

GINO D'ACAMPO

Vegetarian & Vegan

Aperitivi

GINO & THE GIANT PEACH Aelred Nectarine aperitif, Chambery zette strawberry aperitif, Prosecco & soda	£10.25	APEROL SPRITZ Aperol, Prosecco, soda	£9.75
BELLINI Enjoy the classic peach Bellini or try our passion fruit & mango variation	£9.25	ENZONI Malfy Originale gin, Campari, lemon & green grapes ☞	£9.50
HUGO SPRITZ Hotel Starlino elderflower aperitivo, Fiorente elderflower, Prosecco, mint & lime soda	£9.95	GINO'S MARTINI Absolut Elyx vodka, Martini Bianco vermouth & Cerignola olives	£10.25
BLOOD ORANGE & GRAPEFRUIT SPRITZ Campari, Hotel Starlino Arancione Aperitivo, pink grapefruit, Prosecco & soda	£9.75	CRODINO APERITIVO A punchy sparkling aperitif with flavours of bitter orange (0%)	£6.75

Stuzzichini

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

SCARPETTA CON POMODORO £16
Home baked focaccia & ciabatta breads served with marzanino tomatoes,
extra virgin olive oil, garlic & fresh basil (VE)

Bruschetta & Antipasti

OLIVES Marinated giant Apulian Cerignola olives (VE)	£5	PANE ALL'AGLIO Garlic bread with fresh garlic & extra virgin olive oil (VE)	£6.75
PANE DELLA CASA Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip	£6.75	Garlic bread with San Marzano tomatoes & basil ☞	£7.50
MINISTRONE Classic Italian vegetable soup (VE)	£9.75	Garlic bread with mozzarella & smoked provola cheese	£8.50
BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (VE) ☞	£12.50	CAPRESE Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil	£11.50
		BRUSCHETTA AL POMODORO Heritage tomato & basil, toasted ciabatta (VE)	£9.75
		ASPARAGI Fried duck egg with pecorino & asparagus ☞	£12

Insalate

TRE COLORI Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	£16.95	INSALATA ESTIVA Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio ☞	£16.95
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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.

Pasta & Risotto

RISOTTO PRIMAVERA Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil	£18.50	TROFIE ALL'ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes	£14.95
MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£16.50	CAVATELLI ALLA NORMA Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese	£17

Pizza Al Forno

MARGHERITA £15
Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil

MARGHERITA PICCANTE CON BURRATA £18
Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil

CAPRINO £17
Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket

Contorni

VERDURE GRIGLIATE Grilled aubergine, peppers & courgette marinated in garlic with extra virgin olive oil & fresh mint	£5.95	SPINACI Spinach with garlic & extra virgin olive oil	£5.95
PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes	£5.25	INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes	£5.95
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil	£5.75	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino	£6.50
BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & pangrattato	£5.95	PATATINE FRITTE Potato fries	£5.25
		ZUCCHINE FRITTE Courgette fries	£5.95

Dolci

TORTINO AL CIOCCOLATO Warm baked chocolate fondant with chocolate sauce & panna gelato	£9	TIRAMISÚ The ultimate Italian dessert	£9
PROFITEROLE SICILIANI Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream	£9.50	CHEESECAKE AL CIOCCOLATO E NOCCIOLA Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote	£9.50
AFFOGATO A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee	£8	GELATO Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet	£8

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