

GINO

D'ACAMPO

VEGETARIAN & VEGAN

APERITIVI

GINO & THE GIANT PEACH Aelred Nectarine aperitif, Chambery zette strawberry aperitif, Prosecco & soda	£10.25	APEROL SPRITZ Aperol with Prosecco & soda	£9.75
BELLINI Enjoy the classic peach Bellini or try our mango & passion fruit variation 🍷	£9.25	NEGRONI SOUR Malfy Originale, Campari, Carpano Classico, Hotel Starlino Arancione Aperitivo, blood orange, lemon, miraculous foamer 🍷	£10
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, served over ice (0%)	£6.75

SHARING

TOMATO SCARPETTA

Baked focaccia & ciabatta bread served with a marzanino tomato, olive oil, garlic
& fresh basil sauce (VE)
£16

BRUSCHETTA & ANTIPASTI

CERIGNOLA OLIVES (VE) Marinated giant Apulian olives	£5	GARLIC BREAD Fresh garlic & extra virgin olive oil (VE) San Marzano tomato & basil (VE) Smoked provola cheese & mozzarella	£6.75 £7.50 £8.50
FRESHLY BAKED ITALIAN BREADS Focaccia with cherry tomatoes & Leccino olives, ciabatta bread, grissini with pecorino, pane carasau, served with creamy pesto dip	£6.75	CAPRESE Buffalo mozzarella, heritage tomato, extra virgin olive oil & fresh basil 🍷	£11.50
MINISTRONE Classic Italian vegetable soup (VE)	£9.75	HERITAGE TOMATO BRUSCHETTA Fresh basil & extra virgin olive oil (VE)	£9.75
BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau 🍷	£12.50	ASPARAGUS Fried duck egg with pecorino & asparagus 🍷	£12

SALADS

TRE COLORI Avocado, heritage tomato, buffalo mozzarella, extra virgin olive oil & fresh basil	£16.95	GOAT'S CHEESE 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 & nutritional 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 ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes 	£14.95
CAVATELLI ALLA NORMA Aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese 	£17	AUBERGINE PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£16.50

PIZZA

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

**MARGHERITA PICCANTE
WITH 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

SIDES

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

DESSERTS

WARM BAKED CHOCOLATE FONDANT £9 Chocolate sauce & panna gelato	£9	TIRAMISÚ £9 The ultimate Italian dessert	£9
PROFITEROLE SICILIANI £9.50 Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream 	£9.50	AFFOGATO £8 A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee 	£8
CHOCOLATE & HAZELNUT CHEESECAKE WITH FERRERO ROCHER £9.50 Sour cherry compote	£9.50	GELATO £8 Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet 	£8

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An optional service charge will be added to your bill.

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