

GINO D'ACAMPO

**Gluten Intolerance**

### SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON - 6PM

**HERB ROAST  
MARINATED CHICKEN**  
£19.50

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

**ITALIAN-STYLE  
PORCHETTA**  
£20.50

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

### Dolci

**PANNA COTTA** £9.50

Italian cream with amaretto liqueur, fresh strawberries & basil 🍷

**AFFOGATO** £8

A scoop of panna gelato served with a shot of amaretto  
liqueur & espresso coffee (v) 🍷

**GELATO** £8

Pistachio, chocolate, strawberry, vanilla, honeycomb,  
panna, blood orange sorbet (v) 🍷

**FORMAGGI** £12.50

Artisan cheese selection

[GINORESTAURANTS.COM](http://GINORESTAURANTS.COM)

## Pane & Olive

### OLIVES

Marinated giant Apulian Cerignola olives (VE) £5

### PANE ALL'AGLIO

Garlic bread with fresh garlic & extra virgin olive oil (VE) £6.75

Garlic bread with San Marzano tomatoes & anchovies (V) £8.50

Garlic bread with mozzarella & smoked provola cheese (V) £8.50

### STUZZICHINI

#### GINO'S ANTIPASTI

£29.95

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

## Antipasti

### BURRATA

£12.50

Burrata di Puglia with an indulgent creamy heart & salsa rossa piccante (V) (V)

### CALAMARI FRITTI

£11.75

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

### MINISTRONE

£9.75

Classic Italian vegetable soup (VE)

### GAMBERONI FRITTI

£13.95

Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

### COSTINE DI MAIALE

£12.50

Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic (V)

### CARPACCIO DI MANZO

£15

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

### ASPARAGI

£12

Fried duck egg with pecorino & asparagus (V) (V)

### COCKTAIL DI GAMBERETTI

£14.25

Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce (V)

### CAPRESE

£11.50

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

### TARTARA DI TONNO

£15

Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk (V)

## Pasta & Risotto

### RISOTTO PRIMAVERA

£18.50

Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (V)

### PACCHERI ALLE VONGOLE

£19.50

Fresh Paloured clams with cherry tomato, chilli & garlic

### PACCHERI ALLA BOLOGNESE

£17.95

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

### PACCHERI AL SALMONE AFFUMICATO

£18.50

Asparagus, lemon & a creamy mascarpone sauce

### PACCHERI ALLA NORMA

£17

Slow cooked aubergine, vegetarian spicy 'nduja, tomatoes, fresh basil & goat's cheese (V)

### PACCHERI ALL'ARRABBIATA

£14.95

San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)

### PACCHERI AI FRUTTI DI MARE

£22.25

Wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes

### PACCHERI ALLA CARBONARA

£17.50

Hen's egg yolk, crispy guanciale & pecorino Romano

### PACCHERI CON GAMBERONI

£19.75

Sautéed king prawns with fresh basil pesto & baby plum tomatoes (V)

### PACCHERI ALL'ARAGOSTA

£33.95

Half lobster, cherry tomato, white wine, garlic, chilli & parsley

## Pizza Al Forno

### MARGHERITA PICCANTE CON BURRATA

£18

Burrata di Puglia, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V) (V)

### PROSCIUTTO DI PARMA

£17.50

Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano

### CAPRINO

£17

Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (V) (V)

### CLASSIC MARGHERITA

£15

Mozzarella, tomatoes, extra virgin olive oil & fresh basil (V)

### CAPRICCIOSA

£16.50

Roasted Italian-style porchetta, San Marzano tomatoes, baby artichokes, chestnut mushrooms & Leccino olives (V)

### PICCANTE

£17.50

Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes

### CARBONARA

£17.50

Creamy pecorino Romano sauce, slow cooked egg yolk & crispy guanciale (V)

## Insalate

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

## Secondi

<b>PANCIA DI MAIALE ALLA PIEMONTESE</b> Crispy pork belly with candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts (G)	£19.75	<b>POLLO MARINATO</b> Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£23.50
<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>MERLUZZO NAPOLETANA</b> Wild Atlantic cod, salame Napoli, potato, cherry tomatoes & rosemary	£25.95
<b>SCALOPPINE DI POLLO</b> Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce	£23.50	<b>SALMONE</b> Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce (G)	£25.75
<b>MELANZANE ALLA PARMIGIANA</b> Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto (V)	£16.50	<b>TONNO AL PEPE</b> Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives (G)	£25.95

## Griglia

### BISTECCA

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

<b>SIRLOIN</b> (300g/225g)	£39.95/£29.95
<b>RIBEYE</b> (300g/225g)	£42.50/£31.95
<b>FILLET</b> (225g)	£39

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

### CHATEAUBRIAND

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

### TAGLIATA DI MANZO

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

## Contorni

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

### 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.