

GINO
D'ACAMPO

VEGETARIAN & VEGAN

APERITIVI

APEROL SPRITZ Aperol with Prosecco & soda	£9.25	NEGRONI SBAGLIATO Campari, Carpano Classico vermouth "with Prosecco in it"	£9.25
BELLINI Enjoy the classic peach Bellini or try our passion fruit & mango variation 	£8.95	GINO'S MARTINI Absolut Elyx vodka, Martini Bianco vermouth, Cerignola olives & lemon	£9.75
HUGO SPRITZ Hotel Starlino elderflower aperitivo, Fiorente elderflower, Prosecco, mint & lime soda	£9.50	GINO & THE GIANT PEACH Aelred Nectarine aperitif, Chamberyzette strawberry aperitif, Prosecco & soda	£9.75
BLOOD ORANGE & GRAPEFRUIT SPRITZ Campari, Hotel Starlino Arancione Aperitivo, pink grapefruit, Prosecco & soda	£9.50	CRODINO APERITIVO A punchy sparkling aperitif with flavours of bitter orange, served over ice (0%)	175ml £5.75

SHARING


TOMATO SCARPETTA

Baked focaccia & ciabatta bread served with a marzanino tomato, olive oil, garlic & fresh basil sauce 
£15

BRUSCHETTA & ANTIPASTI

CERIGNOLA OLIVES 	£5	GARLIC BREAD Fresh garlic & parsley 	£6.25
FRESHLY BAKED ITALIAN BREADS £6.50 Focaccia with cherry tomatoes & olives, ciabatta bread, grissini with pecorino, pane carasau, served with creamy pesto dip		San Marzano tomato & basil 	£7.50
MINISTRONE Classic Italian vegetable soup 	£8.95	Smoked provola cheese & mozzarella	£8.25
BURRATA Burrata di Puglia with an indulgent cream heart & salsa rossa piccante, home baked focaccia crostini 	£12	CAPRESE Buffalo mozzarella, heritage tomato, extra virgin olive oil & fresh basil 	£11
		HERITAGE TOMATO BRUSCHETTA Fresh Basil & extra virgin olive oil 	£8.95
		ASPARAGUS Fried duck egg with pecorino & asparagus 	£12

SALADS

TRE COLORI Avocado, heritage tomato, buffalo mozzarella, extra virgin olive oil & fresh basil	£16.50	ITALIAN GOATS CHEESE Roast baby beetroot, heritage tomatoes, spinach, watercress, basil & pistachio 	£17.50
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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 seasonal asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil	£17	TROFIE ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes	£14.50
RIGATONI ALLA NORMA Aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with Italian goat's cheese	£16.50	AUBERGINE PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£15.75

PIZZA

MARGHERITA PICCANTE WITH BURRATA Burrata di Puglia with an indulgent cream heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil	£16	CLASSIC MARGHERITA Mozzarella, San Marzano tomato, extra virgin olive oil & fresh basil	£13.95
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SIDES

MIXED SALAD Crisp gem lettuce, rocket, spinach, cucumber & baby plum tomatoes	£5.50	FRIES Sea salt	£5
ROAST NEW SEASON POTATOES Rosemary, garlic & olive oil	£5	SPINACH Garlic & extra virgin olive oil	£5.75
TENDERSTEM BROCCOLI Fresh red chilli & pangrattato	£5.75	ROCKET & PECORINO SALAD Extra virgin olive oil	£5.50
VERDURE GRIGLIATE Grilled aubergine, peppers & courgette marinated in extra virgin olive oil & fresh mint	£5.50	TRUFFLE CHEESY FRIES Pecorino cheese	£6
		ZUCCHINE FRITTE Courgette fries	£5.75

DESSERTS

WARM BAKED CHOCOLATE FONDANT Chocolate sauce & panne ice cream	£8.95	TIRAMISÚ The ultimate Italian dessert	£8.95
PROFITEROLE SICILIANI Giant profiterole with panna ice cream, freshly grated dark chocolate & pistachio cream	£8.95	AFFOGATO A scoop of panna ice cream served with a shot of amaretto & espresso coffee	£8
CHOCOLATE & HAZELNUT CHEESECAKE WITH FERRERO ROCHER Sour cherry compote	£8.95	GELATO A selection of ice cream & sorbet, served with a homemade hazelnut & pistachio cantuccini biscuit	£7.95

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An optional service charge will be added to your bill.

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