

GINO

D'ACAMPO

3 COURSES £44

STARTERS

CALAMARI FRITTI

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

BRUSCHETTA AL POMODORO

Heritage tomato & basil on toasted ciabatta (VE)

ARANCINE AL RAGÙ

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

RIBOLLITA

Tuscan vegetable & bean soup with toasted ciabatta (VE)

MAINS

All our main courses are served with fries & mixed salad to share (V)

SALMONE

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

TRE COLORI

Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V)

SALTIMBOCCA DI POLLO

Pan fried chicken escalopes with 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)

DESSERTS

PANNA COTTA

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti

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)

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.

SET 1 AW24

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