

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 brown ink, consisting of a large, stylized initial 'C' followed by a surname that is partially obscured. Below the signature, the letters 'xxx' are written in a simple, sans-serif font.

Vini Rossi

	175ml	250ml	Bottle
CAMPANIA			
AGLIANICO - Villa Raiano, Campania	-	-	£46
<i>Grapes: Aglianico. Full-bodied & dry. Plum, black fruits & smoky notes. Firm ripe tannins.</i>			
TAURASI - Villa Raiano, Campania	-	-	£68
<i>Grapes: Aglianico. Full-bodied. Spicy black fruits, liquorice & dark chocolate, with a fresh finish.</i>			
SARDEGNA			
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna	-	-	£48
<i>Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)</i>			
TOSCANA			
CHIANTI CLASSICO RISERVA - Uggiano, Toscana	-	-	£40
<i>Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)</i>			
SAN FIORENZO BOLGHERI - San Fiorenzo, Toscana	-	-	£60
<i>Grapes; Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.</i>			
CHIANTI CLASSICO IL GRIGIO GRAN SELEZIONE - San Felice, Toscana	-	-	£87
<i>Grapes: Sangiovese & Pugnitello. Ripe plum & black fruit. Spicy oak, fine tannins with a fresh finish.</i>			
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana	-	-	£110
<i>Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.</i>			
TIGNANELLO - Antinori, Toscana	-	-	£340
<i>Grapes: Sangiovese, Cabernet Sauvignon & Cabernet Franc. Notes of black cherries, raspberries & plum. Spicy aromas of cloves & liquorice on the nose. Vibrant & velvety tannins, long finish.</i>			
SASSICAIA - Tenuta San Guido, Toscana	-	-	£430
<i>Grapes: Cabernet Sauvignon, Cabernet Franc. Refined & complex. Full-bodied. Blue & black fruits, touch of earthiness & spice. Persistent evolving velvety ripe tannins balanced with fine freshness.</i>			

Vini Rosé

	175ml	250ml	Bottle
NORTHERN ITALY			
PINOT GRIGIO ROSÉ - Vino D'Acampo, Lombardia	£8.75	£10.75	£31
<i>Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)</i>			
BARDOLINO CHIARETTO - Montresor, Veneto 	£9	£11.75	£34
<i>Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)</i>			
PROVENCE, FRANCE			
UP ULTIMATE PROVENCE - Cotes de Provence, France	£12.75	£17.25	£50
<i>Grapes; Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V) Magnum: £98</i>			
CHÂTEAU HERMITAGE SAINT-MARTIN IKON	-	-	£57
<i>Côtes de Provence, France </i>			
<i>Grapes: Grenache, Cinsault. Rich, elegant & fresh. A satiny texture with surprising minerality & a persisting finish. Magnum: £105</i>			
ROCK ANGEL BY CHATEAU D'ESCLANS	-	-	£60
<i>Cotes de Provence, France</i>			
<i>Grapes: Grenache, Cinsault & Rolle. Rich & racy with subtle spice. Creamy texture, fresh finish.</i>			



New for Autumn & Winter



Organic Wine

All wines by the glass are available in a 125ml serve.

Vini Rossi

	175ml	250ml	Bottle
PIEMONTE			
BARBERA - Araldica, Piemonte	£6.50	£8.75	£25
Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)			
MERLOT SOLITI - Il Cascinone, Piemonte	£9.25	£11.50	£33
Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins with a fresh finish. (VE)			
CASTELVECCHIO - Patrizi, Piemonte	-	-	£36
Grapes: Nebbiolo, Dolcetto & Barbera. Medium-bodied. Juicy dark fruit palate bursting with plum & black cherry. Soft tannins with a smooth, off-dry, sapid finish. (V)			
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte	-	-	£44
Grape: Nebbiolo. Full-bodied. Ripe plum & black cherry with notes of light spice. Firm tannins. (V)			
BARBERA D'ASTI SUPERIORE RIVE - Il Cascinone, Piemonte	-	-	£45
Grape: Barbera. Abundance of wild blackberries & dark cherries. Notes of chocolate & toasty oak.			
BAROLO - Alasia, Piemonte	-	-	£64
Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)			
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte	-	-	£120
Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)			
LOMBARDIA			
PINOT NERO - Castel del Lupo, Lombardia 	£11	£13.50	£38
Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)			
TRENTINO			
PINOT NERO SUPERIORE BRUSAFER - Cavit, Trentino	-	-	£52
Grape: Pinot Nero. Medium-bodied. Raspberry & blackcurrant fruit with herbal notes. Supple & velvety tannins balanced with a fresh, delicate finish.			
VENETO			
VALPOLICELLA RIPASSO - Riondo, Veneto	£11.75	£15	£43
Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.			
AMARONE DELLA VALPOLICELLA - Riondo, Veneto	-	-	£76
Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans. (V)			
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto	-	-	£135
Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. Magnum: £240			
ABRUZZO			
MONTEPULCIANO - Caparrone, Abruzzo	£10	£12	£35
Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)			
PUGLIA			
SANGIOVESE - Ancora, Puglia	£6.75	£9.25	£26.75
Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)			
PRIMITIVO - Conviviale, Puglia 	£7.75	£10	£29
Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)			
NEGROAMARO APPASSIMENTO - Vallone, Puglia	-	-	£37
Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)			
GRATICCIAIA - Vallone, Puglia	-	-	£106
Grape: Negroamaro. Richly flavoured, full-bodied, intense & complex. Layers of black cherry, cassis, tobacco & chocolatey notes with hints of spice. Meaty & savoury, balanced finish.			
SICILIA			
NERO D'AVOLA DA VERO - Adria Vini, Sicilia 	£7.25	£9.75	£27.50
Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)			
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia	-	-	£63
Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins finishing with mouth-watering freshness.			

Aperitivi

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

APEROL SPRITZ

Aperol, 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 liqueur,
Prosecco, lime soda & mint

£9.50

NEGRONI BIANCO

Malfy Originale gin, Italicus bergamot aperitif,
Cocchi Americano, Cerignola olives

£10

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,
Prosecco & soda

£9.75

CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange,
served over ice with a slice of orange (0%)

175ml £5.75

Pane & Olive

OLIVE Marinated giant Apulian Cerignola olives (VE)	£5	PANE ALL'AGLIO CON FORMAGGI Garlic bread with cheese (V)	£8.25
PANE ALL'AGLIO Garlic bread with fresh garlic & parsley (VE)	£6.25	PANE DELLA CASA £6.50 Focaccia with cherry tomatoes & olives, ciabatta bread, grissini with pecorino, pane carasau, served with creamy pesto dip (V)	
PANE ALL'AGLIO CON POMODORO Garlic bread with San Marzano tomato & basil (VE)	£7.50		

Stuzzichini

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

SCARPETTA CON POMODORO

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

GINO'S ANTIPASTI

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

COZZE CON CREMA AL VINO BIANCO Mussels cooked in white wine, garlic & cream, toasted ciabatta (V)	£11	MINISTRONE Classic Italian vegetable soup (VE)	£8.95
ARANCINE Crispy taleggio cheese risotto balls, tomato & red pepper sauce (V)	£10.50	PATÉ DI FEGATO DI POLLO Chicken liver pâté, mustard fruits, sage & toasted ciabatta (V)	£11
BRUSCHETTA CON GAMBERONI King prawns, chilli mayonnaise & toasted ciabatta	£12.50	BRUSCHETTA AL PROSCIUTTO DI PARMA Parma ham, spicy 'nduja, honey, pistachio & toasted ciabatta	£12
CAPRESE Buffalo mozzarella, heritage tomato & fresh basil (V) (V)	£11	GAMBERONI FRITTI Tempura-style king prawns with spicy mayonnaise	£13.75
CALAMARI FRITTI Fried squid, courgette, red pepper, garlic mayonnaise & lemon	£11.25	BRUSCHETTA AL POMODORO Heritage tomato & basil, toasted ciabatta (VE)	£8.95
		GAMBERI E AVOCADO Prawns, avocado, gem lettuce & Marie Rose sauce	£13.50

Carpaccio & Tartare

CARPACCIO DI MANZO Thinly sliced beef fillet with Venetian dressing	£14.50	TARTARE DI SALMONE Salmon & avocado tartare, pane carasau	£14.50
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Vini Bianchi

	175ml	250ml	Bottle
PIEMONTE			
CORTESE - Alasia, Piemonte	£6.50	£8.75	£25
Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)			
SAUVIGNON BLANC CAMILLONA - Il Cascinone, Piemonte	£9.50	£11.75	£33.50
Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)			
GAVI DI GAVI - Alasia, Piemonte	£11.50	£14	£40.75
Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)			
RIESLING LANGHE - Poderi Colla, Piemonte	-	-	£49
Grape: Riesling. Lime citrus & lightly honeyed notes. Crisp green apple, mineral with a touch of spice, an excellent example of a fine Riesling.			
GAVI DEL COMUNE DI GAVI - Villa Sparina, Piemonte	-	-	£62
Grape: Cortese. An iconic Gavi. Dry, lively & fresh. Green apple, peach, fresh herbs & minerality. Long & pleasant finish with wonderful concentration & balance. (VE)			
TRENTINO			
CHARDONNAY - Terrazze della Luna, Trentino	£8.25	£10.25	£29.75
Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)			
CHARDONNAY MASO TORESELLA - Cavit, Trentino	-	-	£50
Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)			
FRIULI			
SAUVIGNON BLANC COLLIO - Vidussi, Friuli-Venezia Giulia	-	-	£42
Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)			
VENETO			
PINOT GRIGIO - Vino D'Acampo, Veneto	£8.75	£10.75	£31
Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)			
SOAVE CLASSICO GRAN GUARDIA - Montresor, Veneto	-	-	£34
Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. Fresh, lightly nutty & spicy finish. (VE)			
SOAVE OTTO - Prà, Veneto 	-	-	£43.50
Grape: Garganega. Textured & juicy palate. Lightly honeyed, stone fruit & vibrant citrus freshness with a hint of nuttiness on the finish.			
MARCHE			
VERDICCHIO CLASSICO - Monte Schiavo, Marche 	-	-	£28.50
Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)			
ABRUZZO			
PECORINO - Caparrone, Abruzzo	£10	£12	£35
Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)			
SICILIA			
CATARRATTO DA VERO - Adria Vini, Sicilia 	£6.75	£9.25	£26.75
Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)			
GRILLO OLLI - Feudo Maccari, Sicilia	-	-	£38
Grape: Grillo. Layered & dry. Mandarin, stone fruit & white spice. Citrus peel on the finish.			
CAMPANIA			
FALANGHINA - Montecalvo, Campania 	-	-	£35
Grape: Falanghina. Citrus & stone fruit with white spice on the finish.			
GRECO DI TUFO - Villa Raiano, Campania	-	-	£44
Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.			
SARDEGNA			
VERMENTINO DI GALLURA KINTARI - Sa Raja, Sardegna	-	-	£47
Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)			

Metodo Martinotti

Wines produced with the Martinotti Method or Charmat Method are born from still wines. Then the creation of bubbles happens in large, pressurized vessels rather than individual bottles. This method for creating light, fruity, sparkling Prosecco was developed and refined by Federico Martinotti & Eugène Charmat – an Italian-French invention we can all get behind!

	125ml	Bottle
CAVIT DOC BRUT Veneto <i>Light & fruity, hints of apple, pear & ripe stone fruits. (VE)</i>	£8.75	£35.50
VINO D'ACAMPO DOC BRUT Veneto <i>Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)</i>	£8.95	£37
LUNETTA ROSÉ MILLESIMATO DOC EXTRA DRY Veneto <i>Bursting with fresh berry aromas, redcurrant and citrus flavours with a fresh finish. (VE)</i>	£9	£38
MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto <i>Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours.</i>	£9.25	£39
LA RIVETTA 120 VILLA SANDI VALDOBBIADENE SUPERIORE DOCG EXTRA BRUT Veneto <i>Extended second fermentation. Textured. Our driest form of Prosecco. Pronounced pear & stone fruits. Citrus finish.</i>	£11	£55
RIVE SAN PIETRO DI BARBOZZA SUPERIORE DOCG DRY Veneto <i>Higher residual sugar offers a fuller mouthfeel. Ripe stone fruits with a fresh, clean finish.</i>	-	£56
VILLA SANDI VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY Veneto <i>Cartizze is Prosecco highest quality denomination. Abundance of tropical fruit with a fresh, clean finish.</i>	-	£75

Metodo Tradizionale

The Traditional Method is arguably the most appreciated & renowned for creating sparkling wine of the highest quality. The transformation from still to sparkling wine occurs entirely inside the bottle where the blended base wine takes a long journey, evolving & developing to create complex & intense flavours. Salute!

	125ml	Bottle
FERGHETTINA MILLEDI DOCG BRUT Lombardia <i>Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE) Magnum: £114</i>	-	£60
FERGHETTINA ROSÉ DOCG BRUT Lombardia <i>Grape: Pinot Nero. Strawberries, redcurrants & brioche. Long, layered finish. (VE) Magnum: £117</i>	£12	£62
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne (G) <i>Grapes: Pinot Noir, Chardonnay & Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)</i>	£14.50	£76
LOUIS ROEDERER COLLECTION BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Meunier. Elegant & complex, red apple & plum with floral highlights. Magnum: £175</i>	-	£90
VEUVE CLICQUOT BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)</i>	-	£93
BOLLINGER ROSÉ BRUT NV Aÿ <i>Grapes: Pinot Noir, Chardonnay & Meunier. Peach, strawberry & grapefruit, with a sweet shortbread biscuit finish.</i>	£18	£110
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne <i>Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £220</i>	-	£120
DOM PÉRIGNON BRUT Épernay <i>Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)</i>	-	£280
LOUIS ROEDERER CRISTAL BRUT Reims <i>Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)</i>	-	£365

Insalate

TRE COLORI Avocado, heritage tomato, buffalo mozzarella & fresh basil (V) (GF)	£16.50	BURRATA PANZANELLA Apulian style mozzarella, heritage tomato, red onion, basil & focaccia croutons (V) (GF)	£17
TONNO E FAGIOLI Yellowfin tuna flakes, Italian beans, cippoline onion, cherry tomato, rocket, toasted ciabatta (GF)	£16.50	CAESAR Grilled chicken, gem lettuce, pancetta, croutons, pecorino cheese & Caesar dressing	£16.95

Pasta & Risotto

Our pasta is made using only the best 100% Italian durum wheat with high protein content grown in the fields of Tavoliere delle Puglie, Basilicata, Molise and Marche.

RISOTTO AI FUNGHI Porcini mushrooms, truffle oil, garlic & thyme (V) (GF)	£16.50	BUCATINI ALLA CARBONARA Hen's egg yolk, guanciale & pecorino cheese	£16.50
LINGUINE ALLE VONGOLE Clams, cherry tomato, garlic, chilli & parsley	£18.75	FETTUCCINE CON GAMBERONI King prawns, rocket, cherry tomatoes, brandy & cream (GF)	£19.75
FETTUCCINE ALLA BOLOGNESE Slow cooked beef ragu, San Marzano tomato & pecorino cheese	£17	RAVIOLI RICOTTA E SPINACI Spinach & ricotta ravioli, sage butter & toasted pine nuts (V)	£16.50
PENNE AL SALMONE AFFUMICATO Smoked salmon, cream, courgette, asparagus, toasted pine nuts & lemon	£17	FETTUCCINE CON SALSICCIA Tuscan sausage, rosemary & porcini mushroom cream (GF)	£17.50
PENNE ALL'ARRABBIATA San Marzano tomatoes, chilli & garlic (VE)	£14.50	LINGUINE ALL'ARAGOSTA Half lobster, cherry tomato, white wine, garlic, chilli & parsley	£33.75
LINGUINE AI FRUTTI DI MARE Wild red prawns, mussels, clams, calamari, cherry tomato & chilli	£21	LASAGNE Slow cooked beef ragu, San Marzano tomato, pecorino cheese & basil pesto	£16.50

Pizza Al Forno

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.

PIZZA MARGHERITA CON BURRATA Apulian style mozzarella, San Marzano tomato & fresh basil (V) (GF)	£15	PIZZA NAPOLETANA Italian sausage, friarielli broccoli, mozzarella & chilli	£15.75
PIZZA CAPRICCIOSA Italian ham, San Marzano tomato, mozzarella, mushrooms & olives	£15.75	PIZZA PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomato, rocket & pecorino cheese	£16.25
PIZZA POLLO Marinated grilled chicken, mozzarella, San Marzano tomato & fresh basil	£16	PIZZA MARGHERITA Mozzarella, San Marzano tomato & fresh basil (V)	£13.95
CALZONE Folded pizza stuffed with mozzarella, basil, peppers & salame Napoli	£16.50	PIZZA PICCANTE Spicy salame, 'nduja, pepper, mozzarella, San Marzano tomato, parsley & chilli	£16.25

Pesce & Crostacei

Market fresh fish & shellfish



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.



PLEASE SEE OUR SPECIALS MENU

Dalla Terra

Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste

COSTOLETTE DI AGNELLO ALLA GRIGLIA	£26.25	VITELLO ALLA MILANESE	£25.50
Grilled lamb cutlets, crispy pancetta, olives, honey, lemon & rosemary		Crispy fried veal escalope in breadcrumbs, garlic & rosemary	
MELANZANE ALLA PARMIGIANA	£15.75	ANATRA	£22.75
Baked layers of aubergine with smoked provola cheese, pecorino cheese, San Marzano tomato & basil pesto		Crispy duck, green beans, cherry & red wine sauce	
SCALOPPINE DI POLLO	£22.50	POLLO MARINATO	£22.50
Chicken escalopes, green beans & lemon caper sauce		Marinated grilled chicken breast with a creamy mushroom sauce, thyme & garlic	
BRASATO DI MANZO AL VINO ROSSO	£21	POLPETTE	£18
Braised beef in red wine served with toasted ciabatta		Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	
POLLO RIPIENO DI MOZZARELLA	£22.50	ITALIAN STYLE CHEESEBURGER	£17
Crispy chicken breast stuffed with mozzarella, sun-dried tomato & fresh basil pesto		Balsamic caramelised onions, spicy mayonnaise & fries	

Griglia

A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.

BISTECCA

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

SIRLOIN (300g/225g) £39/£29.50

RIBEYE (300g/225g) £41/£31.50

FILLET (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

TAGLIATA DI MANZO

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

£76

CHATEAUBRIAND

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

£73

Contorni

The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

VERDURE ARROSTO Roast vegetables, butter, honey & thyme (V) (GF)	£5.50	BROCCOLETTI Grilled tenderstem broccoli, butter & pecorino cheese (V)	£5.75
SPINACI Spicy spinach with garlic & olive oil (VE)	£5.75	INSALATA DELLA CASA Mixed salad leaves with cherry vine tomatoes (VE)	£5.50
PATATE ARROSTO Roast new potatoes with garlic, sage & rosemary (VE) (GF)	£5	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino (V)	£6
INSALATA CAESAR Gem lettuce, croutons, pecorino cheese (V)	£5.50	PATATINE FRITTE Potato fries (V)	£5
INSALATA DI RUCOLA Rocket & pecorino salad (V)	£5.50	ZUCCHINE FRITTE Courgette fries (V)	£5.75

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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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.