

GINO
D'ACAMPO

AUTUMN & WINTER

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".



xxx

APERITIVI

BELLINI

Enjoy the classic Bellini or try our **passion fruit & elderflower**
or **strawberry & lychee** variations 🍷
£8.50

SPRITZ 'AMALFITANO'

Bepi Tosolini Limoncello, Hotel Starlino elderflower aperitivo,
Prosecco & soda 🍷
£9.25

LITTLE ITALY

Maker's Mark Bourbon, Cynar & Carpano Classico vermouth
£9.75

APEROL SPRITZ

Aperol with Prosecco & soda
£9.25

GINO'S MARTINI

Absolut Elyx vodka, Martini Bianco vermouth, Cerignola olives & lemon
£9.25

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,
Prosecco, soda 🍷
£9.50

NEGRONI

Malfy Originale gin, Campari & Carpano Classico vermouth
£9.00

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fiorente elderflower liqueur,
Prosecco, soda, mint & lime
£9.25

PROSECCO LA RIVETTA 120 VILLA SANDI

DOCG Extra Brut NV
£10.00

FRANCIACORTA FERGHETTINA ROSE

DOCG Brut Vintage
£10.70

CHAMPAGNE LALLIER

Grand Cru Brut NV
£11.75

BREAD & OLIVES

CERIGNOLA OLIVES (VE)

£5

GARLIC BREAD

Fresh garlic & parsley (VE)

£6.25

Tomato & basil (VE)

£7.25

Smoked provola cheese & mozzarella (V)

£8.25

FRESHLY BAKED ITALIAN BREADS

£6

Focaccia with cherry tomatoes & olives, ciabatta bread, grissini with pecorino, carta di musica, served with creamy pesto dip (V)

SHARING

TOMATO SCARPETTA

Baked focaccia & ciabatta bread served with a marzanino tomato, olive oil, garlic & fresh basil sauce (VE)

£14.50

TRE CICCETTI

Parma ham & 'nduja, king prawns & chilli mayonnaise, heritage tomato & basil (VE) on toasted ciabatta

£25

FANTASTICO

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, olives, chargrilled baby artichokes, sun-dried tomatoes & our bread board

£27

BRUSCHETTA & ANTIPASTI

KING PRAWN BRUSCHETTA

Chilli mayonnaise & toasted ciabatta

£11.50

HERITAGE TOMATO & BASIL BRUSCHETTA

£8

Toasted ciabatta (VE)

MINISTRONE

Toasted focaccia (VE) (GF)

£8.50

CALAMARI

£10.50

Courgette, red pepper, garlic mayonnaise & lemon

CARPACCIO

Thinly sliced beef fillet, Venetian dressing (GF)

£13.75

ARANCINE

£10

Crispy mushroom risotto balls, mozzarella, tomato & red pepper sauce (V) (GF)

PARMA HAM BRUSCHETTA

Spicy 'nduja, honey, pistachio & toasted ciabatta

£11

PAN-FRIED SCALLOPS

£14.50

Potato puree & crispy pancetta (GF)

MUSSELS & CLAMS COOKED

£11.50

IN WHITE WINE

Tomato, oregano bruschetta (GF)

CAPRESE

£10

Buffalo mozzarella, heritage tomato & basil (V) (GF)

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 & nutritional information is available on request.

SALADS

BURRATA PANZANELLA Heritage tomato, red onion, basil & focaccia croutons (V) (GF)	£15.75	TONNO E FAGIOLI Yellowfin tuna, Italian beans, cherry tomato & rocket (GF)	£15.75
SPINACH, AVOCADO & HERITAGE TOMATO Chestnut mushroom, crispy pancetta (GF)	£15.75	GRILLED CHICKEN CAESAR Gem lettuce, pancetta, croutons, pecorino cheese & Caesar dressing	£16

PASTA & RISOTTO

WILD MUSHROOM RISOTTO Porcini, white wine & thyme (V) (GF)	£15.75	BUCATINI CARBONARA Free range egg, guanciale & pecorino cheese	£15.50
TAGLIATELLE BOLOGNESE Slow cooked beef ragù & pecorino cheese (GF)	£16	LINGUINE WITH LOBSTER Cherry tomato, white wine, garlic, chilli & parsley (GF)	£31.50
LINGUINE WITH CLAMS Cherry tomato, garlic, chilli, parsley (GF)	£17.75	CHICKEN RISOTTO Tomato, pecorino & parsley (GF)	£16
RIGATONI ARRABBIATA Chilli, garlic & tomato (VE)	£12.50	TAGLIATELLE WITH SAUSAGE Leek, white wine, porcini mushroom cream (GF)	£16
LINGUINE WITH KING PRAWNS White wine & spicy mushroom (GF)	£18	PUMPKIN & RICOTTA TORTELLONI Sage butter & toasted pine nuts (V) (GF)	£15.25
LASAGNE Slow cooked beef ragù, tomato, pecorino cheese & basil pesto	£15.75	TAGLIATELLE WITH SEAFOOD Wild red prawn, mussels, clams, calamari, tomato & chilli (GF)	£20.50

PIZZA

MARINARA Anchovies, San Marzano tomato, olives, oregano	£12.95	SUPER-SPICY Spicy salame, 'nduja, pepper, mozzarella, parsley & chilli	£15.75
CAPRICCIOSA Ham, mozzarella, mushrooms & olives	£15.50	THE REAL NEAPOLITAN Italian sausage, friarielli, mozzarella & chilli	£15.50
BURRATA & PARMA HAM San Marzano tomato & basil	£15.75	MARINATED & GRILLED CHICKEN Mozzarella, San Marzano tomato & fresh basil	£15.50
CLASSIC MARGHERITA Mozzarella, San Marzano tomato & fresh basil (V)	£13	CALZONE Folded pizza stuffed with mozzarella, basil, peppers & salame Napoli	£15.50

MY SPECIALITY GRILL

GRILLED CHICKEN Creamy mushroom sauce, thyme & garlic (GF)	£19.95	ITALIAN STYLE CHEESEBURGER Balsamic caramelised onions, spicy mayonnaise & fries	£16.50
GRILLED SWORDFISH Salsa verde	£23	CHICKEN SKEWERS Italian beans, fennel & mint	£19.95

MAINS

COD NAPOLETANA Salame, cherry tomato, potato & rosemary	£23.50	MEATBALLS IN A SPICY TOMATO SAUCE Beef & pork, tomato, chilli, basil, served with toasted ciabatta	£16.75
SLOW COOKED BEEF Braised beef in red wine served with toasted ciabatta 	£19.95	WHOLE BONELESS SEA BASS Lemon caper sauce 	£24.50
PORK BELLY Potato puree, radicchio & hazelnuts 	£19.95	VEAL MILANESE Crispy fried veal escalope in breadcrumbs, garlic & rosemary 	£24.50
AUBERGINE PARMIGIANA Smoked provola cheese, pecorino, tomato & basil pesto 	£14.95	CHICKEN IN MARSALA SAUCE Green beans, butter & sage 	£19.95
CRISPY CHICKEN BREAST Stuffed with mozzarella, sun-dried tomato & basil pesto	£19.95	CRISPY DUCK Cherry & red wine sauce	£21

STEAKS

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

SIRLOIN (225g)	£27	RIBEYE (225g)	£28.95	FILLET (225g)	£34.75
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Served with fries and your choice from one of our freshly prepared sauces or butters; peppercorn, salsa verde, truffle butter , 'nduja butter

TAGLIATA DI MANZO

Fillet steak (450g) to share, served with 2 sauces or butters of your choice & roast new potatoes with garlic & rosemary.
£68.50

SIDES

GRILLED TENDERSTEM BROCCOLI Butter & pecorino cheese  	£5	MIXED SALAD Rocket, spinach, tomato, cucumber & fennel 	£5
ROAST NEW POTATOES Garlic & rosemary 	£4.95	ROCKET & PECORINO SALAD Extra virgin olive oil 	£5
SPICY SPINACH Garlic & chilli 	£5	FRIES Sea salt 	£4.95
ROAST VEGETABLES Thyme & honey  	£4.95	ZUCCHINE FRITTE Courgette fries 	£5
TRUFFLE CHEESY FRIES Pecorino cheese 	£5.25		

 New for Autumn & Winter

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SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON – 6PM

SLOW ROAST BEEF OR HERB ROAST CHICKEN

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.

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