Native British breeds dry aged for up to 35 days. Perfect for sharing. Served with roast new potatoes and your choice from one of our freshly prepared sauces.

£64.75

• APERITIVI •

PINO SPRITZ

Prosecco with elderflower, Fever-Tree soda, mint leaves & lime
£8.85

LITTLE ITALY

Woodford Reserve Bourbon with Cynar & Berto Rosso Vermouth
£8.95

STRAWBERRY & NECTARINE SPRITZ

Chamberyette strawberry aperitif & Aelred Nectarine with Prosecco & Fever-Tree soda
£8.85

MANGO FANDANGO

Arber pineapple gin & Melonade melon aperitif with Fiorente elderflower liqueur, mango, apple & lime
£8.85

NEGRONI

Hayman's London Dry gin with Campari & Berto rosso vermouth
£8.25

APEROL SPRITZ

Aperol with Prosecco & Fever-Tree soda
£8.50

THE PINEAPPLE EXPRESS

Finlandia vodka with Aperol, lime, passion fruit & pineapple
£8.75

GRAPEFRUIT & RASPBERRY SPRITZ

Pampelle grapefruit aperitif & Cocchi Americano Rosa with raspberry, Prosecco & Fever-Tree soda
£8.85

• BREAD & OLIVES •

CERIGNOLA OLIVES (Ve)

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.

£4.75

GARLIC BREAD

FRESH GARLIC & PARSLEY (Ve)

£5.95

TOMATO & BASIL (Ve)

£6.75

SMOKED PROVOLA CHEESE & MOZZARELLA (v) £7.50

• ANTIPASTI •

RIBOLLITA SOUP

CHUNKY VEGETABLE, CAVOLO NERO & BEAN SOUP (Ve)

This humble soup was first enjoyed by Italian peasants, who reheated minestrone or left over vegetables from the previous day and made it into a hearty meal (hence its Italian name, which translates as 'reboiled')

£7.50

CARPACCIO

THINLY SLICED BEEF FILLET, HORSERADISH & PECORINO CREAM SAUCE

£12.50

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 complements the raw beef.

BURRATA WITH FRESH TOMATO & CHILLI SALSA

CREAMY MOZZARELLA PUGLIESE (v)

£9.95

Originating in southern Italy, where fresh, creamy burrata is produced, this dish is simplicity at its best. Tomatoes are a rich source of vitamins, potassium and antioxidants, so this dish is full of goodness.

MUSSEL & CLAM STEW

CREAMY PAPRIKA SAUCE & CHILLI

£10.50

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.

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKE & SUN-DRIED TOMATOES

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!

£25

• SALADS •

We always strive to use the freshest seasonal ingredients wherever possible.

MARSALA PEAR, CRISP PARMA HAM & BLUE CHEESE

GORGONZOLA, ROCKET, HONEY, LEMON & ROSEMARY DRESSING

This is a brilliant-tasting and simple salad. Pears can sometimes be hard but served warm and sticky they are divine with the salty Parma ham and rich Gorgonzola cheese.

£9.50/£14.25

GRILLED CHICKEN CAESAR

GEM LETTUCE, PANCETTA, PECORINO CHEESE & CAESAR 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!

£9.50/£14.25

CAPRESE

CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA (v)

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, mozzarella and basil is perfect for the palate as well as pleasing to the eyes.

£9.25/£13.75

TUNA & BEAN

CHERRY TOMATOES, ROCKET, OLIVES & CHIVES

Each year I spend the summer with my family on the island of Sardegna, and we enjoy this salad at least once a week.

£9.50/£14.25

• 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.

• PIZZA •

PARMA HAM & GORGONZOLA MOZZARELLA & TOMATO

£15

Gorgonzola and Parma ham both originate in northern Italy and make a great combination. I often prepare this pizza for my boys, and sometimes we ring the changes by using cooked ham or salame instead of Parma ham.

£14.95

BURRATA

MORTADELLA, PISTACHIO & BASIL

I love making pizza, it's so satisfying. Once you've got the dough right, more or less anything goes. Here I've used burrata cheese instead of mozzarella for a luxury twist.

THE REAL NEAPOLITAN

£15.25

ITALIAN SAUSAGE, FRIARIELLI, MOZZARELLA & CHILLI

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

MARINATED & GRILLED CHICKEN

MOZZARELLA, TOMATO & FRESH BASIL

I am breaking so many rules with this pizza... Generally speaking, Italians NEVER put chicken on pizza. The Brits love chicken, and they love pizza, so this is my gift to you!

£14.75

CLASSIC MARGHERITA

£12

MOZZARELLA, 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.

SUPER-SPICY

SPICY SALAME, 'NDUJA, PEPPER, MOZZARELLA, PARSLEY & CHILLI

This is the pizza for when the boys come round to watch football. I like to use a spicy salame that has a real kick (no pun intended), but you can go as hot as you can handle!

£14.95

FIorentina

£14.50

SPINACH, EGG, TOMATO, MOZZARELLA & 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.

CAPRICCIOSA

HAM, MOZZARELLA, MUSHROOMS & OLIVES

Capricciosa means 'the naughty one', and this pizza is so called because it was created to please everybody. I've even been known to eat it cold for breakfast after a heavy night. Yum yum!

£14.50

• PASTA •

PENNE CARBONARA

£13.95

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

We make it like it should be made - no cream, just free range eggs, Pecorino cheese from Sardegna and diced crispy pancetta from Emilia-Romagna.

£15

PENNE WITH WILD BOAR RAGÙ

PANCETTA, RED WINE, TOMATO, PECORINO CHEESE & PARSLEY

In autumn and winter you'll find wild boar on the menu in most good Tuscan restaurants - like this delicious dish that I ordered when I last visited the region.

PENNE WITH KING PRAWNS

£16

BASIL PESTO, CHERRY TOMATOES & ROCKET

The secret to this dish is my traditional pesto sauce. This is the perfect plate of pasta if you want something light with plenty of flavour.

£16.50

PENNE WITH CLAMS

CHERRY TOMATOES, GARLIC, CHILLI & PARSLEY

This is the first meal I order whenever I go home to Napoli. I absolutely love the flavour of fresh clams - so much so that I often order them just cooked in olive oil and garlic.

PENNE ARRABBIATA

£11.25

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 fantastic!

£14.75

PENNE BOLOGNESE

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 sauce ever. My nonno Giovanni would be so proud to have this dish on my restaurant's menu.

PENNE WITH SEAFOOD

£18.95

WILD RED PRAWN, 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!

£29.50

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!