

# GINO

## D'ACAMPO

### DOLCI

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

#### PROFITEROLE SICILIANI £9.75

Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream (V)

#### CHEESECAKE AL CIOCCOLATO E NOCCIOLA £9.75

Chocolate & hazelnut cheesecake with Ferrero Rocher (V)

#### AFFOGATO £8.25

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

#### TORTINO AL CIOCCOLATO £9.25

Warm baked chocolate fondant with chocolate sauce & panna gelato (V)

#### PIATTO DI DOLCI (SERVES 2) £9.50pp

*Sharing dessert plate* (V)

Chocolate & hazelnut cheesecake with Ferrero Rocher, Tiramisú  
& Panna cotta with Baileys liqueur (V)

#### PANNA COTTA £9.75

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti (V)

#### TIRAMISÚ £9.25

The ultimate Italian dessert (V)

#### GELATO £8.25

Pistachio, chocolate, strawberry, vanilla, honeycomb,  
panna, blood orange sorbet (V)

#### TAGLIERE DI FORMAGGI £12.95

Artisan cheese board with Gorgonzola, goats cheese  
& pecorino Romano served with mustard fruits, hand rolled  
freshly baked grissini & crisp Sardinian flatbread

 New for Autumn & Winter

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.

An optional service charge will be added to your bill.

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## DESSERT WINE & COGNAC

|  | Glass 50ml | Bottle 375ml |
|--|------------|--------------|
| <b>PALAZZINA MOSCATO D'ASTI VENDEMMIA<br/>TARDIVA</b> - Il Cascinone, Piemonte<br><i>Grape: Moscato Bianco</i> | £5.25      | £25.00       |
| <b>ANGELORUM RECIOTO DELLA VALPOLICELLA<br/>CLASSICO</b> - Masi, Veneto  | £12.00     | £82          |
| <b>MARTELL VS</b>  | £9.50      | -            |
| <b>MARTELL VSOP</b>  | £14.00     | -            |
| <b>REMY MARTIN 1738</b>  | £19.00     | -            |
| <b>COURVOISIER XO</b>  | £37.00     | -            |

## HOT DRINKS

### NEAPOLITAN COFFEE

*A blend of Arabica & Robusta coffee beans roasted near the iconic Mount Vesuvio. Experience bold flavours & a velvety finish reminiscent of coffee sipped by Neapolitans.*

### TEA FROM TWININGS

*In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.*

|                    |               |                          |       |
|--------------------|---------------|--------------------------|-------|
| <b>ESPRESSO</b>    | £3 / £3.95    | <b>ENGLISH BREAKFAST</b> | £3.95 |
| <b>MACCHIATO</b>   | £3.25 / £4.00 | <b>EARL GREY</b>         | £3.95 |
| <b>AMERICANO</b>   | £3.95         | <b>CAMOMILE</b>          | £3.95 |
| <b>CAPPUCCINO</b>  | £4.15         | <b>GREEN</b>             | £3.95 |
| <b>FLAT WHITE</b>  | £4.00         | <b>PEPPERMINT</b>        | £3.95 |
| <b>CAFFÈ LATTE</b> | £4.15         | <b>FRESH MINT</b>        | £3.95 |
| <b>CAFFÈ MOCHA</b> | £4.25         | <b>FRUIT TEA</b>         | £3.95 |

## AMMAZZACAFFÉ

*No Italian feast is complete without an ammazzacaffé. After a meal full of good food & even better company, strong espresso is ritualistically followed by the ammazzacaffé - literally meaning "coffee killer". Here is a selection of our herbal & bitter-sweet amaro's.*

|                                      |       |
|--------------------------------------|-------|
| <b>FERNET BRANCA</b>                 | £5.25 |
| <b>MONTENEGRO</b>                    | £5.25 |
| <b>RAMAZZOTTI</b>                    | £5.25 |
| <b>CYNAR</b>                         | £5.25 |
| <b>AVERNA</b>                        | £5.25 |
| <b>BRANCA MENTA</b>                  | £5.25 |
| <b>AMARO DEL CAPO</b>                | £5.25 |
| <b>BEPI TOSOLINI LIMONCELLO</b> 25ML | £5.00 |

LIQUEURS ARE 35ML UNLESS STIPULATED.

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