

DOLCI

TORTA DI POLENTA AL LIMONE

Lemon polenta cake, candied
lemons & vanilla ice cream
£7.95

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream
£7.25

TORTINO AL CIOCCOLATO

Warm chocolate fondant
stuffed with chocolate
truffles, vanilla ice cream
£7.95

CREMA CATALANA

Catalan style crème brûlée
& baked hazelnut biscotti
£7.95

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico
£4.75

GELATI E SORBETTI

*All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley
by our skilled pastry chefs, led by Antoine Quentin*

Served with home baked hazelnut biscotti

VANIGLIA

Vanilla ice cream
£7.25

CIOCCOLATO

Chocolate ice cream
£7.25

FAVO

Honeycomb ice cream
£7.25

NUTELLA

Chocolate & hazelnut
ice cream
£7.25

MORA E MIRTILLO

Blackberry &
Bilberry ice cream
£7.25

MANGO

Mango & vanilla
iced yoghurt
£7.25

NOCE DI COCCO

Coconut sorbet, basil,
macerated strawberries (Ve)
£7.50

FRUTTO DELLA PASSIONE

Passion fruit sorbet (Ve)
£7.50

OUR COLLECTION

restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

Visit Individualrestaurants.com or join our lifestyle at Clubindividual.app

PICCOLINO

VEGETARIAN & VEGAN

ANTIPASTI

Classic Italian antipasti made using only the finest produce from artisan producers.

OLIVE 🌿 Marinated Cerignola olives, garlic, rosemary & thyme (Ve)	£5.00	PANE ALL'AGLIO Hand-stretched garlic bread - Fresh rosemary & sea salt (Ve)	£5.95
PANE Classic rosemary focaccia, ciabatta bread, Sardinian flatbread, grissini with Italian cheese & basil pesto	£5.95	Tomato & fresh basil (Ve)	£6.95
MINISTRONE CLASSICO 🌿 Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£7.50	Mozzarella & smoked provola cheese	£7.95
BRUSCHETTA CON PEPERONI Roast peppers, balsamic onions & chives (Ve)	£7.95	BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (Ve)	£7.75
BURRATA BRUSCHETTA 🌿 Smoked burrata, pistachio pesto & toasted ciabatta	£10.50	ASPARAGI AL BURRO E PECORINO Asparagus, butter & Italian cheese	£9.75
		BUFFALO MOZZARELLA & FRIARIELLI Neapolitan broccoli, chilli, garlic & toasted ciabatta	£9.75
		RISOTTO AI FUNGHI 🌿 Porcini mushrooms (Ve)	£9.75/£15.25

SALAD

We are committed to using the finest produce, seasonal where possible, when making our salads we always use the freshest possible ingredients.

CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£10.50/£15.25	GORGONZOLA E PERE 🌿 Pear, rocket, chicory, toasted walnuts, Italian cheese & honey dressing	£10.50/£15.50
TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£10.50/£15.50		

PIZZA

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace. Made from slow rising dough, hand stretched and baked in our oven at a high temperature to form a perfect and easily digestible crust.

MARGHERITA Mozzarella, tomato & fresh basil	£12.00	FIorentina Spinach, free range egg, tomato, mozzarella & Italian cheese	£14.25
QUATTRO STAGIONI 🌿 Chargrilled baby artichokes, friarielli, black olives, roast peppers, mushroom & tomato (Ve)	£14.25	MARGHERITA CON BURRATA Creamy Apulian mozzarella style cheese, tomato & fresh basil	£13.25
MARINARA 🌿 Tomato, olives, capers, garlic, lemon (Ve)	£12.00		

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, RAVIOLI & AL FORNO

PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf parsley (Ve)	£13.00	GNOCCHI MARGHERITA Potato dumplings, tomato, Campania buffalo mozzarella & fresh basil	£13.75
SPAGHETTI POMODORO Cherry tomatoes, garlic & basil (Ve)	£11.25	TROFIETTE CON VERDURE Seasonal vegetables, cream, Italian cheese & pine nuts	£14.50
PENNE GENOVESE Basil pesto, garlic, cherry tomatoes & Italian cheese	£13.75	GNOCCHI AL FORNO Baked potato dumplings, grilled red pepper, tomato, chilli & fresh basil (Ve)	£13.25
RAVIOLI ZUCCA 🌿 Roast butternut squash, amaretti biscuits & hazelnut, sage	£11.25/£15.75	PARMIGIANA DI MELANZANE Baked aubergine, mozzarella, pecorino cheese, tomato & basil	£13.95
FARFALLE ASPARAGI Asparagus, mascarpone, baby spinach, peas, lemon & fresh herbs	£14.25		

SIDES

We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.

PATATE 🌿 Roast potatoes, sage & garlic (Ve)	£4.75	BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£5.25
PURÈ DI PATATE Italian cheese creamed potatoes	£4.75	SPINACI Spinach, garlic & chilli (Ve)	£5.25
FRITTE Potato fries	£4.25	VERDURE AL FORNO 🌿 Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)	£4.75
ZUCCHINE FRITTE Courgette fries	£4.75	INSALATA DELLA CASA Gem lettuce, radicchio, tomato & rocket (Ve)	£5.25
INSALATA DI POMODORO Tomato & basil salad, balsamic dressing (Ve)	£5.00		

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NEW SEASON DISHES

A discretionary service charge will be added to your bill.