

FANTASTICO

SET MENU

2 COURSE £23 | 3 COURSE £29.95

Available Sunday to Friday 12noon - Close

Maximum 8 guests per table. Not available in December and on selected dates.

OLIVE £6 Marinated giant Apulian Cerignola olives 	PANE ALL’AGLIO Garlic bread Fresh garlic & extra virgin olive oil  £6.75 San Marzano tomatoes & fresh basil  £7.95 Fior di latte & smoked provola cheese  £8.95	FOCACCIA £6 House focaccia with extra virgin olive oil, rosemary and sea salt, served with ‘salsa verde’ a vibrant Italian herb sauce 
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ANTIPASTI		
BRUSCHETTA AI FUNGHI Pan fried garlic mushrooms with whipped lemon ricotta on toasted ciabatta 	GNOCCO FRITTO CON PROSCIUTTO DI PARMA Emilia Romagna’s classic fried dough ‘gnocco fritto’ served with Prosciutto di Parma, whipped ricotta, Italian honey drizzle and pistachio	CALAMARI FRITTI Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon
ARANCINE AL TARTUFO Hand-rolled risotto balls, lightly fried until crisp, with an oozy fior di latte and truffle centre 	BRUSCHETTA AL POMODORO Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta 	MINISTRONE Classic Italian vegetable soup, home baked focaccia 

SECONDI		
RAVIOLI DI ZUCCA E RICOTTA Roasted Delica pumpkin and ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino and black pepper  <i>Vegan option available </i>	INSALATA CAESAR DI POLLO Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano and classic Caesar dressing	POLLO MARINATO Grilled chicken escalopes marinated in garlic and rosemary, served with a creamy mushroom sauce
FETTUCCINE ALLA BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes and pecorino Romano	MEZZE MANICHE ALL’ARRABBIATA Classic Roman short pasta tubes in a Calabrian chilli and San Marzano tomato sauce 	BRANZINO ALLA SICILIANA Pan fried sea bass fillet with baby plum tomatoes, olives and capers, toasted pine nuts and extra virgin olive oil

CONTORNI		
PATATINE FRITTE CON TARTUFO £7.50 Potato fries with truffle pecorino 	INSALATA DI RUCOLA £5.95 Rocket & pecorino salad with extra virgin olive oil 	BROCCOLETTI £5.95 Sautéed tenderstem broccoli with fresh red chilli & garlic butter 
SPINACI £5.95 Spinach with garlic & extra virgin olive oil 	PATATE AL FORNO £5.95 Roasted potatoes with rosemary, garlic & olive oil 	PATATINE FRITTE £5.95 Potato fries 

DOLCI		
BABÀ AL RUM A light-soaked rum baba served with Amarena cherries and a softly whipped vanilla cream 	GELATO Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet, served with pistachio & hazelnut biscotti 	TIRAMISÚ The ultimate Italian dessert 

PRONTO

Available Monday to Saturday, 12noon - 3pm

Your choice of one of the below dishes served with a tea, coffee or soft drink £17

Not available on selected dates

RAVIOLI DI ZUCCA E RICOTTA

Roasted Delica pumpkin and ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino and black pepper 
Vegan option available 

MEZZE MANICHE ALL’ARRABBIATA

Classic Roman short pasta tubes in a Calabrian chilli and San Marzano tomato sauce 

FETTUCCINE ALLA BOLOGNESE

Slow cooked beef ragù with San Marzano tomatoes and pecorino Romano

INSALATA CAESAR DI POLLO

Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano and classic Caesar dressing

Che bontà!

GINO

D'ACAMPO

AUTHENTIC ITALIAN FOOD.

Served the Gino Way.

