

IN-ROOM DINING

Available 12noon – 10:45pm

Also find this menu on your Melia app under 'my stay'.

GINO D'ACAMPO

PANE & OLIVE

OLIVES	£5
Marinated giant Apulian Cerignola olives (VE)	
PANE ALL'AGLIO <i>Garlic bread</i>	
Fresh garlic & extra virgin olive oil (VE)	£6.75
San Marzano tomatoes & basil (VE) (GF)	£7.75
Mozzarella & smoked provola cheese (V)	£8.75
PANE DELLA CASA	£6.95
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)	

BRUSCHETTA & ANTIPASTI

COZZE CON CREMA E VINO BIANCO	£13.50
Mussels cooked in white wine, garlic & cream, toasted ciabatta (GF)	
CALAMARI FRITTI	£12
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	
BRUSCHETTA CON GAMBERONI	£13.75
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	
ARANCINE AL RAGÙ	£11.95
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce	
BURRATA	£12.95
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)	
BRUSCHETTA AL POMODORO	£9.95
Heritage tomato & basil on toasted ciabatta (VE)	
COSTINE DI MAIALE	£13.50
Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic	
GAMBERONI FRITTI	£13.95
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	
RIBOLLITA	£9.95
Tuscan vegetable & bean soup with toasted ciabatta (VE) (GF)	
CAPRESE	£11.75
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)	
BRUSCHETTA AL PROSCIUTTO DI PARMA	£12.75
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta	
COCKTAIL DI GAMBERETTI	£14.25
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread	

SALADS

BRESAOLA	£17.50
Finely sliced air dried beef with pear, wild rocket, walnuts, pecorino Romano & honey mustard dressing (GF)	
TRE COLORI	£17.50
Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V)	
CAPRINO	£17.50
Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio (V) (GF)	
CAESAR	£18.50
Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing	

PIZZA AL FORNO

NAPOLETANA	£16.25
Pizza bianca with Italian sausage, friarielli broccoli, mozzarella & Calabrian chilli flakes (GF)	
MARGHERITA PICCANTE CON BURRATA	£18.50
Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V)	
CALZONE	£18
Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	
CAPRINO	£17.50
Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket (V)	
PICCANTE	£18
Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	
CAPRICCIOSA	£17
Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives (GF)	
MARGHERITA	£15.50
Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	
PROSCIUTTO DI PARMA	£18
Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	

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PASTA & RISOTTO

FETTUCCINE AL CINGHIALE £19.95

Slow cooked wild boar ragù with pancetta, red wine, San Marzano tomatoes & pecorino Romano

SPAGHETTI ALL'ARAGOSTA £36

Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes

CAVATELLI ALLA NORMA £17

Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese

LINGUINE AI FRUTTI DI MARE £22.75

Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes

TROFIE ALL'ARRABBIATA £14.95

Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes

FETTUCCINE ALLA BOLOGNESE £18.50

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

RISOTTO AI FUNGHI £17.50

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil

TROFIE AL SALMONE AFFUMICATO £18.95

Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

BUCATINI ALLA CARBONARA £18

Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano

LINGUINE ALLE VONGOLE £19.75

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

LASAGNE £18

Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto

RAVIOLI DI ZUCCA E RICOTTA £17

Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper

SECONDI

VITELLO ALLA MILANESE £27

Crispy veal escalope in breadcrumbs with lemon, garlic, rosemary & sage

BRANZINO £27

Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

CHEESEBURGER ALL'ITALIANA £18.50

Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise

MERLUZZO ALLA NAPOLETANA £26.75

Wild Atlantic cod with salame Napoli, new potatoes, baby plum tomatoes & fresh rosemary

SALTIMBOCCA DI POLLO £25.50

Pan fried chicken escalopes with crispy Parma ham, sage, Marsala wine & lemon

MELANZANE ALLA PARMIGIANA £17

Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto

POLLO RIPIENO £24.50

Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto

BRASATO DI MANZO AL VINO ROSSO £21.50

Slow cooked beef in red wine with garlic & thyme, toasted ciabatta

TONNO AL PEPE £26.50

Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives

POLPETTE AL SUGO £19.50

Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta

SCALOPPINE DI POLLO £24.50

Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

SALMONE £26.50

Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce

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GINO D'ACAMPO

STEAKS

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

SIRLOIN (300g/225g)	£41.25/£30.95
RIBEYE (300g/225g)	£43.75/£32.95
FILLET (225g)	£39.95

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

SIDES

BROCCOLETTI	£5.95
Grilled tenderstem broccoli with butter & pecorino	Ⓟ Ⓢ
SPINACI	£5.95
Spinach with garlic & extra virgin olive oil	Ⓟ Ⓢ
PURÉ DI PATATE	£5.50
Creamy mashed potato	Ⓟ Ⓢ
INSALATA DI RUCOLA	£5.75
Rocket & pecorino salad with extra virgin olive oil	Ⓟ
VERDURE ARROSTO	£5.95
Roast seasonal vegetables with rosemary	Ⓟ Ⓢ
PATATE AL FORNO	£5.50
Roasted rosemary, garlic & olive oil potatoes	Ⓟ Ⓢ
PATATINE FRITTE	£5.50
Potato fries	Ⓟ (Upgrade to truffle pecorino £1.25)
INSALATA DELLA CASA	£5.95
Mixed salad leaves with cucumber & baby plum tomatoes	Ⓟ

DESSERTS

PROFITEROLE SICILIANI	£9.75	
Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream	Ⓟ	
CHEESECAKE AL CIOCCOLATO E NOCCIOLA	£9.75	
Chocolate & hazelnut cheesecake with Ferrero Rocher	Ⓟ	
AFFOGATO	£8.25	
A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee	Ⓟ	
TORTINO AL CIOCCOLATO	£9.25	
Warm baked chocolate fondant with chocolate sauce & panna gelato	Ⓟ	
PIATTO DI DOLCI (SERVES 2)	£9.50pp	
Sharing dessert plate	Ⓢ Chocolate & hazelnut cheesecake with Ferrero Rocher, Tiramisú & Panna cotta with Baileys liqueur	Ⓟ
PANNA COTTA	£9.75	
Italian cream with Baileys liqueur, espresso caramel & crushed amaretti	Ⓢ	
TIRAMISÚ	£9.25	
The ultimate Italian dessert	Ⓟ	
GELATO	£8.25	
Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet	Ⓟ	
TAGLIERE DI FORMAGGI	£12.95	
Artisan cheese board with Gorgonzola, goats cheese & pecorino Romano served with mustard fruits, hand rolled freshly baked grissini & crisp Sardinian flatbread		

LATE NIGHT DINING

Available 10:45pm – 6am

DELI SANDWICHES

*Served on either white or wholemeal bread
with Kettle crisps & salad*

CLASSIC PLOUGHMAN'S	£9.50
Mature cheddar cheese, mustard butter, pickle, apple & celery slaw, toasted ciabatta	Ⓟ
TUNA FOCACCIA	£9.50
Italian tomato & olive salsa, wild rocket, chilli mayonnaise, toasted focaccia	

HOT MAINS

*Freshly prepared daily and served from
the hotel kitchen*

TROFIE ALL'ARRABBIATA	£14.95
Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes	Ⓟ
LASAGNE	£18
Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto	

A £5 tray charge and an optional 10% service charge will be added to your bill. Ⓢ New for Autumn & Winter
Please always inform us of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes.
Detailed allergen & calorific information is available on request. Expected delivery time is 45 minutes, thank you for your patience.

IN-ROOM DRINKS

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Late night drinking? Drinks marked with a ★ are available 12noon - 6am.
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PROSECCO & CHAMPAGNE

VINO D'ACAMPO BRUT NV ★ Veneto (VE)	£38
MONTRESOR ROSÉ MILLESIMATO EXTRA DRY (VE) Veneto	£44
FERGHETTINA BRUT DOCG NV Lombardia (VE)	£65
LAURENT-PERRIER BRUT NV Tours-sur-Marne (VE)	£84
VEUVE CLICQUOT BRUT NV Reims (VE)	£99
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne (VE) Magnum: £265	£140

BOTTLED BEER & CIDER

PERONI NASTRO AZZURRO Pavia 5% ★ (Gluten Free Available)	£6
ICHNUSA Sardegna 4.7%	£5.95
MENABREA Piemonte 5.0%	£5.95
MESSINA CRISTALLI DI SALE Sicilia 4.8%	£6.75
THORNBRIDGE AM:PM SESSION IPA UK 4.5%	£6.50
MORETTI ZERO Friuli-Venezia Giulia 0.0%	£4.95
KOPPARBERG ALC-FREE STRAWBERRY & LIME Sweden 0.0% 500ml	£5.50
MAGNER'S Ireland 4.5% 568ml ★	£6.50
KOPPARBERG MIXED FRUIT Sweden 4.0% 500ml	£6.95

SOFT DRINKS

FRUIT SODAS BY SAN PELLEGRINO 200ml (★) Aranciata Limonata Ginger Beer	£4.50
JUICES 250ml (★) Fresh Orange Cranberry & Raspberry Lychee	£4.50
JUICES BY PAGO 200ml (★) Cloudy Apple Pink Grapefruit Tomato Pineapple Mango	£3.95
FEVER-TREE RANGE 200ml (★) Lemonade Soda Lime Soda Blood Orange Soda Ginger Ale Tonics; Indian Mediterranean Light Sicilian Lemon	£3.95
ACQUA PANNA SAN PELLEGRINO (★) (Mineral Water) 500ml/750ml	£4.25/£5.75
COCA-COLA DIET COKE COKE ZERO 330ml (★)	£4.50
RED BULL SUGAR FREE RED BULL 250ml	£5.75

WHITE WINE

CORTESE (★) (Bottle Only) Piemonte (VE)	175ml	£7.50	£28
CATARRATTO Sicilia (VE)	175ml	£8	£29
CHARDONNAY Trentino (VE)	175ml	£9	£32
PINOT GRIGIO (★) (Bottle Only) Veneto (VE)	175ml	£9.75	£34
SAUVIGNON BLANC Piemonte (VE)	175ml	£10.50	£37
GAVI DI GAVI Piemonte (VE)	175ml	£12.50	£46.50

ROSÉ WINE

PINOT GRIGIO ROSÉ (★) (Bottle Only) Lombardia (VE)	175ml	£9.75	£34
BARDOLINO CHIARETTO Veneto (VE)	175ml	£10.75	£37
M DE MINUTY Provence (V)	175ml	£14	£55
WHISPERING ANGEL Provence (V) Magnum: £110	175ml	-	£62

RED WINE

BARBERA Piemonte (VE)	175ml	£7.50	£28
NERO D'AVOLA (★) (Bottle Only) Sicilia (VE)	175ml	£8.50	£31
PRIMITIVO Puglia (VE)	175ml	£10	£36
MERLOT (★) (Bottle Only) Piemonte (VE)	175ml	£10.50	£37.50
MONTEPULCIANO Abruzzo (VE)	175ml	£11.50	£38.50
PINOT NERO Piemonte (VE)	175ml	£12	£42
VALPOLICELLA RIPASSO Veneto	175ml	£12.75	£47

A £5 tray charge and an optional 10% service charge will be added to your bill. Wines by the glass are also available in 125ml & 250ml. Bottled beers are 330ml unless stipulated.