

GINO
D'ACAMPO

GLUTEN INTOLERANCE

BREAD & OLIVES

OLIVES

Marinated giant Apulian Cerignola olives (VE) £5

PANE ALL'AGLIO

Garlic bread with San Marzano tomatoes & basil (VE) £7.75

Garlic bread with mozzarella & smoked provola cheese (V) £8.75

Garlic bread with fresh garlic & extra virgin olive oil (VE) £6.75

SHARING

ANTIPASTI ALLA GINO £29.95

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes, semi-dried tomatoes & freshly baked Italian breads

ANTIPASTI

CARPACCIO DI MANZO £15.50

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

CAPRESE £11.75

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

TARTARA DI TONNO £15.50

Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk

RIBOLLITA £9.95

Tuscan vegetable & bean soup (VE)

COCKTAIL DI GAMBERETTI £14.25

Wild north Atlantic prawns with avocado, gem lettuce & Marie Rose sauce

BURRATA £12.95

Burrata di Puglia with an indulgent creamy heart & salsa rossa piccante (V)

COZZE CON CREMA E VINO BIANCO £13.50

Mussels cooked in white wine, garlic & cream

CALAMARI FRITTI £12

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

COSTINE DI MAIALE £13.50

Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic

GAMBERONI FRITTI £13.95

Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

PASTA & RISOTTO

PACCHERI AL CINGHIALE £19.95

Slow cooked wild boar ragù with pancetta, red wine, San Marzano tomatoes & pecorino Romano

PACCHERI ALL'ARAGOSTA £36

Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes

PACCHERI ALLA NORMA £17

Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V)

PACCHERI AI FRUTTI DI MARE £22.75

Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes

PACCHERI ALLE VONGOLE £19.75

Palourde clams with their sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes

PACCHERI ALL'ARRABBIATA £14.95

Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)

PACCHERI ALLA BOLOGNESE £18.50

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

RISOTTO AI FUNGHI £17.50

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)

PACCHERI AL SALMONE AFFUMICATO £18.95

Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

PACCHERI ALLA CARBONARA £18

Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano

PIZZA

MARGHERITA PICCANTE CON BURRATA £18.50

Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V)

CAPRINO £17.50

Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (V)

PICCANTE £18

Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes

CAPRICCIOSA £17

Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives

MARGHERITA £15.50

Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)

PROSCIUTTO DI PARMA £18

Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano

SALADS

BRESAOLA Finely sliced air dried beef with pear, wild rocket, walnuts, pecorino Romano & honey mustard dressing	£17.50	CAPRINO Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio	£17.50
TRE COLORI Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	£17.50	CAESAR Grilled chicken with gem lettuce, crispy guanciale, pecorino Romano & Caesar dressing	£18.50

MAINS

MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£17	SALTIMBOCCA DI POLLO Pan fried chicken escalopes with crispy Parma ham, sage, Marsala wine & lemon	£25.50
MERLUZZO ALLA NAPOLETANA Wild Atlantic cod with salame Napoli, new potatoes, baby plum tomatoes & fresh rosemary	£26.75	SALMONE Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce	£26.50
BRANZINO Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£27	TONNO AL PEPE Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives	£26.50
BRASATO DI MANZO AL VINO ROSSO Slow cooked beef in red wine with garlic & thyme	£21.50	SCALOPPINE DI POLLO Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£24.50

STEAKS

AGED 28 DAYS

The finest grass & grain fed Angus beef including the very best of British

SIRLOIN (300g/225g)	£41.25/£30.95
RIBEYE (300g/225g)	£43.75/£32.95
FILLET (225g)	£39.95

Served with fries and your choice from one of our freshly prepared sauces; green peppercorn, creamy mushroom, red wine, salsa verde

TO SHARE

In Italy, sharing food is a way of life...

TAGLIATA DI MANZO Ribeye on the bone (900g) to share, served with fries & a choice of two sauces	£79.50
CHATEAUBRIAND Fillet steak (450g) to share, served with two sauces of your choice & roast new potatoes with garlic & rosemary	£75.50

SIDES

BROCCOLETTI Grilled tenderstem broccoli with butter & pecorino	£5.95	VERDURE ARROSTO Roast seasonal vegetables with rosemary	£5.95
SPINACI Spinach with garlic & extra virgin olive oil	£5.95	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes	£5.50
PURÉ DI PATATE Creamy mashed potato	£5.50	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino	£6.75
ZUCCHINE FRITTE Courgette fries	£5.95	PATATINE FRITTE Potato fries	£5.50
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil	£5.75	INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes	£5.95

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 & calorific information is available on request.

SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON – 6PM

HERB ROAST MARINATED CHICKEN

£20.50

SLOW ROAST GRASS FED BEEF RUMP

£22.50

All served with crisp golden roast potatoes,
vegetables & roasting gravy.


DESSERTS

*Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva
with your chosen dessert for just £2.50 (50ml)*


PANNA COTTA £9.75

Italian cream with Baileys liqueur & espresso caramel 

AFFOGATO £8.25

A scoop of panna gelato served with a shot of amaretto liqueur
& espresso coffee 

GELATO £8.25

Pistachio, chocolate, strawberry, vanilla, honeycomb,
panna, blood orange sorbet 

TAGLIERE DI FORMAGGI £12.95

Artisan cheese board with Gorgonzola, goats cheese
& pecorino Romano, served with mustard fruits

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