

• 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

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

CHOCOLATE FONDANT £7.50

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!

Buonissimo! p.41

CHOCOLATE & HAZELNUT CHEESECAKE £7.50

SOUR CHERRIES

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

Italian Express p.200

AFFOGATO £5.75

AMARETTI, ESPRESSO & VANILLA ICE CREAM

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

Buonissimo! p.40

• 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)

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

SERVED WITH A HOMEMADE HAZELNUT CANTUCCINI BISCUIT £6.25

- ADD NUTELLA SAUCE FOR £1.25 -

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

VEGETARIAN & VEGAN

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• 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.

£13.25

• 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)

£5.95

TOMATO & BASIL (Ve)

£6.75

SMOKED PROVOLA CHEESE & MOZZARELLA

£7.50

RIBOLLITA SOUP

£7.50

CHUNKY VEGETABLE, CAVOLO NERO & BEAN SOUP WITH TOASTED CIABATTA (Ve)

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

TOMATO BRUSCHETTA

£7.50

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 TOASTED CIABATTA

£8.95

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.

ROAST PEPPER BRUSCHETTA

£7.75

BALSAMIC ONIONS & CHIVES WITH TOASTED CIABATTA (Ve)

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

BURRATA WITH FRESH TOMATO & CHILLI SALSA

£9.95

CREAMY MOZZARELLA PUGLIESE & TOASTED CIABATTA

Originating in southern Italy, where fresh, creamy burrata is produced, this dish is simplicity at its best. Served with toasted ciabatta to mop up the delicious juices.

ARANCINE

£8.95

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

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

- Bread Board -

FOCACCIA WITH CHERRY TOMATOES & OLIVES, CIABATTA BREAD, GRISSINI WITH PECORINO SERVED WITH CREAMY PESTO DIP

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

£5.75

• SALADS •

CAPRESE

£9.25/£13.75

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

BUFFALO MOZZARELLA & SEMI DRIED TOMATOES

£9.25/£13.75

GREEN BEANS, WALNUTS & MATURED CHEESE

This recipe happened by accident. I was hosting a barbecue and a friend of mine challenged me to make something that resembled the colours of the Italian flag. We still enjoy it at every barbecue party!

• 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.

• PASTA, RISOTTO & AL FORNO •

GNOCCHI MARGHERITA

£13.25

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!

AUBERGINE PARMIGIANA

£13.95

SMOKED PROVOLA CHEESE, PECORINO CHEESE, TOMATO & 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.

RIGATONI 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 always fantastic!

RIGATONI WITH BASIL PESTO

£11.25

GARLIC, CHERRY TOMATOES & PECORINO CHEESE

A friend of mine, Daniele, 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.

WILD MUSHROOM RISOTTO

£14.25

PORCINI, WHITE WINE & THYME

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.

BUTTERNUT SQUASH RAVIOLI SAGE BUTTER & TOASTED WALNUTS (V)

£13.75

In the D'Acampo family we adore making fresh filled pasta and this recipe is one of our top ten must have meals.

GNOCCHI NAPOLETANA

£13.50

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.

FETTUCINE WITH CHERRY TOMATO SAUCE

£11

GARLIC & FRESH BASIL

A celebration of tomatoes, this recipe is light, tasty, healthy and yet completely and utterly satisfying.

• PIZZA •

ARRABBIATA

£9.25

TOMATO, BLACK OLIVES, CHILLI, GARLIC & OREGANO (Ve)

The word arrabbiata means 'angry', and refers to the 'angry' heat of chillies. So, if you like it hot, this pizza is for you.

MARGHERITA WITH BURRATA

£14.95

CREAMY MOZZARELLA PUGLIESE, TOMATO & FRESH BASIL

Swapping out mozzarella for burrata cheese gives my otherwise classic Margherita a luxury twist.

FIorentina

£14.50

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.

CLASSIC MARGHERITA

£12

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.

• SIDES •

TENDERSTEM BROCCOLI

£4.75

CHILLI, OLIVES & PECORINO CHEESE

BRAISED LENTILS

£4.50

PORCINI MUSHROOMS & PARSLEY (Ve)

CRUSHED POTATOES

£4.75

GARLIC, SAGE & ROSEMARY

MIXED SALAD

£4.50

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

GREEN BEANS

£4.50

BALSAMIC DRESSING & GARLIC

SPICY SPINACH

£4.75

GARLIC & CHILLI (Ve)

TRUFFLE CHEESY FRIES

£4.75

PECORINO CHEESE

FRIES

£4.50

SEA SALT

COURGETTE FRIES

£4.75

SEA SALT