

GINO D'ACAMPO

Lunch & Early Evening Menu

2 Course £25 | 3 Course £30

Complimentary

APEROL SPRITZ
Aperol with Prosecco & soda

PROSECCO CAVIT DOC BRUT
Veneto, Italy

PERONI NASTRO AZZURRO 5%
(Gluten Free Available)

Pane

OLIVES £5
Marinated giant Apulian Cerignola olives (VE)

PANE ALL'AGLIO £6.75
Garlic bread with fresh garlic
& extra virgin olive oil (VE)

PANE ALL'AGLIO CON POMODORO £8.50
Garlic bread with San Marzano tomatoes
& anchovies (VE)

PANE ALL'AGLIO CON FORMAGGI £8.50
Garlic bread with mozzarella & smoked
provola cheese (V)

PANE DELLA CASA £6.75
Home baked focaccia with baby plum
tomatoes & Leccino olives, ciabatta bread,
grissini with pecorino Romano, pane carasau,
served with a creamy pesto dip (V)

Antipasti

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

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

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 (VE)

MINISTRONE
Classic Italian vegetable soup (VE)

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

Secondi

POLLO MARINATO
Chicken escalopes marinated in garlic & rosemary,
chargrilled & served with a creamy mushroom sauce

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

FETTUCCINE CON GAMBERONI
Sautéed king prawns, fresh basil pesto
& baby plum tomatoes (VE)

CESARE
Grilled chicken with gem lettuce, crispy guanciale,
croutons, pecorino Romano & Caesar dressing

TROFIE ALL'ARRABBIATA
Thin twisted pasta from Liguria with San Marzano
tomatoes, garlic & Calabrian chilli flakes (VE) (VE)

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano tomatoes
& pecorino Romano

Available Sundays

HERB ROAST CHICKEN
Lemon & rosemary

SLOW ROAST BEEF
The finest grass fed beef rump with
garlic & thyme

ITALIAN-STYLE PORCHETTA (VE)
Crispy crackling with sage,
fennel & garlic

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. A £3 supplement charge will apply.

Contorni

PATATE AL FORNO £5.25
Roasted rosemary, garlic
& olive oil potatoes (VE) (VE)

SPINACI £5.95
Spinach with garlic & extra virgin olive oil (VE) (VE)

BROCCOLETTI £5.95
Sautéed tenderstem broccoli with fresh
red chilli & pangrattato (VE) (VE)

PATATINE FRITTE CON TARTUFO £6.50
Potato fries with truffle pecorino (V)

INSALATA DI RUCOLA £5.75
Rocket & pecorino salad with extra
virgin olive oil (V)

PATATINE FRITTE £5.25
Potato fries (V)

Dolci

TIRAMISÚ
The ultimate Italian dessert

**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)

Italian Express £15

Available Monday to Friday, 12noon - 3pm
Your choice of one of the below dishes served with a tea, coffee or soft drink

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

CESARE
Grilled chicken with gem lettuce, crispy guanciale,
croutons, pecorino Romano & Caesar dressing

TROFIE ALL'ARRABBIATA
Thin twisted pasta from Liguria with
San Marzano tomatoes, garlic
& Calabrian chilli flakes (VE) (VE)

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes & pecorino Romano