



GINO
D'ACAMPO

CHRISTMAS AT GINO D'ACAMPO

Celebrate in style this Christmas. Whether it's a family gathering, corporate event or a special evening with friends, our range of festive menus offer something for everyone.

RESERVATIONS

Parties of 6 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. Guests will also be asked to pre-order from one of our Festive Menus.*

Parties of 5 or under are invited to secure their table with card details & are able to order from any menu, with no deposit or pre-order required.

**Festive À La Carte & Set Menus are available from the 21st of November until the 24th of December. Our Christmas Day Menu is available exclusively on the 25th of December & New Year's Eve Menu on the 31st of December. Deposits may vary subject to your chosen date.*

EARLY BOOKING INCENTIVE

As a thank you for choosing Gino D'Acampo for your festive celebration, parties of 6 or more who book before 31st October will receive a complimentary glass of Prosecco for each guest in their party.

Every guest that dines with us from 21st November to the 31st December will also receive a £10 reward via the Gino Rewards App, redeemable in Jan 2025.

**Terms & conditions apply*

THE PERFECT CHRISTMAS GIFT

Treat your family, friends or work colleagues to the gift of great food this festive season with a gift card.

Visit [ginorestaurants.com](https://www.ginorestaurants.com)
for more information.

FESTIVE LUNCH MENU

£39.50 PER PERSON

AVAILABLE 12NOON - 4PM, UNTIL 12TH DECEMBER

STARTERS

ARANCINE AL RAGÙ | Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

BRUSCHETTA AL POMODORO | Heritage tomato & basil on toasted ciabatta

CALAMARI FRITTI | Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

BRUSCHETTA AL PROSCIUTTO DI PARMA | Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

RIBOLLITA | Tuscan vegetable & bean soup with toasted ciabatta (VE)

MAINS

All our main courses are served with roast potatoes & seasonal vegetables to share (V)

SCALOPPINA DI TACCHINO | Turkey escalope, crispy Parma ham, sage, Marsala wine & lemon

TROFIE AL SALMONE AFFUMICATO | Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

RISOTTO AI FUNGHI | Porcini mushroom, white wine, garlic & thyme (V) (VE Option available upon request)

POLPETTE AL SUGO | Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta

SIRLOIN STEAK (225g) | Peppercorn sauce & fries (£3 Supplement)

FILLET STEAK (225g) | Peppercorn sauce & fries (£10 Supplement)

DESSERTS

PANNA COTTA | Baileys panna cotta, espresso caramel & amaretti biscuit

TIRAMISÚ | The ultimate Italian dessert (V)

TORTINO AL CIOCCOLATO | Warm baked chocolate fondant with chocolate sauce & panna gelato (V)

GELATO | Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE Option available upon request)

FESTIVE À LA CARTE MENU ALSO AVAILABLE

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 & calorific information is available on request. Menus & prices are subject to change. A discretionary service charge will be added to your bill.

FESTIVE MENU

£49.50 PER PERSON

STARTERS

CARPACCIO DI MANZO | Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

RIBOLLITA | Classic Italian vegetable soup (VE)

BRUSCHETTA CON GAMBERONI | Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

ARANCINE AL RAGÙ | Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

CALAMARI FRITTI | Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

BRUSCHETTA AL POMODORO | Heritage tomato & basil on toasted ciabatta (VE)

MAINS

All our main courses are served with roast potatoes & seasonal vegetables to share (V)

SCALOPPINA DI TACCHINO | Turkey escalope, crispy Parma ham, sage, Marsala wine & lemon

CAVATELLI ALLA NORMA | Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (VE Option available upon request)

BRANZINO | Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

SCALOPPINE DI POLLO | Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

SIRLOIN STEAK (225g) | Peppercorn sauce & fries (£3 Supplement)

FILLET STEAK (225g) | Peppercorn sauce & fries (£10 Supplement)

RISOTTO AI FUNGHI | Porcini mushroom, white wine, garlic & thyme (V) (VE Option available upon request)

DESSERTS

RUM BABA | Amarena cherries & vanilla cream (V)

TIRAMISÚ | The ultimate Italian dessert (V)

TORTINO AL CIOCCOLATO | Warm baked chocolate fondant with chocolate sauce & panna gelato (V)

PANNA COTTA | Baileys panna cotta, espresso caramel & amaretti biscuit

GELATO | Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE Option available upon request)

ARTISAN CHEESE BOARD | Italian artisan cheese selection (£2.50 Supplement)

FESTIVE MENU

£65 PER PERSON

FRESHLY BAKED ITALIAN BREADS SERVED
WITH CREAMY PESTO DIP TO SHARE (V)

STARTERS

BURRATA | Burrata di Puglia with an indulgent creamy heart,
salsa rossa piccante & pane carasau (V)

PARMA HAM | Aged 24 months, creamy ricotta, wild flower
honey & pistachio

ARANCINE AL RAGÙ | Crispy fried risotto balls filled
with a slow cooked beef ragù, mozzarella & basil,
served with a roast red pepper & tomato sauce

COCKTAIL DI GAMBERETTI | Wild north Atlantic prawns with
avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

CARPACCIO | Thinly sliced raw beef fillet with a Venetian dressing,
pecorino Romano & wild rocket

HERITAGE TOMATO BRUSCHETTA | Fresh basil
& extra virgin olive oil (VE)

MAINS

*All our main courses are served with roast potatoes
& seasonal vegetables to share (V)*

SCALOPPINA DI TACCHINO | Turkey escalope,
crispy Parma ham, sage, Marsala wine & lemon

ANATRA | Crispy slow cooked duck, spinach, Grand Marnier
& orange sauce

RAVIOLI DI ZUCCA | Roasted muscat pumpkin & ricotta ravioli,
fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

CAVATELLI ALLA NORMA | Slow cooked aubergine,
vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil,
finished with goat's cheese (V) (VE Option available upon request)

SIRLOIN STEAK (225g) | Peppercorn sauce & fries

FILLET STEAK (225g) | Peppercorn sauce & fries

SALMONE | Loch Duart salmon fillet with garlic spinach
& Martini Bianco creamy butter sauce

DESSERTS

PANNA COTTA | Baileys panna cotta, espresso caramel
& amaretti biscuit

CHEESECAKE AL CIOCCOLATO E NOCCIOLA | Chocolate
& hazelnut cheesecake with Ferrero Rocher & sour cherry compote (V)

RUM BABA | Amarena cherries & vanilla cream (V)

GELATO | Pistachio, chocolate, strawberry, vanilla, honeycomb,
panna, blood orange sorbet (V) (VE Option available upon request)

TAGLIERE DI FORMAGGI | Italian artisan cheese selection

CHRISTMAS DAY MENU

£100 PER PERSON

A GLASS OF PROSECCO ON ARRIVAL
FRESHLY BAKED ITALIAN BREADS SERVED
WITH CREAMY PESTO DIP TO SHARE (V)

STARTERS

CAPELANTE | Roasted king scallops served in their shell
with vermouth, garlic, lemon & breadcrumbs

PARMA HAM | Aged 24 months, creamy ricotta,
wild flower honey & pistachio

BURRATA | Burrata di Puglia with an indulgent creamy heart,
salsa rossa piccante & pane carasau (V)

RIBOLLITA | Classic Italian vegetable soup (VE)

COCKTAIL DI GAMBERETTI | Wild north Atlantic prawns with
avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

CARPACCIO DI MANZO | Thinly sliced raw beef fillet
with a Venetian dressing, pecorino Romano & wild rocket

MAINS

*All our main courses are served with roast potatoes
& seasonal vegetables to share (V)*

SCALOPPINA DI TACCHINO | Turkey escalope,
crispy Parma ham, sage, Marsala wine & lemon

BRASATO DI MANZO AL VINO ROSSO | Braised beef
in red wine served with toasted ciabatta

FILLET STEAK (225g) | Peppercorn sauce & fries

SALMONE | Loch Duart salmon fillet with garlic spinach
& Martini Bianco creamy butter sauce

RAVIOLI DI ZUCCA | Roasted muscat pumpkin & ricotta ravioli,
fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

ANATRA | Crispy slow cooked duck, spinach, Grand Marnier
& orange sauce

CAVATELLI ALLA NORMA | Slow cooked aubergine, vegetarian
spicy 'nduja, San Marzano tomatoes & fresh basil,
finished with goat's cheese (V) (VE Option available upon request)

DESSERTS

RUM BABA | Amarena cherries & vanilla cream

TIRAMISÚ | The ultimate Italian dessert (V)

PANNA COTTA | Baileys panna cotta, espresso caramel
& amaretti biscuit

TORTINO AL CIOCCOLATO | Warm baked chocolate fondant
with chocolate sauce & panna gelato (V)

GELATO | Pistachio, chocolate, strawberry, vanilla, honeycomb,
panna, blood orange sorbet (V) (VE Option available upon request)

TAGLIERE DI FORMAGGI | Italian artisan cheese selection

NEW YEAR'S EVE MENU

£105 PER PERSON

AVAILABLE ALL DAY

A GLASS OF PROSECCO & CANAPÉS ON ARRIVAL

TO SHARE

ANTIPASTI ALLA GINO | Olives, chargrilled baby artichokes, sun-dried tomatoes & our bread board

STARTERS

CAPESANTE | Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs

ARANCINE AL RAGÙ | Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

CARPACCIO DI MANZO | Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

BURRATA | Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

BRUSCHETTA CON GAMBERONI | Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

MAINS

POLLO CON FUNGHI | Chicken with wild mushrooms, gnocchi, truffle cream

CAVATELLI ALLA NORMA | Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (VE Option available upon request)

ANATRA | Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

BRASATO DI MANZO AL VINO ROSSO | Braised beef in red wine served with toasted ciabatta

SALMONE | Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce

RAVIOLI DI ZUCCA | Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

FILLET STEAK (225g) | Served with fries & peppercorn sauce

DESSERTS

CREMA CATALANA | Catalan style crème brulee with saffron, cinnamon & hazelnut biscotti

CHEESECAKE AL CIOCCOLATO E NOCCIOLA | Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote (V)

RUM BABA | Amarena cherries & vanilla cream (V)

GELATO | Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE Option available upon request)

TAGLIERE DI FORMAGGI | Italian artisan cheese selection

GINO D'ACAMPO

WHERE TO FIND US

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Follow us on Instagram:
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ARE YOU A MEMBER OF GINO REWARDS?

Scan the QR code to download our app
& redeem 5% of your total bill back in points,
plus many more member rewards including
a special gift to join us again in January.

