

GINO D'ACAMPO

**Spring & Summer**

*I was born and raised in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to have the opportunity to create a menu that expresses my passion for these Italian dishes.*

*The dishes reflect the soul and character of Italy's many different regions and I've included lots of favourites from my books and TV programmes. This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.*

*I'm dedicating this menu to my late father, **Ciro D'Acampo**, who always said to me: "Stop dreaming and get on with it".*

A handwritten signature in a cursive style, written in a dark brown or gold color. The signature is stylized and appears to be the name 'Ciro'. Below the signature, the letters 'xxx' are written in a simple, sans-serif font.

## Vini Rossi

	175ml	250ml	Bottle
<b>CAMPANIA</b>			
<b>AGLIANICO</b> - Villa Raiano, Campania	-	-	£50
<i>Grape: Aglianico. Full-bodied &amp; dry. Plum, black fruits &amp; smoky notes. Firm ripe tannins.</i>			
<b>TAURASI</b> - Villa Raiano, Campania	-	-	£72
<i>Grapes: Aglianico. Full-bodied. Spicy black fruits, liquorice &amp; dark chocolate, with a fresh finish.</i>			
<b>SARDEGNA</b>			
<b>CANNONAU DI SARDEGNA INKIBI</b> - Sa Raja, Sardegna	-	-	£52
<i>Grape: Cannonau. Medium-bodied, bright &amp; fleshy. Juicy red berry &amp; forest fruits notes. (V)</i>			
<b>TOSCANA</b>			
<b>CHIANTI CLASSICO RISERVA</b> - Uggiano, Toscana	-	-	£42
<i>Grapes: Sangiovese &amp; Canaiolo. Richly-flavoured. Plum &amp; wild cherry fruit with balsamic notes. Dry, polished tannins &amp; vibrant freshness. (VE)</i>			
<b>SAN FIORENZO BOLGHERI</b> - San Fiorenzo, Toscana	-	-	£68
<i>Grapes; Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich &amp; structured. Layers of bramble &amp; black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.</i>			
<b>CHIANTI CLASSICO IL GRIGIO GRAN SELEZIONE</b> - San Felice, Toscana	-	-	£91
<i>Grapes: Sangiovese &amp; Pugnitello. Ripe plum &amp; black fruit. Spicy oak, fine tannins with a fresh finish.</i>			
<b>BRUNELLO DI MONTALCINO CAMPOGIOVANNI</b> - San Felice, Toscana	-	-	£115
<i>Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf &amp; tanned leather. Fine tannins, developing into a long, persistent &amp; fruit-filled finish.</i>			
<b>TIGNANELLO</b> - Antinori, Toscana	-	-	£350
<i>Grapes: Sangiovese, Cabernet Sauvignon &amp; Cabernet Franc. Notes of black cherries, raspberries &amp; plum. Spicy aromas of cloves &amp; liquorice on the nose. Vibrant &amp; velvety tannins, long finish.</i>			

## Vini Rosé

	175ml	250ml	Bottle
<b>NORTHERN ITALY</b>			
<b>PINOT GRIGIO ROSÉ</b> - Vino D'Acampo, Lombardia	£9.25	£11.25	£32.50
<i>Grapes: Pinot Grigio, Barbera &amp; Pinot Nero. Dry with cherry &amp; raspberry notes. (VE)</i>			
<b>BARDOLINO CHIARETTO</b> - Montresor, Veneto 	£10.25	£12.50	£35.75
<i>Grapes: Corvina, Rondinella &amp; Molinara. Fresh &amp; zesty. Berry &amp; pomegranate fruit. (VE)</i>			
<b>PROVENCE, FRANCE</b>			
<b>CHÂTEAU MIRAVAL</b> - Cotes de Provence, France 	£14.75	£19.50	£57
<i>Grapes; Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V)</i>			
<b>Magnum: £100</b>			
<b>CHÂTEAU IKON</b>	-	-	£60
<i>Côtes de Provence, France </i>			
<i>Grapes: Grenache, Cinsault. Rich, elegant &amp; fresh. A satiny texture with surprising minerality &amp; a persisting finish.</i>			
<b>Magnum: £105</b>			

 New for Spring & Summer  Organic Wine

All wines by the glass are available in a 125ml serve.

## Vini Rossi

	175ml	250ml	Bottle
<b>PIEMONTE</b>			
<b>BARBERA</b> - Araldica, Piemonte	£7	£9.25	£26.75
<i>Grape: Barbera. Fresh &amp; juicy, medium-bodied. Notes of sour cherry &amp; savoury spiciness. (VE)</i>			
<b>MERLOT SOLITI</b> - Il Cascinone, Piemonte	£10.25	£12.75	£36
<i>Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins with a fresh finish. (VE)</i>			
<b>PINOT NERO MONFERRATO</b> - Il Cascinone, Piemonte	£11.50	£14	£40
<i>Grape: Pinot Nero. Medium-bodied. Wild plum &amp; bramble fruit with a touch of spice. (VE)</i>			
<b>NEBBIOLO MONFERRATO AVAMPOSTI</b> - Il Cascinone, Piemonte	-	-	£46
<i>Grape: Nebbiolo. Full-bodied. Ripe plum &amp; black cherry with notes of light spice. Firm tannins. (V)</i>			
<b>BARBERA D'ASTI SUPERIORE RIVE</b> - Il Cascinone, Piemonte	-	-	£48
<i>Grape: Barbera. Abundance of wild blackberries &amp; dark cherries. Notes of chocolate &amp; toasty oak.</i>			
<b>BAROLO</b> - Alasia, Piemonte	-	-	£66
<i>Grape: Nebbiolo. Full-bodied. Dark plum, leather &amp; wood smoke. Ripe tannins &amp; fresh finish. (V)</i>			
<b>BAROLO BUSSIA DARDI LE ROSE</b> - Poderi Colla, Piemonte	-	-	£125
<i>Grape: Nebbiolo. Complex &amp; powerful. Plummy fruit, dried figs, leather &amp; spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)</i>			
<b>TRENTINO</b>			
<b>PINOT NERO SUPERIORE BRUSAFER</b> - Cavit, Trentino	-	-	£58
<i>Grape: Pinot Nero. Medium-bodied. Raspberry &amp; blackcurrant fruit with herbal notes. Supple &amp; velvety tannins balanced with a fresh, delicate finish.</i>			
<b>VENETO</b>			
<b>VALPOLICELLA RIPASSO</b> - Riondo, Veneto	£12.25	£15.50	£44.50
<i>Grapes: Corvina, Corvinone &amp; Rondinella. Intense, full &amp; dry. Ripe dark fruits &amp; subtle spice.</i>			
<b>AMARONE DELLA VALPOLICELLA</b> - Riondo, Veneto	-	-	£85
<i>Grapes: Corvina, Rondinella &amp; Corvinone. Cherry jam with notes of vanilla &amp; coffee beans. (V)</i>			
<b>AMARONE DELLA VALPOLICELLA MORANDINA</b> - Prá, Veneto	-	-	£140
<i>Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense &amp; complex. Wild cherry, plum, cacao &amp; liquorice notes with bitter cherry &amp; spiced hints. Ripe tannins. Magnum: £260</i>			
<b>ABRUZZO</b>			
<b>MONTEPULCIANO D'ABRUZZO</b> - Contesa, Abruzzo	£11	£13	£37
<i>Grape: Montepulciano. Damson &amp; blackcurrant fruit with a hint of spice. Youthful tannins. (VE)</i>			
<b>PUGLIA</b>			
<b>SANGIOVESE</b> - Ancora, Puglia	-	-	£28.25
<i>Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy &amp; fresh. (VE)</i>			
<b>PRIMITIVO VERSANTE</b> - Vallone, Puglia	£9.50	£12	£35
<i>Grape: Primitivo. Medium-bodied. Plum &amp; wild cherry fruit, ripe tannins with a fresh finish. (VE)</i>			
<b>NEGROAMARO APPASSIMENTO</b> - Vallone, Puglia	-	-	£38.75
<i>Grape: Negroamaro. Full-bodied &amp; off-dry. Ripe black cherry, bramble, dried fruit &amp; coffee. (V)</i>			
<b>GRATICCIAIA</b> - Vallone, Puglia	-	-	£118
<i>Grape: Negroamaro. Richly flavoured, full-bodied, intense &amp; complex. Layers of black cherry, cassis, tobacco &amp; chocolatey notes with hints of spice. Meaty &amp; savoury, balanced finish.</i>			
<b>SICILIA</b>			
<b>NERO D'AVOLA DA VERO</b> - Adria Vini, Sicilia	£8	£10.25	£29.25
<i>Grape: Nero D'Avola. Plum &amp; bramble fruit with savoury &amp; herbal notes. Soft &amp; fresh. (VE)</i>			
<b>NERO D'AVOLA SAIA</b> - Feudo Maccari, Sicilia	-	-	£69
<i>Grape: Nero d'Avola. Plum &amp; cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins finishing with mouth-watering freshness.</i>			

## Aperitivi

*The ritualistic Italian tradition of pre-dinner drinks to ignite the appetite.*

### **APEROL SPRITZ**

Aperol, Prosecco, soda  
£9.75

### **ENZONI**

Malfy Originale gin, Campari,  
lemon & green grapes   
£9.50

### **GINO & THE GIANT PEACH**

Aelred Nectarine aperitif, Chamberyzette  
strawberry aperitif, Prosecco & soda  
£10.25

### **BELLINI**

Enjoy the classic peach Bellini or try our  
mango & passion fruit variation   
£9.25

### **HUGO SPRITZ**

Hotel Starlino elderflower aperitivo, Fiorente elderflower liqueur,  
Prosecco, lime soda & mint  
£9.95

### **GINO'S MARTINI**

Absolut Elyx vodka, Martini Bianco vermouth &  
Cerignola olives  
£10.25

### **BLOOD ORANGE & GRAPEFRUIT SPRITZ**

Campari, Hotel Starlino Arancione Aperitivo,  
pink grapefruit, Prosecco & soda  
£9.75

### **CRODINO APERITIVO**

A punchy sparkling aperitif with flavours of bitter orange (0%)  
175ml £6.75

## Pane & Olive

**PANE ALL'AGLIO CON FORMAGGI** £8.50  
Garlic bread with mozzarella & smoked provola cheese (V)

**PANE ALL'AGLIO** £6.75  
Garlic bread with fresh garlic & extra virgin olive oil (VE)

**PANE ALL'AGLIO CON ACCIUGHE** £8.50  
Garlic bread with San Marzano tomatoes & anchovies

**OLIVES** £5  
Marinated giant Apulian Cerignola olives (VE)

**PANE DELLA CASA** £6.75  
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)

## Stuzzichini

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

### TRE CICCHETTI

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil | King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta

£29

### SCARPETTA CON POMODORO

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

£16

### GINO'S ANTIPASTI

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

£29.95

## Bruschetta & Antipasti

**GAMBERONI FRITTI** £13.95  
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

**COCKTAIL DI GAMBERETTI** £14.25  
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

**BURRATA** £12.50  
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

**MINISTRONE** £9.75  
Classic Italian vegetable soup (VE)

**ASPARAGI** £12  
Fried duck egg with pecorino & asparagus (V)

**ARANCINE AL RAGÙ** £11.50  
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

**CAPRESE** £11.50  
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

**BRUSCHETTA CON GAMBERONI** £13.25  
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

**BRUSCHETTA AL PROSCIUTTO DI PARMA** £12.50  
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

**COSTINE DI MAIALE** £12.50  
Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic

**BRUSCHETTA AL POMODORO** £9.75  
Heritage tomato & basil on toasted ciabatta (VE)


**CALAMARI FRITTI** £11.75  
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

## Carpaccio & Tartare

**CARPACCIO DI MANZO** £15  
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

**TARTARA DI TONNO** £15  
Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk & crisp Sardinian flatbread

## Vini Bianchi

	175ml	250ml	Bottle
<b>PIEMONTE</b>			
<b>CORTESE</b> - Alasia, Piemonte Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7	£9.25	£26.75
<b>SAUVIGNON BLANC CAMILLONA</b> - Il Cascinone, Piemonte Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10	£12.25	£35.25
<b>GAVI DI GAVI</b> - Alasia, Piemonte Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12	£15.25	£44
<b>RIESLING LANGHE</b> - Poderi Colla, Piemonte Grape: Riesling. Lime citrus & lightly honeyed notes. Crisp green apple, mineral with a touch of spice, an excellent example of a fine Riesling.	-	-	£54
<b>TRENTINO</b>			
<b>CHARDONNAY</b> - Terrazze della Luna, Trentino Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£8.75	£10.75	£31
<b>CHARDONNAY MASO TORESELLA</b> - Cavit, Trentino Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stonefruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£56
<b>FRIULI</b>			
<b>SAUVIGNON BLANC COLLIO</b> - Vidussi, Friuli-Venezia Giulia Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£42
<b>VENETO</b>			
<b>PINOT GRIGIO</b> - Vino D'Acampo, Veneto Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£9	£11.25	£32.50
<b>SOAVE CLASSICO GRAN GUARDIA</b> - Montresor, Veneto Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. Fresh, lightly nutty & spicy finish. (VE)	-	-	£36
<b>MARCHE</b>			
<b>VERDICCHIO CLASSICO</b> - Monte Schiavo, Marche  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£33.50
<b>ABRUZZO</b>			
<b>PECORINO</b> - Contesa, Abruzzo Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£38
<b>SICILIA</b>			
<b>CATARRATTO DA VERO</b> - Adria Vini, Sicilia  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£7.25	£9.75	£28.25
<b>GRILLO OLLI</b> - Feudo Maccari, Sicilia Grape: Grillo. Layered & dry. Mandarin, stone fruit & white spice. Citrus peel on the finish.	-	-	£42
<b>CAMPANIA</b>			
<b>FALANGHINA</b> - Montecalvo, Campania  Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£38
<b>GRECO DI TUFO</b> - Villa Raiano, Campania Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£52
<b>SARDEGNA</b>			
<b>VERMENTINO DI GALLURA KINTARI</b> - Sa Raja, Sardegna Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£48

## Metodo Martinotti

*Wines produced with the Martinotti Method or Charmat Method are born from still wines. Then the creation of bubbles happens in large, pressurized vessels rather than individual bottles. An Italian-French invention we can all get behind!*

	125ml	Bottle
<b>CAVIT DOC BRUT Veneto</b> <i>Light &amp; fruity, hints of apple, pear &amp; ripe stone fruits. (VE)</i>	£8.95	£36.50
<b>VINO D'ACAMPO DOC BRUT Veneto</b> <i>Zesty &amp; versatile, pleasing aromas of apple &amp; stone fruit. (VE)</i>	£9	£37.50
<b>MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto</b> <i>Delicate aromas of green apple &amp; white flower. Fresh &amp; persistent fizz with wonderful orchard fruit flavours.</i>	£9.25	£40
<b>MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY VENETO</b> ⚡ <i>Berry &amp; red currant aromas, red apple &amp; raspberry on the palate. (VE)</i>	£10.00	£42.00

## Metodo Tradizionale

*The Traditional Method is arguably the most appreciated & renowned for creating sparkling wine of the highest quality. The transformation from still to sparkling wine occurs entirely inside the bottle where the blended base wine takes a long journey, evolving & developing to create complex & intense flavours. Salute!*

	125ml	Bottle
<b>FERGHETTINA BRUT DOCG Lombardia</b> ⚡ <i>Grape: Chardonnay. Elegant &amp; textured. Notes of brioche, citrus &amp; apple. (VE)</i>	£11.25	£64
<b>FERGHETTINA MILLEDI DOCG BRUT Lombardia</b> <i>Grape: Chardonnay. Elegant &amp; textured. Notes of brioche, citrus &amp; apple. (VE) Magnum: £117</i>	-	£66
<b>FERGHETTINA ROSÉ DOCG BRUT Lombardia</b> <i>Grape: Pinot Nero. Strawberries, redcurrants &amp; brioche. Long, layered finish. (VE) Magnum: £121</i>	£13.50	£68
<b>FERGHETTINA SATÉN DOCG BRUT Lombardia</b> <i>Grape: Chardonnay. Elegant &amp; textured. Notes of brioche, citrus &amp; apple. (VE)</i>	-	£70
<b>LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne</b> <i>Grapes: Pinot Noir, Chardonnay &amp; Meunier. Citrus palate with ripe &amp; toasty fruit. Elegant finish. (VE)</i>	£15.75	£80
<b>LOUIS ROEDERER COLLECTION BRUT NV Reims</b> <i>Grapes: Pinot Noir, Chardonnay &amp; Meunier. Elegant &amp; complex, red apple &amp; plum with floral highlights. Magnum: £169</i>	-	£92
<b>VEUVE CLICQUOT BRUT NV Reims</b> <i>Grapes: Pinot Noir, Chardonnay &amp; Pinot Meunier. A fine perlage, yellow &amp; white fruits, brioche &amp; vanilla. (VE)</i>	-	£95
<b>BOLLINGER ROSÉ BRUT NV Aÿ</b> <i>Grapes: Pinot Noir, Chardonnay &amp; Meunier. Peach, strawberry &amp; grapefruit, with a sweet shortbread biscuit finish.</i>	-	£120
<b>LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne</b> <i>Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £245</i>	-	£130
<b>DOM PÉRIGNON BRUT Épernay</b> <i>Grapes: Pinot Noir &amp; Chardonnay. Complex &amp; refreshing notes of honeysuckle, toasted almonds, ripe fruit &amp; vanilla. (VE)</i>	-	£315
<b>LOUIS ROEDERER CRISTAL BRUT Reims</b> <i>Grapes: Pinot Noir &amp; Chardonnay. Balanced &amp; refined, powerful mineral quality, white fruit, honey &amp; brioche. (VE)</i>	-	£385



## Insalate

<b>TRE COLORI</b>	£16.95	<b>BRESAOLA</b>	£16.95
Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V)		Finely sliced air dried beef with shaved courgette, wild rocket, hazelnuts, pecorino Romano & freshly baked grissini (G)	
<b>INSALATA ESTIVA</b>	£16.95	<b>CESARE</b>	£17.50
Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio (V) (G)		Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing	

## Pasta & Risotto

<b>LASAGNE</b>	£17.50	<b>SPAGHETTI ALL'ARAGOSTA</b>	£33.95
Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto		Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes	
<b>LINGUINE ALLE VONGOLE</b>	£19.50	<b>CAVATELLI ALLA NORMA</b>	£17
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		Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (G)	
<b>RAVIOLI CON GAMBERI ROSSI</b>	£19.95	<b>FETTUCCINE CON GAMBERONI</b>	£19.75
Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil (G)		Sautéed king prawns, fresh basil pesto & baby plum tomatoes (G)	
<b>TROFIE ALL'ARRABBIATA</b>	£14.95	<b>TROFIE AL SALMONE AFFUMICATO</b>	£18.50
Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE) (G)		Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce (G)	
<b>LINGUINE AI FRUTTI DI MARE</b>	£22.25	<b>BUCATINI ALLA CARBONARA</b>	£17.50
Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes		Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano (G)	
<b>FETTUCCINE ALLA BOLOGNESE</b>	£17.95	<b>RISOTTO PRIMAVERA</b>	£18.50
Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano		Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (G)	

## Pizza Al Forno

*We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.*

<b>CAPRICCIOSA</b>	£16.50	<b>MARGHERITA PICCANTE CON BURRATA</b>	£18
Roast Italian-style porchetta, San Marzano tomatoes, grilled baby artichokes, chestnut mushrooms & Leccino olives (G)		Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V) (G)	
<b>PROSCIUTTO DI PARMA</b>	£17.50	<b>CAPRINO</b>	£17
Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano		Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (G) (V)	
<b>CARBONARA</b>	£17.50	<b>MARGHERITA</b>	£15
Creamy pecorino Romano sauce, slow cooked egg yolk & crispy guanciale (G)		Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	
<b>CALZONE</b>	£17.50	<b>PICCANTE</b>	£17.50
Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli		Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	

## Secondi

*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources. Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.*

<b>BRANZINO</b> Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£25.95	<b>SALMONE</b> Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce 🍷	£25.75
<b>SCALOPPINE DI POLLO</b> Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce	£23.50	<b>POLLO MARINATO</b> Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£23.50
<b>PANCIA DI MAIALE ALLA PIEMONTESE</b> Slow cooked crispy pork belly with candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts 🍷	£19.75	<b>POLPETTE</b> Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£18.95
<b>TONNO AL PEPE</b> Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives 🍷	£25.95	<b>MELANZANE ALLA PARMIGIANA</b> Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto 🍷	£16.50
<b>POLLO RIPIENO DI MOZZARELLA</b> Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto	£23.50	<b>MERLUZZO NAPOLETANA</b> Wild Atlantic cod with salame Napoli, new season potatoes, baby plum tomatoes & fresh rosemary	£25.95
<b>VITELLO ALLA MILANESE</b> Crispy fried veal escalope in breadcrumbs, garlic, rosemary & sage	£26	<b>ITALIAN STYLE CHEESEBURGER</b> Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise	£17.95

## Griglia

*A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.*

### BISTECCA

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

**SIRLOIN** (300g/225g) £39.95/£29.95

**RIBEYE** (300g/225g) £42.50/£31.95

**FILLET** (225g) £39

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

### TAGLIATA DI MANZO

Ribeye on the bone (800g) to share, served with fries & a choice of two sauces  
£76.95

### CHATEAUBRIAND

Fillet steak (450g) to share, served with two sauces of your choice & roast new potatoes with garlic & rosemary  
£73

## Contorni

*The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.*

<b>VERDURE GRIGLIATE</b> Grilled aubergine, peppers & courgette marinated in garlic with extra virgin olive oil & fresh mint (VE) (GF)	£5.95	<b>INSALATA DI RUCOLA</b> Rocket & pecorino salad with extra virgin olive oil (V)	£5.75
<b>INSALATA DELLA CASA</b> Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£5.95	<b>BROCCOLETTI</b> Sautéed tenderstem broccoli with fresh red chilli & pangrattato (VE)	£5.95
<b>SPINACI</b> Spinach with garlic & extra virgin olive oil (VE) (GF)	£5.95	<b>PATATINE FRITTE CON TARTUFO</b> Potato fries with truffle pecorino (V)	£6.50
<b>ZUCCHINE FRITTE</b> Courgette fries (V)	£5.95	<b>PATATINE FRITTE</b> Potato fries (V)	£5.25
<b>PISELLI E GUANCIALE</b> Sautéed seasonal peas with crispy guanciale (GF)	£5.50	<b>PATATE AL FORNO</b> Roasted rosemary, garlic & olive oil potatoes (VE) (GF)	£5.25

### SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON - 6PM

**ITALIAN-STYLE  
PORCHETTA**  
£20.50

**HERB ROAST  
MARINATED CHICKEN**  
£19.50

**SLOW ROAST GRASS  
FED BEEF RUMP**  
£21.50

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

**BAMBINO**  
UNDER THE AGE OF 11  
Offering a selection of classic Italian dishes in smaller portions.

**VEGETARIAN, VEGAN OR  
GLUTEN INTOLERANT?**  
Ask your server to see our separate menus.

### 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. Scan the QR code below to download the app and take a look at our latest seasonal magazine.

SCAN HERE



### 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.

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