

**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".

A handwritten signature in a dark teal color, written in a cursive style. The signature is followed by three small 'x' marks (xxx) positioned below the end of the signature.

**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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## MAINS


<b>WILD ATLANTIC COD</b> Salame Napoli, potato, cherry tomatoes & rosemary 	£25.75	<b>SALMON FILLET</b> Spinach & creamy vermouth sauce	£24
<b>AUBERGINE PARMIGIANA</b> Baked layers of aubergine with smoked provola cheese, pecorino cheese, San Marzano tomato & basil pesto	£15.75	<b>VEAL MILANESE</b> Crispy fried veal escalope in breadcrumbs, garlic & rosemary	£25.50
<b>SLOW COOKED BEEF</b> Braised beef in red wine served with toasted ciabatta 	£21	<b>CRISPY DUCK</b> Green beans, cherry & red wine sauce	£22.75
<b>CHICKEN SCALOPPINE</b> Chicken escalopes, green beans & lemon caper sauce	£22.50	<b>POLPETTE</b> Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£18
<b>SEA BASS FILLETS</b> Italian salsa & lemon	£25.50	<b>CRISPY CHICKEN BREAST</b> Stuffed with mozzarella, sun-dried tomato & basil pesto	£22.50

## STEAKS

### AGED 28 DAYS

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

<b>SIRLOIN</b> (300g/225g)	£39/£29.50
<b>RIBEYE</b> (300g/225g)	£41/£31.50
<b>FILLET</b> (225g)	£37.75

Served with fries and your choice from one of our freshly prepared sauces or butters; green peppercorn, creamy mushroom , red wine, salsa verde, garlic & parsley butter

### TO SHARE

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

<b>TAGLIATA DI MANZO</b>	£76
Ribeye on the bone (800g) served with fries & a choice of two butters or sauces	

<b>CHATEAUBRIAND</b>	£73
Fillet steak (450g) served with two sauces or butters of your choice & roast new potatoes with garlic & rosemary	

## SIDES

<b>ROAST VEGETABLES</b> Butter, honey & thyme  	£5.50	<b>ROCKET &amp; PECORINO SALAD</b> Extra virgin olive oil 	£5.50
<b>SPICY SPINACH</b> Garlic & chilli 	£5.75	<b>MIXED SALAD</b> Rocket, spinach, tomato, cucumber & fennel 	£5.50
<b>ROAST NEW POTATOES</b> Garlic, sage & rosemary  	£5	<b>TRUFFLE CHEESY FRIES</b> Pecorino cheese 	£6
<b>GRILLED TENDERSTEM BROCCOLI</b> Butter & pecorino cheese 	£5.75	<b>ZUCCHINE FRITTE</b> Courgette fries 	£5.75
<b>CAESAR SALAD</b> Gem lettuce, croutons & pecorino cheese 	£5.50	<b>FRIES</b> Sea salt 	£5

### 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.

## APERITIVI

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

### APEROL SPRITZ

Aperol with Prosecco & soda  
£9.25

### NEGRONI SBAGLIATO

Campari, Carpano Classico vermouth *"with Prosecco in it"*  
£9.25

### BLOOD ORANGE & GRAPEFRUIT SPRITZ

Campari, Hotel Starlino Arancione Aperitivo,  
pink grapefruit, Prosecco & soda  
£9.50

### BELLINI

Enjoy the classic peach Bellini or try our  
**wild berry** variation  
£8.95

### HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fiorente elderflower,  
Prosecco, mint & lime soda  
£9.50

### GINO'S MARTINI

Absolut Elyx vodka, Martini Bianco vermouth,  
Cerignola olives & lemon  
£9.75

### GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chambery zette strawberry aperitif,  
Prosecco & soda  
£9.75

### CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange,  
served over ice (0%)  
175ml £5.75

## BREAD & OLIVES

CERIGNOLA OLIVES (VE)	£5
<b>GARLIC BREAD</b>	
Fresh garlic & parsley (VE)	£6.25
San Marzano tomato & basil (VE)	£7.50
Smoked provola cheese & mozzarella (V)	£8.25

**FRESHLY BAKED ITALIAN BREADS** £6.50  
Focaccia with cherry tomatoes & olives,  
ciabatta bread, grissini with pecorino, pane carasau,  
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)  
£15

### TRE CICCHETTI

Parma ham & 'nduja, king prawns & chilli mayonnaise, heritage tomato & basil (VE) on toasted ciabatta  
£27

### FANTASTICO

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, olives,  
chargrilled baby artichokes, sun-dried tomatoes & freshly baked Italian breads  
£28.50

## BRUSCHETTA & ANTIPASTI

<b>MUSSELS IN A CREAMY WHITE WINE SAUCE</b> £11 Toasted ciabatta (V)	<b>MINISTRONE</b> £8.95 Classic Italian vegetable soup (VE)
<b>ARANCINE</b> £10.50 Crispy taleggio cheese risotto balls, tomato & red pepper sauce (V)	<b>CHICKEN LIVER PÂTÉ</b> £11 Mustard fruits, sage & toasted ciabatta (V)
<b>KING PRAWN BRUSCHETTA</b> £12.50 Chilli mayonnaise & toasted ciabatta	<b>PARMA HAM BRUSCHETTA</b> £12 Spicy 'nduja, honey, pistachio & toasted ciabatta
<b>CAPRESE</b> £11 Buffalo mozzarella, heritage tomato & fresh basil (V) (V)	<b>GAMBERONI FRITTI</b> £13.75 Tempura-style king prawns with spicy mayonnaise
<b>CALAMARI</b> £11.25 Fried squid, courgette, red pepper, garlic mayonnaise & lemon	<b>HERITAGE TOMATO &amp; BASIL BRUSCHETTA</b> £8.95 Toasted ciabatta (VE)
	<b>PRAWN &amp; AVOCADO</b> £13.50 Gem lettuce & Marie Rose sauce

## CARPACCIO & TARTARE

<b>CARPACCIO</b> £14.50 Thinly sliced beef fillet with Venetian dressing	<b>SALMON &amp; AVOCADO TARTARE</b> £14.50 Pane carasau
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## SALADS

<b>TRE COLORI</b> Avocado, heritage tomato, buffalo mozzarella & basil (V)	£16.50	<b>BURRATA PANZANELLA</b> Apulian style mozzarella, heritage tomato, red onion, basil & focaccia croutons (V)	£17
<b>TONNO E FAGIOLI</b> Yellowfin tuna flakes, Italian beans, cippoline onion, cherry tomato, rocket, toasted ciabatta	£16.50	<b>GRILLED CHICKEN CAESAR</b> Gem lettuce, pancetta, croutons, pecorino cheese & Caesar dressing	£16.95

## PASTA & RISOTTO

<b>WILD MUSHROOM RISOTTO</b> Porcini mushroom, truffle oil, garlic & thyme (V)	£16.50	<b>BUCATINI CARBONARA</b> Hen's egg yolk, guanciale & pecorino cheese	£16.50
<b>LINGUINE WITH CLAMS</b> Cherry tomato, garlic, chilli & parsley	£18.75	<b>FETTUCCINE WITH KING PRAWNS</b> Rocket, cherry tomato, brandy & cream	£19.75
<b>FETTUCCINE BOLOGNESE</b> Slow cooked beef ragù, San Marzano tomato & pecorino cheese	£17	<b>SPINACH &amp; RICOTTA RAVIOLI</b> Sage butter & toasted pine nuts (V)	£16.50
<b>PENNE WITH SMOKED SALMON</b> Cream, courgette, asparagus, pine nuts & lemon	£17	<b>FETTUCCINE WITH SAUSAGE</b> Tuscan sausage, rosemary & porcini mushroom cream	£17.50
<b>PENNE ARRABBIATA</b> San Marzano tomato, chilli & garlic (VE)	£14.50	<b>LINGUINE WITH LOBSTER</b> Cherry tomato, white wine, garlic, chilli & parsley	£33.75
<b>LINGUINE WITH SEAFOOD</b> Wild red prawns, mussels, clams, calamari, tomato & chilli	£21	<b>LASAGNE</b> Slow cooked beef ragù, San Marzano tomato, pecorino cheese & basil pesto	£16.50

## PIZZA

<b>BURRATA MARGHERITA</b> Apulian style mozzarella, San Marzano tomato & fresh basil (V)	£15	<b>THE REAL NEAPOLITAN</b> Italian sausage, friarielli broccoli, mozzarella & chilli	£15.75
<b>CAPRICCIOSA</b> Italian ham, San Marzano tomato, mozzarella, mushrooms & olives	£15.75	<b>PARMA HAM</b> Mozzarella, San Marzano tomato, rocket & pecorino cheese	£16.25
<b>MARINATED GRILLED CHICKEN</b> Mozzarella, San Marzano tomato & fresh basil	£16	<b>CLASSIC MARGHERITA</b> Mozzarella, San Marzano tomato & fresh basil (V)	£13.95
<b>CALZONE</b> Folded pizza stuffed with mozzarella, basil, peppers & salame Napoli	£16.50	<b>SUPER-SPICY</b> Spicy salame, 'nduja, pepper, mozzarella, San Marzano tomato, parsley & chilli	£16.25

## MY SPECIALITY GRILL

<b>GRILLED SWORDFISH</b> Salsa verde & mixed salad	£25.50	<b>MARINATED GRILLED CHICKEN</b> Creamy mushroom sauce, thyme & garlic	£22.50
<b>ITALIAN STYLE CHEESEBURGER</b> Balsamic caramelised onions, spicy mayonnaise & fries	£17	<b>GRILLED LAMB CUTLETS</b> Crispy pancetta, olives, honey, lemon & rosemary	£26.25

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ESTATE AW23