

OUR AMAZING COLLECTION OF RESTAURANTS

restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

Visit Individualrestaurants.com or join our lifestyle at Club-Individual.co.uk



GLUTEN INTOLERANCE
& GLUTEN ALLERGY

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.

COLD COUNTER

TERRA E MONTI

CHOOSE ANY 3 FOR £13.50 OR 5 FOR £20.50

From the earth and from the mountains our cured meats, salami and cheeses are carefully selected from artisan suppliers all over Italy.

SALUMI

FORMAGGI

Coppa di Parma	Bresaola	Gorgonzola	Grana Padano
Finocchiona	Salame Milano	Pecorino	Pecorino tartufo
Prosciutto di Parma	Salame Napoli	Mozzarella di bufala (v)	Ricotta di bufala

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses -

Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, balsamic onions & Lombardi peppers
£24.95

CROSTACEI

When in season, we source shellfish from the clear waters of the UK via small independent suppliers.

ROCK OYSTERS 🍷	£16.50	SCAMPI E AVOCADO	£14.75
Half dozen freshly shucked oysters Bloody Mary, Tabasco, lemon		Wild Scottish langoustines & Atlantic prawns, avocado, marie rose, lemon	
COCKTAIL DI GAMBERI ROSSI	£11.00	GRANCHIO PICCANTINO	£15.00
Wild Mediterranean & Atlantic prawns, marie rose, lemon		Dressed Isle of Man crab, chilli mayonnaise, lemon	

CROSTACEI DA DIVIDERE

Shellfish platter with Isle of Man scallops ceviche, Mediterranean red prawns, wild Scottish langoustines, Isle of Man crab & Maldon rock oysters served with cocktail sauce, Tabasco & lemon.

For two to share £23.25 per person

SERVED WITH A WHOLE LOBSTER

For two to share £46.50 per person

*Join Club Individual today, our lifestyle rewards club.
You will receive a minimum of 5% back on your card on everything
you spend together with a Welcome Dining Gift. In addition
take advantage of many other club member privileges.*

DOLCI E FORMAGGI

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream (v)
£6.75

CREMA CATALANA 🍷

Catalan style crème brûlée
£7.50

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico (v)
£4.50

FORMAGGI

Gorgonzola, taleggio, buffalo ricotta & pecorino cheese served with truffle honey,
walnuts & mustard fruits
£9.75

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*

VANIGLIA

Vanilla ice cream (v)
£6.75

FAVO 🍷

Honeycomb ice cream
£6.75

MORA E MIRTILLO 🍷

Blackberry & Bilberry ice cream
£6.75

NUTELLA

Chocolate & hazelnut
ice cream (v)
£6.75

CIOCCOLATO

Chocolate ice cream (v)
£6.75

MANGO

Mango & vanilla iced
yoghurt (v)
£6.75

FRUTTO DELLA PASSIONE 🍷

Passion fruit sorbet (Ve)
£6.75

ARROSTO DEL GIORNO

ROAST OF THE DAY

Available Sundays

**YOUR CHOICE OF ROAST
& ALL THE TRIMMINGS**

See separate menu

VEGETARIAN & VEGAN MENU

**OFFERING A SELECTION
OF VEGETARIAN AND VEGAN
ALTERNATIVES TO OUR
CLASSIC ITALIAN DISHES.**

See separate menu

BAMBINI MENU

(UNDER THE AGE OF 11)

**OFFERING A SELECTION OF
CLASSIC ITALIAN DISHES IN
SMALLER PORTIONS**

See separate menu

LUNCH & EARLY EVENING MENU

**FEATURING A SELECTION
OF DISHES FROM OUR
SEASONAL MENUS**

See separate menu

ANTIPASTI

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

OLIVE 🍷

Marinated Cerignola olives, garlic,
rosemary & thyme (Ve) £4.75

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing
& rocket salad £11.95

ASPARAGI

Asparagus, butter & truffle pecorino cheese £9.25

MINISTRONE CLASSICO 🍷

Chunky vegetable, cavolo nero & bean soup £7.00

COSTINE

Hickory smoked barbecue pork ribs £9.95

COZZE ALLO ZAFFERANO 🍷

Mussels & saffron £9.50

PROSCIUTTO DI PARMA 🍷

DOP Parma ham, buffalo ricotta, honey & walnuts £10.50

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 (v) £8.95/£13.50

PROSCIUTTO E PERE 🍷

Gorgonzola, pear, rocket, chicory, toasted
walnuts, pecorino cheese & honey dressing £9.25/£13.75

TRICOLORE

Avocado, Campania buffalo mozzarella,
vine ripened tomatoes & fresh basil (v) £8.95/£13.75

CESARE

Grilled chicken, crispy pancetta, gem lettuce,
Caesar dressing & Italian cheese £9.25/£13.75

PASTA

*We have partnered with artisan pasta makers, the Pallente family, hailing from the Italian region of Campania.
They have been making pasta for four generations, and their gluten free version is made using the finest rice
and corn flour, so you too can enjoy your favourite pasta dish.*

PENNE CON POLLO

Grilled chicken, vegetables, cream,
Italian cheese & pine nuts £14.75

PENNE ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf parsley (Ve) £10.50

PENNE ALL'ARAGOSTA

Half lobster, vine ripened cherry tomatoes,
chilli & fresh basil £27.50

PENNE ALLE VONGOLE

Fresh palourde clams, white wine, vine ripened
cherry tomatoes, chilli & garlic £16.75

PENNE AI FRUTTI DI MARE

Wild red prawn, mussels, palourde clams,
calamari, tomato & chilli £18.25

PENNE ALL'ANATRA 🍷

Duck ragu, red wine & rosemary £14.50

PENNE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil £13.75

PENNE AI GAMBERONI

King prawns, courgette, chilli
& flat leaf parsley £16.95

PENNE AL SALMONE

Smoked salmon, asparagus, lemon
& herb mascarpone £14.25

PENNE ALLA CARBONARA

Old fashioned style with cream,
free range egg, pancetta, flat leaf
parsley & Italian cheese £13.75

BISTECCA

Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, prime cattle are hung for up to 10 days before our cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days. This results in a greater concentration of flavour and produces a far more tender, succulent steak.

Served with your choice from one of our freshly prepared sauces;
porcini mushroom sauce, salsa verde (v)

ABERDEEN ANGUS & HEREFORD AGED 28 DAYS

Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

RUMP (225g)	£20.95	RIBEYE (225g)	£23.95
SIRLOIN (225g)	£22.95	FILLET (225g)	£28.95

BUTCHERS CUTS AGED 35 DAYS

Native British breeds dry aged up to 35 days - ideal for sharing.
Served with roast new potatoes

CHATEAUBRIAND (450g)	£65.50	BISTECCA FIORENTINA (800g)	£65.50
The prized cut from the fillet head, served with roast tomatoes & mushrooms (for two to share)		Sirloin on one side of the bone & fillet on the other. Best of both worlds (for two to share)	

SPRING CREEK RANCH ALBERTA, CANADA

Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada.
Hand selected from artisan Angus beef farmers.

RIBEYE (300g/500g)	£37.50/£62.50
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CARNE

Passionate about provenance, our team of skilled butchers source the very best meat & poultry, fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.

PANCETTA DI MAIALE 🍴	£18.50	ANATRA	£18.95
Slow cooked pork belly with radicchio, orange, balsamic & thyme		Crispy slow cooked duck, glazed apples, sage & Valpolicella wine sauce	
BRACIOLE DI VITELLO (340g) 🍴	£27.95	STUFATO DI MANZO 🍴	£20.50
Grilled rose veal chop, lemon, parsley & garlic		Slow cooked beef in red wine & Italian cheese creamed potatoes	

RISOTTO

Our risotto is made from 100% finest Arborio rice from Lombardia, Italy. Enjoy.

RISOTTO AI FUNGHI 🍴	£9.25/£14.00	RISOTTO AI FRUTTI DI MARE	£10.75/£16.50
Porcini mushrooms & mascarpone (v)		Isle of Man scallops, king prawns, mussels, white wine & chilli	

PESCE E CROSTACEI

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles. We've developed strong partnerships with small independent family run suppliers, like Chapman's of Rye on the south coast of England, to ensure we get the best fish direct from their boats.

MERLUZZO	£21.75	PESCE SPADA ALLA LIVORNESE 🍴	£21.95
Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli		Grilled swordfish, tomatoes, capers, black olives & garlic	
BRANZINO	£21.95	ARAGOSTA	£28.50/£48.00
Whole boneless sea bass, garlic, flat leaf parsley & lemon		Half or whole lobster, garlic & parsley butter, roast new potatoes	
GAMBERONI SALMORIGLIO	£25.25	SPIEDINI DI PESCE	£22.95
Wild red king prawns, extra virgin olive oil, red chilli, garlic, white wine, flat leaf parsley & lemon		Grilled, marinated & skewered line caught swordfish, Isle of Man scallops, king prawns, with courgette, basil & lemon	

SIDES

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

PATATE 🍴	£4.50	VERDURE AL FORNO 🍴	£4.50
Roast potatoes, sage & garlic (Ve)		Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve))	
PURÈ DI PATATE	£4.50	PISELLI E PANCETTA	£4.50
Italian cheese creamed potatoes (v)		Peas & pancetta	
BROCCOLETTI	£4.75	INSALATA DI RUCOLA	£4.50
Tenderstem broccoli, chilli & garlic (Ve)		Rocket & pecorino cheese	
SPINACI	£4.75	INSALATA DELLA CASA	£4.50
Spinach, garlic & chilli (Ve)		Gem lettuce, radicchio, tomato & rocket (Ve)	
INSALATA DI RUCOLA	£4.50		
Rocket & pecorino cheese			

🍴 NEW SEASON DISHES

All our fish is responsibly caught from sustainable sources, Our crab meat is picked in house.
Traces of shell & bones may be present in some of our fish & shellfish dishes.
A discretionary service charge will be added to your bill.