



GINO  
D'ACAMPO

# CHRISTMAS AT GINO D'ACAMPO

*Celebrate in style this Christmas. Whether it's a family gathering, corporate event or a special evening with friends, our range of festive menus offer something for everyone.*

## RESERVATIONS

**Parties of 6 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. Guests will also be asked to pre-order from one of our Festive Menus.\***

Parties of 5 or under are invited to secure their table with card details & are able to order from any menu, with no deposit or pre-order required.

*\*Festive À La Carte & Set Menus are available from the 21<sup>st</sup> of November until the 24<sup>th</sup> of December. Our Christmas Day Menu is available exclusively on the 25<sup>th</sup> of December & New Year's Eve Menu on the 31<sup>st</sup> of December. Deposits may vary subject to your chosen date.*

## EARLY BOOKING INCENTIVE

As a thank you for choosing Gino D'Acampo for your festive celebration, parties of 6 or more who book before 31<sup>st</sup> October will receive a complimentary glass of Prosecco for each guest in their party.

Every guest that dines with us from 21<sup>st</sup> November to the 31<sup>st</sup> December will also receive a £10 reward via the Gino Rewards App, redeemable in Jan 2025.

*\*Terms & conditions apply*

## FESTIVE DRINKS

Our range of pre order drinks packages will ensure your party gets off to a sparkling start!

## THE PERFECT CHRISTMAS GIFT

Treat your family, friends or work colleagues to the gift of great food this festive season with a gift card.

Visit [ginorestaurants.com](http://ginorestaurants.com)  
for more information.

# FESTIVE LUNCH MENU

£39.50 PER PERSON

AVAILABLE 12NOON - 4PM, UNTIL 12<sup>TH</sup> DECEMBER

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## STARTERS

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

**BRUSCHETTA AL POMODORO** | Heritage tomato & basil on toasted ciabatta

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

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

**RIBOLLITA** | Tuscan vegetable & bean soup with toasted ciabatta (V)

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## MAINS

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*All our main courses are served with roast potatoes & seasonal vegetables to share (V)*

**SCALOPPINA DI TACCHINO** | Turkey escalope, crispy Parma ham, sage, Marsala wine & lemon

**TROFIE AL SALMONE AFFUMICATO** | Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

**RISOTTO AI FUNGHI** | Porcini mushroom, white wine, garlic & thyme (V) (VE Option available upon request)

**POLPETTE AL SUGO** | Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta

**SIRLOIN STEAK (225g)** | Peppercorn sauce & fries (£3 Supplement)

**FILLET STEAK (225g)** | Peppercorn sauce & fries (£10 Supplement)

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## DESSERTS

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**PANNA COTTA** | Baileys panna cotta, espresso caramel & amaretti biscuit

**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) (VE Option available upon request)

FESTIVE À LA CARTE MENU ALSO AVAILABLE

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. Menus & prices are subject to change. A discretionary service charge will be added to your bill.

# FESTIVE MENU

£49.50 PER PERSON

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## STARTERS

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

**RIBOLLITA** | Classic Italian vegetable soup (V)

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

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

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

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

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## MAINS

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*All our main courses are served with roast potatoes & seasonal vegetables to share (V)*

**SCALOPPINA DI TACCHINO** | Turkey escalope, 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) (VE) *Option available upon request*

**BRANZINO** | Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

**SCALOPPINE DI POLLO** | Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

**SIRLOIN STEAK (225g)** | Peppercorn sauce & fries (£3 Supplement)

**FILLET STEAK (225g)** | Peppercorn sauce & fries (£10 Supplement)

**RISOTTO AI FUNGHI** | Porcini mushroom, white wine, garlic & thyme (V) (VE) *Option available upon request*

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## DESSERTS

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**TIRAMISÚ** | The ultimate Italian dessert (V)

**TORTINO AL CIOCCOLATO** | Warm baked chocolate fondant with chocolate sauce & panna gelato (V)

**PANNA COTTA** | Baileys panna cotta, espresso caramel & amaretti biscuit

**GELATO** | Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE) *Option available upon request*

**ARTISAN CHEESE BOARD** | Italian artisan cheese selection (£2.50 Supplement)

# FESTIVE MENU

£65 PER PERSON

FRESHLY BAKED ITALIAN BREADS SERVED  
WITH CREAMY PESTO DIP TO SHARE (V)

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## STARTERS

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

**PARMA HAM** | Aged 24 months, creamy ricotta, wild flower  
honey & pistachio

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

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

**CARPACCIO** | Thinly sliced raw beef fillet with a Venetian dressing,  
pecorino Romano & wild rocket

**BRUSCHETTA AL POMODORO** | Fresh basil  
& extra virgin olive oil (VE)

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## MAINS

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*All our main courses are served with roast potatoes  
& seasonal vegetables to share (V)*

**SCALOPPINA DI TACCHINO** | Turkey escalope,  
crispy Parma ham, sage, Marsala wine & lemon

**ANATRA** | Crispy slow cooked duck, spinach, Grand Marnier  
& orange sauce

**RAVIOLI DI ZUCCA** | Roasted muscat pumpkin & ricotta ravioli,  
fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

**CAVATELLI ALLA NORMA** | Slow cooked aubergine,  
vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil,  
finished with goat's cheese (V) (VE Option available upon request)

**SIRLOIN STEAK (225g)** | Peppercorn sauce & fries

**FILLET STEAK (225g)** | Peppercorn sauce & fries

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

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## DESSERTS

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**PANNA COTTA** | Baileys panna cotta, espresso caramel  
& amaretti biscuit

**CHEESECAKE AL CIOCCOLATO E NOCCIOLA** | Chocolate  
& hazelnut cheesecake with Ferrero Rocher & sour cherry compote (V)

**GELATO** | Pistachio, chocolate, strawberry, vanilla, honeycomb,  
panna, blood orange sorbet (V) (VE Option available upon request)

**TAGLIERE DI FORMAGGI** | Italian artisan cheese selection

# CHRISTMAS DAY MENU

£100 PER PERSON

A GLASS OF PROSECCO ON ARRIVAL  
FRESHLY BAKED ITALIAN BREADS SERVED  
WITH CREAMY PESTO DIP TO SHARE (V)

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## STARTERS

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**CAPELANTE** | Roasted king scallops served in their shell  
with vermouth, garlic, lemon & breadcrumbs

**PARMA HAM** | Aged 24 months, creamy ricotta,  
wild flower honey & pistachio

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

**RIBOLLITA** | Classic Italian vegetable soup (V)

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

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

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## MAINS

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*All our main courses are served with roast potatoes  
& seasonal vegetables to share (V)*

**SCALOPPINA DI TACCHINO** | Turkey escalope,  
crispy Parma ham, sage, Marsala wine & lemon

**BRASATO DI MANZO AL VINO ROSSO** | Braised beef  
in red wine served with toasted ciabatta

**FILLET STEAK (225g)** | Peppercorn sauce & fries

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

**RAVIOLI DI ZUCCA** | Roasted muscat pumpkin  
& ricotta ravioli, fried sage leaves, crushed hazelnuts,  
pecorino romano & black pepper (V)

**ANATRA** | Crispy slow cooked duck, spinach, Grand Marnier  
& orange sauce

**CAVATELLI ALLA NORMA** | Slow cooked aubergine,  
vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil,  
finished with goat's cheese (V) (VE) *Option available upon request*

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## DESSERTS

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**TIRAMISÚ** | The ultimate Italian dessert (V)

**PANNA COTTA** | Baileys panna cotta, espresso caramel  
& amaretti biscuit

**TORTINO AL CIOCCOLATO** | Warm baked chocolate fondant  
with chocolate sauce & panna gelato (V)

**GELATO** | Pistachio, chocolate, strawberry, vanilla, honeycomb,  
panna, blood orange sorbet (V) (VE) *Option available upon request*

**TAGLIERE DI FORMAGGI** | Italian artisan cheese selection

# NEW YEAR'S EVE MENU

£105 PER PERSON

AVAILABLE ALL DAY

A GLASS OF PROSECCO & CANAPÉS ON ARRIVAL

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## TO SHARE

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**ANTIPASTI ALLA GINO** | Olives, chargrilled baby artichokes, sun-dried tomatoes & our bread board

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## STARTERS

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**CAPESANTE** | Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs

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

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

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

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

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## MAINS

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**POLLO CON FUNGHI** | Chicken with wild mushrooms, gnocchi, truffle cream

**CAVATELLI ALLA NORMA** | Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (VE Option available upon request)

**ANATRA** | Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

**BRASATO DI MANZO AL VINO ROSSO** | Braised beef in red wine served with toasted ciabatta

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

**RAVIOLI DI ZUCCA** | Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

**FILLET STEAK (225g)** | Served with fries & peppercorn sauce

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## DESSERTS

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**PANNA COTTA** | Baileys panna cotta, espresso caramel & amaretti biscuit

**CHEESECAKE AL CIOCCOLATO E NOCCIOLA** | Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote (V)

**GELATO** | Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE Option available upon request)

**TAGLIERE DI FORMAGGI** | Italian artisan cheese selection

# GINO D'ACAMPO

## WHERE TO FIND US

Gino D'Acampo Old Hall Street, INNSiDE  
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Follow us on Instagram:  
**@ginomyrestaurant**

## ARE YOU A MEMBER OF GINO REWARDS?

Scan the QR code to download our app  
& redeem 5% of your total bill back in points,  
plus many more member rewards including  
a special gift to join us again in January.

