

# GINO

D'ACAMPO


VEGETARIAN & VEGAN

## APERITIVI

<b>GINO &amp; THE GIANT PEACH</b> Aelred Nectarine aperitif, Chambery zette strawberry aperitif, Prosecco & soda	£10.50	<b>APEROL SPRITZ</b> Aperol with Prosecco & soda	£10
<b>BELLINI</b> Enjoy the classic peach Bellini or try our passion fruit & elderflower variation 	£9.75	<b>LIGURIAN LEMON DROP</b> Malfy Limone gin, Bepi Tosolini limoncello, yuzu, elderflower & lemon (low alcohol version available) 	£10
<b>HUGO SPRITZ</b> Hotel Starlino elderflower aperitivo, Fiorente elderflower, Prosecco, mint & lime soda	£10	<b>VENETIAN SPRITZ</b> Pilla Select Aperitivo with Prosecco, soda & a Cerignola olive 	£9.75
<b>BLOOD ORANGE &amp; GRAPEFRUIT SPRITZ</b> Campari, Hotel Starlino Arancione Aperitivo, pink grapefruit, Prosecco & soda	£10	<b>CRODINO APERITIVO</b> A punchy sparkling aperitif with flavours of bitter orange, served over ice (0%)	£6.75

## SHARING

### SCARPETTA CON POMODORO


Home baked focaccia & ciabatta breads served with marzanino tomatoes,  
extra virgin olive oil, garlic & fresh basil 

£16.50

## BRUSCHETTA & ANTIPASTI

<b>OLIVES</b> Marinated giant Apulian Cerignola olives 	£5	<b>PANE ALL'AGLIO</b> Garlic bread with San Marzano tomatoes & basil  	£7.75
<b>PANE DELLA CASA</b> Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip	£6.95	Garlic bread with mozzarella & smoked provola cheese	£8.75
		Garlic bread with fresh garlic & extra virgin olive oil 	£6.75
<b>RIBOLLITA</b> Tuscan vegetable & bean soup with toasted ciabatta  	£9.95	<b>BURRATA</b> Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau	£12.95
<b>RAVIOLI DI ZUCCA E RICOTTA</b> Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper 	£8.50/£17	<b>CAPRESE</b> Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil	£11.75
		<b>BRUSCHETTA AL POMODORO</b> Heritage tomato & basil on toasted ciabatta 	£9.95

## SALADS

<b>CAPRINO</b> Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio 	£17.50	<b>TRE COLORI</b> Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	£17.50
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## 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 & nutritional information is available on request.

## PASTA & RISOTTO

<b>TROFIE ALL'ARRABBIATA</b> Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)	£14.95	<b>RISOTTO AI FUNGHI</b> Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil	£17.50
<b>MELANZANE ALLA PARMIGIANA</b> Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£17	<b>CAVATELLI ALLA NORMA</b> Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese	£17

## PIZZA

**CAPRINO** £17.50  
Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket

**MARGHERITA PICCANTE  
CON BURRATA** £18.50  
Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil

**MARGHERITA** £15.50  
Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil

## SIDES

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

## DESSERTS

<b>PROFITEROLE SICILIANI</b> Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream	£9.75	<b>TORTINO AL CIOCCOLATO</b> Warm baked chocolate fondant with chocolate sauce & panna gelato	£9.25
<b>CHEESECAKE AL CIOCCOLATO E NOCCIOLA</b> Chocolate & hazelnut cheesecake with Ferrero Rocher	£9.75	<b>TIRAMISÚ</b> The ultimate Italian dessert	£9.25
<b>AFFOGATO</b> A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee	£8.25	<b>GELATO</b> Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet	£8.25

### JOIN GINO REWARDS TODAY OUR LIFESTYLE REWARDS CLUB

Earn points every time you drink & dine at any of our amazing restaurants, together with a Welcome Dining Gift. In addition, enjoy an array of many other Gino Lifestyle Rewards.



An optional service charge will be added to your bill.

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