

## SHARING

### 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) 5.5

#### TOMATO & FRESH BASIL (Ve) 5.75

#### SMOKED PROVOLA CHEESE & MOZZARELLA (v) 6.25

### BREAD BOARD 5

CLASSIC ROSEMARY FOCACCIA, CIABATTA BREAD, SERVED WITH CREAMY PESTO DIP(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

### CALAMARI 8.5

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.*

### CHICKEN LIVER PÂTÉ 7.5

MUSTARD FRUITS & TOASTED GARLIC CIABATTA

*There is nothing more comforting than pâté and toast, especially when it has the beautiful fresh flavour of one that is homemade.*  
*Italian Express p.38*

### KING PRAWN BRUSCHETTA 9.25

CHILLI MAYONNAISE & TOASTED CIABATTA

*A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco...*

*Italian Adriatic Escape p.12*

### ARANCINE 7.5

CRISPY MUSHROOM RISOTTO BALLS, MOZZARELLA, TOMATO & RED PEPPER SAUCE (v)

*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!*

*Italian Escape p.22*

### PARMA HAM BRUSCHETTA 7.75

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

*Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage.*

*Italian Adriatic Escape p.12*

### RIBOLLITA SOUP 7

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')*

*Veg Italia p.202*

### TOMATO BRUSCHETTA 6.75

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*

## DUNKY DUNKY TOMATO SCARPETTA 13.25

BAKED FOCACCIA & CIABATTA BREAD SERVED WITH A MARZANINO TOMATO, OLIVE OIL, GARLIC & FRESH BASIL SAUCE (Ve)

## PASTA, RISOTTO & RAVIOLI

### BUTTERNUT SQUASH RAVIOLI 12.5

SAGE BUTTER & TOASTED WALNUTS (v)

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

*Italian Coastal Escape p.167*

### FETTUCCINE WITH SAUSAGE 13.5

LEEK, WHITE WINE, PORCINI MUSHROOM CREAM

*This pasta recipe is definitely in my top ten - great sausages combining with the earthy flavours of rosemary and mushroom.*

*A Taste of the Sun p.119*

### LINGUINE WITH CLAMS 14.5

CHERRY TOMATOES, 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.*

*Italian Escape p.99*

### LASAGNE 13.75

BEEF RAGÙ & PECORINO CHEESE

*My mother, Alba, first showed me how to make lasagne when I was about 8 years old.*

*Gino's Pasta p.121*

### WILD MUSHROOM RISOTTO 13

PORCINI, WHITE WINE & THYME (v)

*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*

### FETTUCCINE BOLOGNESE 13.5

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.*

*Gino's Pasta p.27*

### LINGUINE WITH SEAFOOD 17.75

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

*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*

### RIGATONI ARRABBIATA 10.25

CHILLI, GARLIC & TOMATO (Ve)

*Arrabbiata means 'angry' in Italian, because of the heat of the chilli peppers in the sauce.*

*Gino's Pasta p.122*

### BUCATINI CARBONARA 13.25

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

*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*

## WOOD FIRED OVEN

Coming from Napoli, 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

### BURRATA 13.5

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.*

### SUPER-SPICY 13.5

SPICY SALAME, 'NDUJA, PEPPERS, TOMATO, MOZZARELLA & 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)!*

*Healthy Italian For Less p.96*

### PARMA HAM & GORGONZOLA 13.5

MOZZARELLA & TOMATO

*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.*

*Italian Express p.88*

### MARINATED & GRILLED CHICKEN 13.25

MOZZARELLA, TOMATO & FRESH BASIL

*I first made this pizza when I was filming my series Gino's Italian Escape near the city of Parma.*

*Gino's Italian Escape p.126*

### CLASSIC MARGHERITA 10.5

MOZZARELLA, TOMATO & FRESH BASIL (v)

*This classic 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*

### 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 ESCALOPES 16.95

MUSHROOMS & WHITE WINE

*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*

### SALMON FILLET 17.5

CAVOLO NERO & CREAMY VERMOUTH SAUCE

*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*

### MEATBALLS IN A SPICY 13.95

TOMATO SAUCE BEEF & PORK, TOMATO, CHILLI, BASIL, SERVED WITH TOASTED CIABATTA

*I cooked these meatballs in Verona, whilst filming my latest TV series. This dish is really delicious and filling.*

*Italian Coastal Escape p.50*

### CRISPY DUCK 18.5

CHERRY & RED WINE SAUCE

*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.*

*Italian Coastal Escape p.50*

### PAN-FRIED SEA BASS 19.5

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 porcini mushrooms, so I've paired them with sea bass - a delicate fish.*

*Italian Adriatic Escape p.50*

### 8OZ SIRLOIN STEAK 21.75

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*

## 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.

## SALADS

### MARSALA PEAR, CRISP 12.75

PARMA HAM & BLUE CHEESE ROCKET, HONEY, LEMON & ROSEMARY DRESSING

*This is a brilliant-tasting salad. Pears can sometimes be hard but served warm and sticky they are divine.*

### GRILLED CHICKEN CAESAR 12.75

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.*

### CAPRESE 12.75

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.*

## DESSERTS

### POLENTA CAKE 6.95

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*

### CHOCOLATE & HAZELNUT 6.95

CHEESECAKE SOUR CHERRIES (v)

*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*

### TIRAMISÚ 6.95

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*

## GINO'S GELATO

### GELATI E SORBETTI 5.95

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 1.25 -

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

## 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

An optional service charge will be added to your bill.

## UNDERSTANDING PROSECCO

Prosecco styles can be confusing so let me explain – most Prosecco is made in the dry style – called *Brut*. The fruit-forward flavours of this style are often mistaken for sweetness. Other Prosecco styles are characterised by containing more sugar; *Brut* has up to half a gram of sugar per glass, *Extra Dry* has just over a half gram, with *Dry* containing up to a whole gram of sugar per glass.

## PROSECCO

Prosecco is native to the north east of Italy, produced from glera grapes in the Venetian hills around the town of Treviso. Prosecco DOC production spans the regions of Veneto & Friuli-Venezia Giulia. Prosecco Conegliano Valdobbiadene Superiore DOCG can only be made in the province of Treviso in the hills between Conegliano & Valdobbiadene but it's the juice from the grapes harvested on the famous Cartizze hill that contribute to what is widely recognised as the Grand Cru of Prosecco.

### GOOD

Glass **7** Bottle **25**

#### Prosecco DOC

ANDREOLA VERV BRUT

VILLA TERESA EXTRA DRY 

VINO D'ACAMPO BRUT

ANDREOLA VERV EXTRA DRY

CAVIT BRUT

### GREAT

Glass **8** Bottle **30**

#### Conegliano Valdobbiadene Superiore DOCG

TERRE DI SAN VENANZIO BRUT

CA' DE RIVA EXTRA DRY

ANDREOLA RIVE DI REFRONTOLO BRUT

TERRE DI SAN VENANZIO EXTRA DRY

ANDREOLA MILLESIMATO DRY

### FANTASTICO

Glass **9** Bottle **35**

#### Superiore di Cartizze Valdobbiadene DOCG

TERRE DI SAN VENANZIO CARTIZZE BRUT

ANDREOLA CARTIZZE DRY

## PROSECCO ROSÉ

Still like the Prosecco you know & love – but bubblier & packed with ripe red fruit, and the best bit – every bottle of Prosecco Rosé is 'millesimato' making it even more special than your typical Prosecco as the grape juice inside the bottle is from a single harvest!

	Glass	Bottle
PROSECCO ROSÉ LUNETTA EXTRA DRY Cavit, Veneto	7.85	31.75

## WINE

WHITE	175ml	250ml	Bottle
GRILLO <i>Ca' di Ponti, Sicilia</i>	5.5	7.75	20.75
CATARRATTO <i>Adria Vini, Sicilia</i> 	6.15	8.35	23.75
PINOT GRIGIO <i>Vino D'Acampo, Veneto</i>	7	9	27
CHARDONNAY <i>Cavit, Trentino</i>	7.15	9.25	27.25
SAUVIGNON BLANC <i>Mastri Vernacoli, Trentino</i>	8	10	28.75
PECORINO <i>Confesa, Abruzzo</i>	8.25	10.35	30.75
GAVI <i>La Battistina, Piemonte</i>	8.75	11	32.75

ROSÉ	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ <i>Vino D'Acampo, Lombardia</i>	6.95	8.95	25
VILLA TERESA ROSÉ <i>Tonon, Veneto</i> 	7.25	9.25	26.5
AMORE ROSÉ <i>Barberani, Umbria</i> 	7.75	9.85	28.5

RED	175ml	250ml	Bottle
NERO D'AVOLA <i>Il Meridione, Sicilia</i>	5.65	7.95	21.75
SANGIOVESE <i>Ke Bontá, Puglia</i>	6.15	8.35	23.75
BARBERA <i>Alasia, Piemonte</i>	6.65	8.75	25.75
PRIMITIVO <i>Vino D'Acampo, Puglia</i>	6.95	8.95	26.85
MERLOT <i>Il Cascinone, Piemonte</i>	7.75	9.85	28.5
MONTEPULCIANO <i>Confesa, Abruzzo</i>	8.15	10.65	30.75
PINOT NERO <i>Terrazze della Luna, Trentino</i>	8.5	10.75	31.5

 Organic wines are made from grapes grown in accordance with the principles of organic farming which excludes any use of artificial chemical fertilizers, pesticides & herbicides.

## ICONIC ITALIAN DRINKS

APEROL SPRITZ 8.5  
Aperol Aperitivo with Prosecco & Fever-Tree soda

PEACH BELLINI 7.5  
Prosecco stirred with puréed white peaches  
Enjoy the classic serve or one of our variations: Berry, Passion fruit & Elderflower or why not try our seasonal Kiwi & Pear Bellini?

NEGRONI 8.25  
Hayman's London Dry gin with Campari & Berto rosso vermouth  
Café Casoni in Firenze was the setting in 1919 when Count Camillo Negroni created what is now regarded as the world's most iconic Aperitivo

## ITALIAN GIN & TONICS

All of our Italian G&Ts are a 25ml serve unless requested & come with your choice of Fever-Tree tonic - choose from classic, light, lemon, elderflower, Mediterranean, cucumber or aromatic.

BERTO <i>Piemonte - Pink grapefruit &amp; rosemary</i>	6.25
MALFY LIMONE <i>Piemonte - Lemon &amp; basil</i>	6.5
MALFY ROSA <i>Piemonte - Grapefruit &amp; strawberry</i>	6.5
MALFY ARANCIA <i>Piemonte - Orange &amp; lemon</i>	6.5
SABATINI <i>Toscana - Lime &amp; lemon thyme</i>	6.75
VII HILLS <i>Lazio - Orange &amp; rosemary</i>	6.75
VILLA ASCENTI <i>Piemonte - Lemon &amp; lemon thyme</i>	6.85

## ITALIAN BOTTLED BEERS

MESSINA <i>Sicilia</i>	4.7%	4.75	MORETTI <i>Friuli 660ml</i>	4.6%	5.95
PERONI RED LABEL <i>Pavia</i>	4.7%	4.95	PERONI GRAN RISERVA <i>Pavia 500ml</i>	6.6%	6.25
ICHNUSA <i>Sardegna</i>	4.7%	5.15	MORETTI ZERO <i>Friuli</i>	0.0%	3.75

ARNDALÉ

All wine served by the glass is available as a 125ml serve. All beers are 330ml bottles unless stated.

# GINO

## D'ACAMPO

AUTUMN/WINTER  
OPEN EVERYDAY, LUNCH & DINNER