

## 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 6.25
<b>BREAD BOARD</b> 5 CLASSIC ROSEMARY FOCACCIA, CIABATTA BREAD, SERVED WITH CREAMY PESTO DIP <i>A true Italian meal should always start with a selection of proper Italian breads. We make all our bread by hand using traditional methods.</i>	<b>DUNKY DUNKY TOMATO SCARPETTA</b> 12.25 FRESHLY BAKED FOCACCIA & CIABATTA BREAD SERVED WITH A MARZANINO TOMATO, OLIVE OIL, GARLIC & BASIL SAUCE (Ve)

## ANTIPASTI

<b>BUTTERNUT SQUASH RAVIOLI</b> 8.5/12.5 SAGE BUTTER & TOASTED WALNUTS (v) <i>In the D'Acampo family we adore making fresh filled pasta and this recipe is one of our top ten must have meals.</i>	<b>GNOCCHI NAPOLETANA</b> 12.5 POTATO DUMPLINGS, ROAST PEPPER, BASIL, TOMATO & CHILLI (Ve) <i>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.</i>
<b>TOMATO BRUSCHETTA</b> 6.75 CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve) <i>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!</i>	<b>RIGATONI WITH BASIL PESTO</b> 10.25 GARLIC, CHERRY TOMATOES & PECORINO CHEESE <i>Since I was introduced to pesto alla Genovese it's been one of my top pasta recipes to cook at home.</i>
<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')</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.</i>
<b>BUFFALO MOZZARELLA &amp; FRIARIELLI</b> 7.95 GARLIC TOASTED CIABATTA BREAD <i>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.</i>	<b>FETTUCCINE WITH CHERRY TOMATO SAUCE</b> 10.25 GARLIC & FRESH BASIL <i>A celebration of tomatoes, this recipe is light, tasty, healthy and yet completely and utterly satisfying. The honey gives it that lovely hint of sweetness and balances the tomatoes' acidity.</i>
<b>ROAST PEPPER BRUSCHETTA</b> 6.95 BALSAMIC ONIONS & CHIVES (Ve) <i>Our roasted peppers are marinated in the best extra virgin olive oil &amp; gently flavoured with garlic &amp; parsley.</i>	<b>GNOCCHI MARGHERITA</b> 12.25 POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL <i>The traditional, but never tired, buffalo mozzarella, basil and tomato shouts fresh, tasty and Italian!</i>
	<b>RIGATONI 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.</i>

## PIZZA

<b>CLASSIC MARGHERITA</b> 10.5 MOZZARELLA, TOMATO & FRESH BASIL <i>This classic pizza was created for Margherita, the Queen of Italy.</i>	<b>FIorentina</b> 12.5 SPINACH, EGG, TOMATO, MOZZARELLA & PECORINO CHEESE <i>This is a firm favourite in the D'Acampo household and there's always an argument over who gets the last piece.</i>
<b>ARRABBIATA</b> 8.5 TOMATO, BLACK OLIVES, CHILLI, GARLIC & OREGANO <i>The word arrabbiata means 'angry', and refers to the 'angry' heat of chillies. So, if you like it hot, this pizza is for you.</i>	<b>PERSONALISE YOUR PIZZA</b> <i>Add any of your favourite ingredients from the menu for £1</i>

## 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

<b>CAPRESE</b> 12.75 CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA <i>No matter where you are in Italy, the Caprese salad is always a main feature on any menu and for any occasion.</i>
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## SIDES

<b>TENDERSTEM BROCCOLI</b> 4.25 CHILLI, OLIVES & PECORINO CHEESE	<b>CRUSHED POTATOES</b> 4.25 GARLIC, SAGE & ROSEMARY (v)
<b>SPICY SPINACH</b> 4.25 GARLIC & CHILLI (Ve)	<b>FRIES</b> 4.25 SEA SALT or TRUFFLE & CHEESE
<b>COURGETTE FRIES</b> 4.25 SEA SALT	<b>MIXED SALAD</b> 4.25 ROCKET, GEM LETTUCE, TOMATOES & CUCUMBER (Ve)

## LUNCH & EARLY EVENING

Ask your server to see our separate menu.

## DESSERTS

<b>POLENTA CAKE</b> 6.95 ORANGES & COINTREAU, VANILLA ICE CREAM (v) <i>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</i>	<b>AFFOGATO</b> 5.95 AMARETTI, ESPRESSO & VANILLA ICE CREAM <i>Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits. Buonissimo! p.40</i>
<b>CHOCOLATE &amp; HAZELNUT CHEESECAKE</b> 6.95 SOUR CHERRIES <i>I got my inspiration for this recipe when visiting the town of La Morra, near Cuneo, in Piedmont. This area is famous for its hazelnut trees, so I decided to include hazelnuts in this recipe! Italian Express p.200</i>	<b>CHOCOLATE FONDANT</b> 6.95 STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM <i>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</i>

## GINO'S GELATO

<b>GELATI E SORBETTI</b> 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 - <i>Low sugar vanilla, chocolate and strawberry ice cream is available on request</i>
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## 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

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OUR COLLECTION

the restaurant  
bar + grill

GINO  
D'ACAMPO



BANK  
RESTAURANT & BAR

OPERA  
GRILL

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VEGETARIAN & VEGAN