

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

GINORESTAURANTS.COM

GINO
D'ACAMPO

GLUTEN INTOLERANCE

BREAD & OLIVES

OLIVES	£5
Marinated giant Apulian Cerignola olives (VE)	
PANE ALL'AGLIO	
Garlic bread with San Marzano tomatoes & basil (VE) (GF)	£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	BURRATA	£12.95
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket		Burrata di Puglia with an indulgent creamy heart & salsa rossa piccante (V)	
CAPRESE	£11.75	COZZE CON CREMA E VINO BIANCO	£13.50
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)		Mussels cooked in white wine, garlic & cream (GF)	
TARTARA DI TONNO	£15.50	CALAMARI FRITTI	£12
Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk		Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	
RIBOLLITA	£9.95	COSTINE DI MAIALE	£13.50
Tuscan vegetable & bean soup (VE) (GF)		Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic	
COCKTAIL DI GAMBERETTI	£14.25	GAMBERONI FRITTI	£13.95
Wild north Atlantic prawns with avocado, gem lettuce & Marie Rose sauce		Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	

PASTA & RISOTTO

PACCHERI AL CINGHIALE	£19.95	PACCHERI ALL'ARRABBIATA	£14.95
Slow cooked wild boar ragù with pancetta, red wine, San Marzano tomatoes & pecorino Romano (GF)		Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)	
PACCHERI ALL'ARAGOSTA	£36	PACCHERI ALLA BOLOGNESE	£18.50
Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes		Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	
PACCHERI ALLA NORMA	£17	RISOTTO AI FUNGHI	£17.50
Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V)		Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V) (GF)	
PACCHERI AI FRUTTI DI MARE	£22.75	PACCHERI AL SALMONE AFFUMICATO	£18.95
Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes		Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce	
PACCHERI ALLE VONGOLE	£19.75	PACCHERI ALLA CARBONARA	£18
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 (GF)		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	CAPRICCIOSA	£17
Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V)		Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives (GF)	
CAPRINO	£17.50	MARGHERITA	£15.50
Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (V)		Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	
PICCANTE	£18	PROSCIUTTO DI PARMA	£18
Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes		Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	

(GF) New for Autumn & Winter. An optional service charge will be added to your bill.

SALADS

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

MAINS

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

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

SIDES

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

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.