

**GINO**  
D'ACAMPO

GLUTEN INTOLERANCE

## SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON – 6PM

### HERB ROAST MARINATED CHICKEN

£19.50

### ROAST GRAIN FED ANGUS BEEF SIRLOIN

£21.50

### ITALIAN-STYLE PORCHETTA

£20.50

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

## DESSERTS

*Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva  
with your chosen dessert for just £2.50 (50ml)*

### 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

### GELATO £8

Pistachio, chocolate, strawberry, vanilla, honeycomb,  
panna, blood orange sorbet

### ARTISAN CHEESE BOARD £12.50

Gorgonzola, goats cheese & pecorino Romano  
served with mustard fruits

[GINORESTAURANTS.COM](https://ginorestaurants.com)

## BREAD & OLIVES

<b>CERIGNOLA OLIVES</b> (VE)	£5
Marinated giant Apulian olives	
<b>GARLIC BREAD</b>	
Fresh garlic & extra virgin olive oil (VE)	£6.75
San Marzano tomatoes & anchovies	£8.50
Mozzarella & smoked provola cheese (V)	£8.50

## SHARING

<b>FANTASTICO</b>	£29.95
Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes & semi-dried tomatoes	

## ANTIPASTI

<b>BURRATA</b>	£12.50	<b>GAMBERONI FRITTI</b>	£13.95
Burrata di Puglia with an indulgent creamy heart & salsa rossa piccante (V) (GF)		Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	
<b>MINISTRONE</b>	£9.75	<b>CARPACCIO</b>	£15
Classic Italian vegetable soup (VE)		Thinly sliced raw beef fillet with a Venetian dressing	
<b>TUNA TARTARE</b>	£15	<b>TUSCAN-STYLE RIBS</b>	£12.50
Spicy line caught yellowfin tuna & slow cooked egg yolk (GF)		Barbecued pork ribs with spicy 'nduja & balsamic (GF)	
<b>ASPARAGUS</b>	£12	<b>COCKTAIL DI GAMBERETTI</b>	£14.25
Fried duck egg with pecorino & asparagus (V) (GF)		Prawns, avocado, gem lettuce, Marie Rose sauce (GF)	
<b>CALAMARI FRITTI</b>	£11.75	<b>CAPRESE</b>	£11.50
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon		Buffalo mozzarella, heritage tomato & fresh basil (V) (GF)	

## PASTA & RISOTTO

<b>RISOTTO PRIMAVERA</b>	£18.50	<b>PACCHERI WITH SEAFOOD</b>	£22.25
Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (GF)		Wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	
<b>PACCHERI WITH CLAMS</b>	£19.50	<b>PACCHERI CARBONARA</b>	£17.50
Fresh Paloured clams with cherry tomato, chilli & garlic		Hen's egg yolk, crispy guanciale & pecorino Romano	
<b>PACCHERI BOLOGNESE</b>	£17.95	<b>PACCHERI WITH KING PRAWNS</b>	£19.75
Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano		Sautéed king prawns with fresh basil pesto & baby plum tomatoes (GF)	
<b>PACCHERI WITH SMOKED SALMON</b>	£18.50	<b>PACCHERI WITH LOBSTER</b>	£33.95
Asparagus, lemon & a creamy mascarpone sauce		Cherry tomato, white wine, garlic, chilli & parsley	
<b>PACCHERI ARRABBIATA</b>	£14.95	<b>PACCHERI ALLA NORMA</b>	£17
San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)		Aubergine, vegetarian spicy 'nduja, tomatoes, fresh basil & goats cheese (V) (GF)	

## PIZZA

<b>MARGHERITA PICCANTE WITH BURRATA</b>	£18	<b>PROSCIUTTO</b>	£17.50
Burrata di Puglia, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V) (GF)		Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	
<b>CARBONARA</b>	£17.50	<b>CAPRICCIOSA</b>	£16.50
Creamy pecorino Romano sauce, egg yolk & crispy guanciale (GF)		Roasted Italian-style porchetta, San Marzano tomatoes, baby artichokes, chestnut mushrooms & Leccino olives (GF)	
<b>CLASSIC MARGHERITA</b>	£15	<b>SUPER-SPICY</b>	£17.50
Mozzarella, tomatoes, extra virgin olive oil & fresh basil (V)		Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	
<b>CAPRINO</b>	£17		
Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (GF)			

## 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.

## SALADS

<b>TRE COLORI</b> Avocado, heritage tomato, buffalo mozzarella, extra virgin olive oil & fresh basil (V)	£16.95	<b>BRESAOLA</b> Finely sliced air dried beef, courgette, wild rocket, hazelnuts & pecorino Romano (G)	£16.95
<b>GOAT'S CHEESE</b> Heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio (V) (G)	£16.95	<b>GRILLED CHICKEN CAESAR</b> Gem lettuce, crispy guanciale, pecorino Romano & Caesar dressing	£17.50

## MAINS

<b>AUBERGINE PARMIGIANA</b> Baked layers of aubergine with pecorino & smoked provola cheese, tomatoes & fresh basil pesto (V)	£16.50	<b>CHICKEN SCALOPPINE</b> Pan fried chicken escalopes, garlic green beans, lemon & caper butter sauce	£23.50
<b>WILD ATLANTIC COD</b> Salami Napoli, potatoes, tomatoes & fresh rosemary	£25.95	<b>LOCH DUART SALMON</b> Garlic spinach & Martini Bianco creamy butter sauce (G)	£25.75
<b>SEA BASS FILLETS</b> Tomato & red pepper salsa, lemon & extra virgin olive oil	£25.95	<b>PEPPER TUNA STEAK</b> Line caught yellowfin tuna with garlic green beans, baby plum tomatoes & Leccino olives (G)	£25.95
<b>SLOW COOKED CRISPY PORK BELLY</b> Candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts (G)	£19.75	<b>MARINATED GRILLED CHICKEN</b> Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£23.50

## STEAKS

### AGED 28 DAYS

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, garlic

### TO SHARE

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

<b>TAGLIATA DI MANZO</b> Ribeye on the bone (800g) served with fries & a choice of two sauces	£76.95
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<b>CHATEAUBRIAND</b> Fillet steak (450g) served with two sauces of your choice & roast new potatoes with garlic & rosemary	£73
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## SIDES

<b>MIXED SALAD</b> Crisp gem lettuce, rocket, spinach, cucumber & baby plum tomatoes (VE)	£5.95	<b>VERDURE GRIGLIATE</b> Grilled aubergine, peppers & courgette marinated in extra virgin olive oil & fresh mint (V) (G)	£5.95
<b>SPINACH</b> Garlic & extra virgin olive oil (VE) (G)	£5.95	<b>ROCKET &amp; PECORINO SALAD</b> Extra virgin olive oil (V)	£5.75
<b>ROAST NEW SEASON POTATOES</b> Rosemary, garlic & olive oil (VE) (G)	£5.25	<b>SEASONAL PEAS</b> Sautéed with crispy guanciale (V) (G)	£5.50
<b>TENDERSTEM BROCCOLI</b> Fresh red chilli (V) (G)	£5.95	<b>TRUFFLE CHEESY FRIES</b> Pecorino cheese (V)	£6.50
<b>ZUCCHINE FRITTE</b> Courgette fries (V)	£5.95	<b>FRIES</b> Sea salt (V)	£5.25

An optional service charge will be added to your bill.