

## SHARING

<b>CERIGNOLA OLIVES (Ve)</b> 4.75 <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) 5.5	
TOMATO & FRESH BASIL (Ve) 5.75	
SMOKED PROVOLA CHEESE & MOZZARELLA (v) 6.25	

## ANTIPASTI

<b>RIBOLLITA SOUP</b> 7 CHUNKY VEGETABLE, CAVOLO NERO & BEAN SOUP WITH TOASTED CIABATTA (Ve) <i>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') Veg Italia p.202</i>	
--	--

## SALADS

<b>CAPRESE</b> 12.75 CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA (v) <i>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. Italian Express p.33</i>	
<b>GRILLED CHICKEN CAESAR</b> 12.75 GEM LETTUCE, 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.</i>	

## PASTA & RISOTTO

<b>PENNE WITH CLAMS</b> 14.5 CHERRY TOMATOES, CHILLI & PARSLEY <i>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. Italian Escape p.99</i>	
<b>WILD MUSHROOM RISOTTO</b> 13 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. Healthy Italian p.78</i>	
<b>PENNE BOLOGNESE</b> 13.5 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. Gino's Pasta p.27</i>	
<b>PENNE WITH SEAFOOD</b> 17.75 WILD RED PRAWN, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI <i>This has to be one of my mother's best creations and remains a family favourite in the D'Acampo household! Gino's Pasta p.65</i>	
<b>PENNE ARRABBIATA</b> 10.25 CHILLI, GARLIC & TOMATO (Ve) <i>Arrabbiata means 'angry' in Italian, because of the heat of the chilli peppers in the sauce. Gino's Pasta p.122</i>	
<b>PENNE CARBONARA</b> 13.25 FREE RANGE EGGS, PANCETTA & PECORINO CHEESE <i>We make it like it should be made - no cream, just free range eggs, Pecorino cheese and diced crispy pancetta. Gino's Pasta p.146</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>PARMA HAM &amp; GORGONZOLA</b> 13.5 MOZZARELLA & TOMATO	<b>THE REAL NEAPOLITAN</b> 13.75 ITALIAN SAUSAGE, FRIARELLI, MOZZARELLA & CHILLI
<b>MARINATED &amp; GRILLED CHICKEN</b> 13.25 MOZZARELLA, TOMATO & FRESH BASIL	<b>CAPRICCIOSA</b> 12.95 HAM, TOMATO, MOZZARELLA, MUSHROOMS & BLACK OLIVES
<b>ARRABBIATA</b> 8.5 TOMATO, BLACK OLIVES, CHILLI, GARLIC & OREGANO (v)	<b>FIorentina</b> 12.5 SPINACH, EGG, TOMATO, MOZZARELLA & PECORINO CHEESE (v)
<b>SUPER-SPICY</b> 13.5 SPICY SALAME, 'NDUJA, PEPPERS, TOMATO, MOZZARELLA & CHILLI	<b>PERSONALISE YOUR PIZZA</b> <i>Add any of your favourite ingredients from the menu for £1</i>
<b>CLASSIC MARGHERITA</b> 10.5 MOZZARELLA, TOMATO & FRESH BASIL (v)	

## 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.

## WOOD FIRED OVEN & GRILL

<b>PAN-FRIED SEA BASS</b> 19.5 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. Italian Adriatic Escape p.50</i>	
<b>SALMON FILLET</b> 17.5 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. Italian Coastal Escape p.52</i>	
<b>CRISPY DUCK</b> 18.5 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 in the old town of Marostica each year.</i>	
<b>8OZ SIRLOIN STEAK</b> 21.75 PEPPERCORN SAUCE & ROAST NEW POTATOES <i>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. Buonissimo! p.36</i>	
<b>CHICKEN ESCALOPES</b> 16.95 MUSHROOMS & WHITE WINE <i>Mushrooms are extremely popular in Italy, particularly in Calabria where they grow in the mountainous forests of Sila. Mushrooms make a great pairing with chicken and thyme in this classic dish. Italian Coastal Escape p.59 Italian Express p.124</i>	

## DESSERTS

<b>BAILEYS PANNA COTTA</b> 6.95 Caramel Sauce <i>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</i>	
<b>AFFOGATO</b> 5.95 ESPRESSO & VANILLA ICE CREAM (v) <i>Simplicity at its best... home-made vanilla ice-cream drowned in espresso coffee.</i>	

## SIDES

<b>TENDERSTEM BROCCOLI</b> 4.25 CHILLI, OLIVES & PECORINO CHEESE (v)	
<b>CRUSHED POTATOES</b> 4.25 GARLIC, SAGE & ROSEMARY (v)	
<b>SPICY SPINACH</b> 4.25 GARLIC & CHILLI (Ve)	
<b>MIXED SALAD</b> 4.25 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

Ask your server to see our separate menu.

## GINO'S GELATO (v)

<b>GELATI</b> 5.95 VANILLA   CHOCOLATE   STRAWBERRY NUTELLA   BLACKBERRY RIPPLE MANGO & VANILLA ICED YOGHURT LIMONCELLO	
<b>SORBETTI</b> 5.95 APEROL & BLOOD ORANGE SORBET	
<b>- ADD NUTELLA SAUCE FOR 1.25 -</b>	
<i>Low sugar vanilla, chocolate and strawberry ice cream is available on request</i>	

## SUNDAE BAR | 6.5

Create 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

---

OUR COLLECTION

---

restaurant  
bar + grill

GINO  
D'ACAMPO



BANK  
RESTAURANT & BAR

OPERA  
GRILL

---

JOIN OUR LIFESTYLE AT GINODACAMPO.APP

---

Visit [GinoDAcampoRestaurants.com](https://www.GinoDAcampoRestaurants.com) or follow us!

 @GinoRestaurants

 Gino D'Acampo My Restaurant

 @GinoMyRestaurant

GLUTEN INTOLERANCE & GLUTEN ALLERGY