

GINO
D'ACAMPO

SPRING & SUMMER

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".



xxx

WINE REGIONS OF ITALY



RED WINE

	175ml	250ml	Bottle
BARBERA - Araldica, Piemonte Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£7.00	£9.25	£26.75
GINO RECOMMENDS SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	-	-	£28.25
NERO D'AVOLA - Adria Vini, Sicilia 🍷 Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£8.00	£10.25	£29.25
PRIMITIVO VERSANTE - Vallone, Puglia 🍷 Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	£9.50	£12.00	£35.00
MERLOT SOLITI - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£10.25	£12.75	£36.00
GINO RECOMMENDS MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11.00	£13.00	£37.00
NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£38.75
GINO RECOMMENDS PINOT NERO MONFERRATO - Il Cascinone, Piemonte 🍷 Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)	£11.50	£14	£40.00
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£42.00
VALPOLICELLA RIPASSO - Riondo, Veneto Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.	£12.25	£15.50	£44.50
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£46.00
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£50.00
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£52.00
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£66.00
SAN FIORENZO BOLGHERI - San Felice, Toscana 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.	-	-	£68.00
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.	-	-	£69.00
GINO RECOMMENDS AMARONE DELLA VALPOLICELLA - Riondo, Veneto Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans.	-	-	£85.00
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£115.00
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte 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)	-	-	£125.00
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V) Magnum: £260.00	-	-	£140.00
TIGNANELLO - Antinori, Bolgheri Toscana Grapes: Sangiovese, Cabernet Sauvignon & Cabernet Franc. Black cherries, raspberries & plum with delicate spicy aromas of cloves & liquorice on the nose. Vibrant & velvety tannins.	-	-	£350.00


APERITIVI

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

APEROL SPRITZ

Aperol with Prosecco & soda
£9.75


NEGRONI SOUR

Malfy Originale, Campari, Carpano Classico, Hotel Starlino Arancione
Aperitivo, blood orange, lemon, miraculous foamer
£10.00 

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyette strawberry aperitif,
Prosecco & soda
£10.25

BELLINI

Enjoy the classic peach Bellini or try our
passion fruit & mango variation
£9.25 

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 & lemon
£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

BREAD & OLIVES

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

FRESHLY BAKED ITALIAN BREADS £6.75
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino, pane carasau, served with a creamy pesto dip (V)

SHARING

TOMATO SCARPETTA

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

TRE CICCETTI

Crispy fried risotto balls filled with slow cooked beef ragù, mozzarella & basil | King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta (V)
£29

FANTASTICO

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 & freshly baked Italian breads
£29.95

BRUSCHETTA & ANTIPASTI

BURRATA	£12.50	COCKTAIL DI GAMBERETTI	£14.25
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V) (V)		Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread (V)	
GAMBERONI FRITTI	£13.95	KING PRAWN BRUSCHETTA	£13.25
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise		Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	
MINISTRONE	£9.75	TUSCAN-STYLE RIBS	£12.50
Classic Italian vegetable soup (VE) (V)		Barbecued pork ribs with spicy 'nduja & balsamic (V)	
CAPRESE	£11.50	HERITAGE TOMATO BRUSCHETTA	£9.75
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)		Fresh basil & extra virgin olive oil (VE)	
CALAMARI FRITTI	£11.75	ASPARAGUS	£12
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon		Fried duck egg with pecorino & asparagus (V) (V)	
PARMA HAM BRUSCHETTA	£12.50	ARANCINE AL RAGÙ	£11.50
Spicy 'nduja with honey & pistachio on toasted ciabatta		Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce (V)	

CARPACCIO & TARTARE

CARPACCIO	£15	TUNA TARTARE	£15
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket		Spicy line caught yellowfin tuna with a slow cooked egg yolk & crisp Sardinian flatbread (V)	

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7.00	£9.25	£26.75
GINO RECOMMENDS CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£7.25	£9.75	£28.25
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£8.75	£10.75	£31.00
PINOT GRIGIO - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£9.00	£11.25	£32.50
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£33.50
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10.00	£12.25	£35.25
GINO RECOMMENDS SOAVE CLASSICO GRAN GUARDIA - <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£36.00
PECORINO - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£38.00
GINO RECOMMENDS FALANGHINA - <i>Montecalvo, Campania</i> Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£38.00
RIESLING FONTANINO MONFERRATO - <i>Il Cascinone, Piemonte</i>  Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£40.00
SAUVIGNON BLANC COLLIO <i>Vidussi, Friuli-Venezia Giulia</i> Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£42.00
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12.00	£15.25	£44.00
VERMENTINO DI GALLURA KINTARI - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£48.00
GRECO DI TUFO - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£52.00
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£56.00

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <i>Vino D'Acampo, Lombardia</i> Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£9.25	£11.25	£32.50
GINO RECOMMENDS BARDOLINO CHIARETTO - <i>Montesor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.25	£12.50	£35.75
CHÂTEAU MIRAVAL - <i>Côtes de Provence, France</i>  Grapes: Grenache, Cinsault, Rolle & Syrah. Summer fruits with a zest of lemon. Magnum: £100.00	£14.75	£19.50	£57.00
CHÂTEAU IKON - <i>Côtes de Provence, France</i>   Grapes: Grenache, Cinsault, Rolle & Syrah. Summer fruits with a zest of lemon. Magnum: £105.00	-	-	£60.00

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
CAVIT DOC BRUT <i>Veneto</i> Light & fruity, hints of apple, pear & ripe stone fruits. (VE)	£8.95	£36.50
GINO RECOMMENDS VINO D'ACAMPO DOC BRUT <i>Veneto</i> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£9.00	£37.50
MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£40.00
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> (VE) Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£10.00	£42.00

FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG <i>Lombardia</i> (VE) Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£11.25	£64.00
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £117.00	-	£66.00
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £121.00	£13.50	£68.00
FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> (VE) Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£70.00

CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-sur-Marne, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£15.75	£80.00
VEUVE CLICQUOT BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£95.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne, France</i> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £245.00	-	£130.00
DOM PÉRIGNON BRUT <i>Épernay, France</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£315.00
LOUIS ROEDERER CRISTAL BRUT <i>Reims, France</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£385.00

SALADS

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

PASTA & RISOTTO

RISOTTO PRIMAVERA Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (GF)	£18.50	LASAGNE Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & basil pesto	£17.50
FETTUCCINE BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	£17.95	FETTUCCINE WITH KING PRAWNS Sautéed king prawns with fresh basil pesto & baby plum tomatoes (GF)	£19.75
TROFIE WITH SMOKED SALMON Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & creamy mascarpone sauce (GF)	£18.50	PRAWN RAVIOLI Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil (GF)	£19.95
LINGUINE WITH SEAFOOD Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	£22.25	CAVATELLI ALLA NORMA Aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (GF)	£17
BUCATINI CARBONARA Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano	£17.50	TROFIE ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE) (GF)	£14.95
LINGUINE WITH CLAMS Palourde clams with their sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes	£19.50	SPAGHETTI WITH LOBSTER Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes (GF)	£33.95

PIZZA

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

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.

MAINS

AUBERGINE PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto (V)	£16.50	SEA BASS FILLETS Baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£25.95
WILD ATLANTIC COD Salami Napoli, new season potatoes, baby plum tomatoes & fresh rosemary	£25.95	POLPETTE Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£18.95
MARINATED GRILLED CHICKEN Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce (GF)	£23.50	CRISPY CHICKEN BREAST Stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto	£23.50
VEAL MILANESE Crispy fried veal escalope in breadcrumbs, garlic, rosemary & sage	£26	LOCH DUART SALMON Garlic spinach & Martini Bianco creamy butter sauce (GF)	£25.75
SLOW COOKED CRISPY PORK BELLY Candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts (GF)	£19.75	PEPPER TUNA STEAK Line caught yellowfin tuna with garlic green beans, baby plum tomatoes & Leccino olives (GF)	£25.95
CHICKEN SCALOPPINE Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce	£23.50	ITALIAN STYLE CHEESEBURGER Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise (GF)	£17.95

STEAKS

AGED 28 DAYS

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

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

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

TO SHARE

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

TAGLIATA DI MANZO	£76.95
Ribeye on the bone (800g) served with fries & a choice of two sauces	

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

SIDES

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

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,
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.

JOIN GINO REWARDS TODAY OUR LIFESTYLE REWARDS CLUB

Earn points every time you drink & dine at any of our amazing restaurants,
together with a Welcome Dining Gift. In addition, enjoy an array of many
other Gino Lifestyle Rewards. Scan the QR code below to download
the app and take a look at our latest seasonal magazine.

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