

# LUCIANO

GINO D'ACAMPO

**Autumn & Winter**

*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".*

A handwritten signature in brown ink, appearing to be 'Ciro D'Acampo', with three 'x' marks below it.

## Rest of the World

RED WINE	Bottle
RIOJA RESERVA, COMPAÑIA BODEGUERA DE VALENCISO 2012 - Rioja, Spain	£72
SHIRAZ KESTER, KEITH TULLOCH 2019 - Hunter Valley, Australia	£80
MALBEC FINCA LAS TORCAZAS SV, CADUS 2018 - Luján de Cuyo, Argentina	£87
SAINT-ÉMILION GRAND CRU, CHÂTEAU FLEUR DE LISSE 2016 - Bordeaux, France	£113
CHÂTEAUNEUF-DU-PAPE VIEILLES VIGNES, CHANTE CIGALE 2020 - Rhône, France	£118
CHÂTEAU HAUT-MARBUZET 2017 - Saint-Estèphe, Bordeaux, France	£149
MARGAUX 2 ÈME CRU CLASSÉ, CHATEAU DURFORT-VIVENS 2015 - Bordeaux, France	£245
CABERNET SAUVIGNON, CLOS DU VAL ESTATE 2016 - California, USA	£260
GEVREY-CHAMBERTIN 1ER CRU, LAVAUX ST. JACQUES, DOMAIN CLAUDE DUGAT 2018 - Burgundy, France	£615

## Magnums

FRANCIACORTA & CHAMPAGNE	Bottle
FERGHETTINA MILLEDI BRUT 2017 - Franciacorta, Lombardia	£140
FERGHETTINA ROSÉ BRUT 2017 - Franciacorta, Lombardia	£145
BOLLINGER ROSÉ BRUT NV - Aÿ, France	£220
LAURENT-PERRIER CUVÉE ROSÉ, BRUT NV - Tours-Sur-Marne, France	£255
PERRIER-JOUËT BELLE EPOQUE, BRUT 2007 - Épernay, France	£710
KRUG GRANDE CUVÉE 167 ÈME, BRUT NV - Reims, France	£820

ROSÉ WINE	Bottle
CHÂTEAU MIRAVAL 2020 - Provence 	£115
IKON, CHÂTEAU HERMITAGE SAINT-MARTIN 2020 - Provence 	£118

RED WINE	Bottle
AMARONE DELLA VALPOLICELLA, PRÀ 2015 - Veneto	£270
CHIANTI CLASSICO GRAN SELEZIONE, FONTODI 2017 - Toscana	£280
CAMARTINA, QUERCIABELLA 2015 - Toscana	£310
SAN LEONARDO, TENUTA SAN LEONARDO 2016 - Trentino	£370
BAROLO SPERSS, GAJA 2009 - Piemonte	£700

Prices are inclusive of VAT. All wine vintages are subject to availability.

## Vini Rossi

	175ml	250ml	Bottle
<b>NORTHERN ITALY</b>			
TEROLDEGO ROTALIANO, TERRAZZE DELLA LUNA 2020 - Trentino	£10	£14	£39
MERLOT SOLITI, IL CASCINONE 2020 - Piemonte	£11	£16	£43
BARBERA D'ASTI SUPERIORE RIVE, IL CASCINONE 2017 - Piemonte	£13	£17.50	£48
DOLCETTO D'ALBA, G.D. VAJRA 2021 - Piemonte	-	-	£64
TREVIGNE D'ALBA, DOMENICO CLERICO 2020 - Piemonte	-	-	£94
BARBARESCO, BRUNO ROCCA 2018 - Piemonte	-	-	£145
AMARONE DELLA VALPOLICELLA, PRÀ 2015 - Veneto	-	-	£150
SAN LEONARDO, TENUTA SAN LEONARDO 2016 - Trentino	-	-	£190
AMARONE DELLA VALPOLICELLA MAZZANO, MASI 2013 - Veneto	-	-	£300
BARBARESCO, GAJA 2015 - Piemonte	-	-	£395
AMARONE DELLA VALPOLICELLA, DAL FORNO ROMANO 2013 - Veneto	-	-	£470
<b>CENTRAL ITALY</b>			
CHIANTI CLASSICO, SAN FELICE 2020 - Toscana	£13.50	£18	£49
MORELLINO DI SCANSANO KAMARTE, GRILLESINO 2021 - Toscana	£16.50	£21.50	£62
SAN FIORENZO BOLGHERI, SAN FIORENZO 2019 - Toscana	£18	£23.50	£67
CHIANTI CLASSICO, FONTODI 2019 - Toscana	-	-	£84
BRUNELLO DI MONTALCINO, FOSSACOLLE 2018 - Toscana	-	-	£145
MERLOT MONTIANO, FAMIGLIA COTARELLA 2018 - Lazio	-	-	£150
MAGARI CA' MARCANDA, GAJA 2018 - Toscana	-	-	£160
CHIANTI CLASSICO GRAN SELEZIONE, FONTODI 2018 - Toscana	-	-	£165
FLACCIANELLO DELLA PIEVE, FONTODI 2018 - Toscana	-	-	£198
CA' MARCANDA, GAJA 2015 - Toscana	-	-	£230
TIGNANELLO, ANTINORI 2019 - Toscana	-	-	£370
SASSICAIA, TENUTA SAN GUIDO 2018 - Toscana	-	-	£495
SOLAIA, ANTINORI 2017 - Toscana	-	-	£550
<b>SOUTHERN ITALY &amp; THE ISLANDS</b>			
NEGROAMARO APPASSIMENTO, TENUTA SERRANOVA 2019 - Puglia	-	-	£41
AGLIANICO RUE DELL'INCHIOSTRO, NATIV 2020 - Campania	-	-	£55
NERELLO MASCALESE IL PASSO, VIGNETTI ZABÙ 2021 - Sicilia	-	-	£56
NERO D'AVOLA SHERAZADE, DONNAFUGATA 2020 - Sicilia	-	-	£65
GHIAIA NERA, NERELLO MASCALESE, TASCA D'ALMERITA 2018 - Sicilia	£19.50	£24	£69
PRIMITIVO PRIMA MANO, A MANO 2017 - Puglia	-	-	£75
CANNONAU DI SARDEGNA, ANTONELLA CORDA 2020 - Sardegna	-	-	£76
TAURASI ENSIS, VESEVO 2013 - Campania	-	-	£90
FURORE ROSSO RISERVA, MARISA CUOMO 2019 - Campania	-	-	£115
NERO D'AVOLA DUCA ENRICO, DUCA DI SALAPARUTA 2015 - Sicilia	-	-	£135
MONTEVETRANO, COLLI DI SALERNO 2015 - Campania	-	-	£145

## Aperitivi

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

### APEROL SPRITZ

Aperol, Prosecco, soda

£15

### NEGRONI SBAGLIATO

Campari, Carpano Classico vermouth “with Prosecco in it”

£14

### BLOOD ORANGE & GRAPEFRUIT SPRITZ

Campari, Hotel Starlino Arancione Aperitivo,

pink grapefruit, Prosecco & soda

£15

### BELLINI

Enjoy the classic peach Bellini or try our

**wild berry** variation

£15

### HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fiorente elderflower liqueur,

Prosecco, lime soda & mint

£15

### CLASSIC NEGRONI

Malfy Originale gin, Campari, Carpano Classico rosso vermouth

£14

### GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,

Prosecco & soda

£15

### CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange,

served over ice with a slice of orange (0%)

175ml £7.50

## Pane & Olive

<b>OLIVE</b> Marinated giant Apulian Cerignola olives (VE)	£5.50	<b>PANE ALL'AGLIO CON FORMAGGI</b> Garlic bread with cheese (V)	£8.75
<b>PANE ALL'AGLIO</b> Garlic bread with fresh garlic & parsley (VE)	£7.75	<b>PANE DELLA CASA</b> £6.50 Focaccia with cherry tomatoes & olives, ciabatta bread, grissini with pecorino, pane carasau, served with creamy pesto dip (V)	
<b>PANE ALL'AGLIO CON POMODORO</b> Garlic bread with San Marzano tomato & basil (VE)	£8.75		

## Stuzzichini

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

### SCARPETTA CON POMODORO

Baked focaccia & ciabatta bread served with a marzanino tomato, olive oil, garlic & fresh basil sauce (VE)  
£18

### TRE CICCHETTI

Parma ham & 'nduja, king prawns & chilli mayonnaise, heritage tomato & basil (VE) on toasted ciabatta  
£30

### GINO'S ANTIPASTI

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, olives, chargrilled baby artichokes, sun-dried tomatoes & freshly baked Italian breads  
£30

## Bruschetta & Antipasti


<b>COZZE CON CREMA AL VINO BIANCO</b> Mussels cooked in white wine, garlic & cream, toasted ciabatta (G)	£15.75	<b>MINISTRONE</b> Classic Italian vegetable soup (VE)	£10
<b>ARANCINE</b> Crispy taleggio cheese risotto balls, tomato & red pepper sauce (G)	£11.75	<b>PATÉ DI FEGATO DI POLLO</b> Chicken liver pâté, mustard fruits, sage & toasted ciabatta (G)	£13.50
<b>BRUSCHETTA CON GAMBERONI</b> King prawns, chilli mayonnaise & toasted ciabatta	£15	<b>BRUSCHETTA AL PROSCIUTTO DI PARMA</b> Parma ham, spicy 'nduja, honey, pistachio & toasted ciabatta	£14.50
<b>CAPRESE</b> Buffalo mozzarella, heritage tomato & fresh basil (V) (G)	£15	<b>GAMBERONI FRITTI</b> Tempura-style king prawns with spicy mayonnaise	£18
<b>CALAMARI FRITTI</b> Fried squid, courgette, red pepper, garlic mayonnaise & lemon	£16	<b>BRUSCHETTA AL POMODORO</b> Heritage tomato & basil, toasted ciabatta (VE)	£10
		<b>GAMBERI E AVOCADO</b> Prawns, avocado, gem lettuce & Marie Rose sauce	£17.50

## Carpaccio & Tartare

<b>CARPACCIO DI MANZO</b> Thinly sliced beef fillet with Venetian dressing	£19.50	<b>TARTARE DI SALMONE</b> Salmon & avocado tartare, pane carasau	£19
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## Vini Bianchi

NORTHERN ITALY	175ml	250ml	Bottle
CHARDONNAY, TERRAZZE DELLA LUNA 2021 - Trentino	-	-	£38
SAUVIGNON BLANC CAMILLONA, IL CASCINONE 2021 - Piemonte	£11	£16	£43
PINOT GRIGIO, BOTTEGA VINAI 2020 - Trentino	£12	£16.50	£47
SOAVE OTTO, PRÀ 2021 - Veneto 	£14	£18.50	£53
PINOT GRIGIO RULENDIS, CAVIT 2019 - Trentino	-	-	£56
RIESLING LANGHE, PODERI COLLA 2020 - Piemonte	-	-	£58
CHARDONNAY MASO TORESELLA, CAVIT 2018 - Trentino	-	-	£59
GAVI DI GAVI, NUOVO QUADRO 2021 - Piemonte	£16.50	£21	£59
SAUVIGNON BLANC LANGHE, MARCHESI DI GRÉSY 2020 - Piemonte	-	-	£70
LUGANA I FRATI, CA' DEI FRATI 2021 - Lombardia	-	-	£73
FRIULANO COLLI ORIENTALI, LIVIO FELLUGA 2020 - Friuli-Venezia Giulia	-	-	£77
SOAVE CLASSICO LA ROCCA, PIEROPAN 2019 - Veneto	-	-	£93
FLOR DI UIS, VIE DI ROMANS 2020 - Friuli-Venezia Giulia	-	-	£99
PINOT GRIGIO DISSIMIS, VIE DI ROMANS 2021 - Friuli-Venezia Giulia	-	-	£102
VINTAGE TUNINA, JERMANN 2020 - Friuli-Venezia Giulia	-	-	£175
ROSSJ BASS LANGHE, GAJA 2018 - Piemonte	-	-	£185
GAIA REY LANGHE, GAJA 2014 - Piemonte	-	-	£465

CENTRAL ITALY	175ml	250ml	Bottle
VERDICCHIO CLASSICO RUVIANO, MONTE SCHIAVO 2021 - Marche 	£10.50	£15	£42
PECORINO VELLODORO, UMANI RONCHI 2021 - Abruzzo	-	-	£60
EST! EST!! EST!!! POGGIO DEI GELSI, FAMIGLIA COTARELLA 2021 - Lazio	-	-	£66

SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
GRECANICO, VIALETTA 2021 - Sicilia	£9	£13	£38
FALANGHINA, MONTECALVO 2020 - Campania	-	-	£39
GRILLO OLLI, FEUDO MACCARI 2021 - Sicilia	£13	£17.50	£48
GRECO DI TUFO, VESEVO 2021 - Campania	-	-	£59
VERMENTINO DI SARDEGNA, ANTONELLA CORDA 2020 - Sardegna	-	-	£64
FURORE FIORDUVA, MARISA CUOMO 2019 - Campania	-	-	£150

## Rest of the World

WHITE WINE		Bottle
VIIGNIER RIO HURTADO, TABALI BARRACO 2018 - Limari Valley, Chile		£56
GRÜNER VELTLINER VON DEN TERRASSEN, SEPP MOSER 2020 - Kremstel, Austria 		£60
ALBARIÑO, ETIQUETA AMBER, BODEGAS GRANBAZÀN 2020 - Rias Baixas, Spain		£65
SAUVIGNON BLANC, BLANK CANVAS 2021 - Marlborough, New Zealand		£68
CHABLIS 1ER CRU FOURCHAUME, DANIEL SÉGUINOT 2020 - Chablis, France		£87
CHÂTEAUNEUF-DU-PAPE BLANC, EXTRAIT CHANTE CIGALE 2019 - Rhône, France		£120
CHASSAGNE-MONTRACHET 1ER CRU LE MORGEOTS, CHANTE CIGALE 2018 - Burgundy, France		£190
MERSAULT 1ER CRU LES GENEVRIÈRES, DAVID MORET 2019 - Burgundy, France		£360

## Sparkling Wine

<b>PROSECCO</b>	125ml	Bottle
CAVIT DOC BRUT NV - Veneto	£10.50	£42
ROSÉ, CASA CANEVEL 2021 - Veneto	£11.50	£47
MONTRESOR MILLESIMATO EXTRA DRY 2021 - Veneto	-	£54
RIVE DI SAN PIETRO DI BARBOZZA SUPERIORE DOCG DRY 2020 - Veneto	-	£67
LA RIVETTA SUPERIORE DI CARTIZZE BRUT, VILLA SANDI 2019 - Veneto	-	£96
<b>FRANCIACORTA</b>	125ml	Bottle
FERGHETTINA SATÉN BRUT 2018 - Lombardia	-	£74
FERGHETTINA MILLEDI BRUT 2018 - Lombardia	£15.50	£76
FERGHETTINA ROSÉ BRUT 2017 - Lombardia	£16	£78
<b>CHAMPAGNE</b>	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV - Tours-Sur-Marne, France	£18	£98
VEUVE CLICQUOT BRUT NV - Reims, France	-	£115
BOLLINGER ROSÉ BRUT NV - Aÿ, France	-	£120
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV - Tours-Sur-Marne, France	-	£140
RUINART ROSÉ BRUT NV - Reims, France	-	£155
RUINART BLANC DE BLANCS BRUT NV - Reims, France	-	£160
POL ROGER BRUT 2013 - Épernay, France	-	£175
BILLECART SALMON ROSÉ BRUT NV - Aÿ, France	-	£180
VEUVE CLICQUOT LA GRANDE DAME BRUT 2012 - Reims, France	-	£295
DOM PÉRIGNON BRUT 2012 - Épernay, France	-	£380
KRUG GRANDE CUVÉE 167 ÈME BRUT NV - Reims, France	-	£425
LOUIS ROEDERER CRISTAL BRUT 2014 - Reims, France	-	£450
PERRIER-JOUËT BELLE EPOQUE ROSÉ BRUT 2012 - Epernay, France	-	£480
KRUG ROSÉ 21 ÈME BRUT NV - Reims, France	-	£635

## Vini Rosé

<b>ITALY &amp; SOUTH EAST FRANCE</b>	175ml	250ml	Bottle
BARDOLINO CHIARETTO, MONTRESOR 2020 - Veneto 	£10	£14	£39
CERASUOLO D'ABRUZZO, ZACCAGNINI 2021 - Abruzzo	-	-	£49
NEGROAMARO, VERSANTE 2021 - Puglia	£13.50	£18	£50
CHÂTEAU MIRAVAL 2020 - Provence 	£17.50	£22	£63
IKON, CHÂTEAU HERMITAGE SAINT-MARTIN 2021 - Provence 	£19.50	£24	£69
ROCK ANGEL, CHÂTEAU D'ESCLANS 2020 - Provence	-	-	£78



## Insalate

<b>TRE COLORI</b> Avocado, heritage tomato, buffalo mozzarella & fresh basil (V)	£19	<b>BURRATA PANZANELLA</b> Apulian style mozzarella, heritage tomato, red onion, basil & focaccia croutons (V)	£20
<b>TONNO E FAGIOLI</b> Yellowfin tuna flakes, Italian beans, cippoline onion, cherry tomato, rocket, toasted ciabatta	£19	<b>CAESAR</b> Grilled chicken, gem lettuce, pancetta, croutons, pecorino cheese & Caesar dressing	£19

## Pasta & Risotto

*Our pasta is made using only the best 100% Italian durum wheat with high protein content grown in the fields of Tavoliere delle Puglie, Basilicata, Molise and Marche.*

<b>RISOTTO AI FUNGHI</b> Porcini mushrooms, truffle oil, garlic & thyme (V)	£22	<b>BUCATINI ALLA CARBONARA</b> Hen's egg yolk, guanciale & pecorino cheese	£19.50
<b>LINGUINE ALLE VONGOLE</b> Clams, cherry tomato, garlic, chilli & parsley	£26	<b>FETTUCCINE CON GAMBERONI</b> King prawns, rocket, cherry tomatoes, brandy & cream	£25
<b>FETTUCCINE ALLA BOLOGNESE</b> Slow cooked beef ragu, San Marzano tomato & pecorino cheese	£22	<b>RAVIOLI RICOTTA E SPINACI</b> Spinach & ricotta ravioli, sage butter & toasted pine nuts (V)	£20
<b>PENNE AL SALMONE AFFUMICATO</b> Smoked salmon, cream, courgette, asparagus, toasted pine nuts & lemon	£20	<b>FETTUCCINE CON SALSICCIA</b> Tuscan sausage, rosemary & porcini mushroom cream	£19.50
<b>PENNE ALL'ARRABBIATA</b> San Marzano tomatoes, chilli & garlic (VE)	£18	<b>LINGUINE ALL'ARAGOSTA</b> Half lobster, cherry tomato, white wine, garlic, chilli & parsley	£39
<b>LINGUINE AI FRUTTI DI MARE</b> Wild red prawns, mussels, clams, calamari, cherry tomato & chilli	£27	<b>LASAGNE</b> Slow cooked beef ragu, San Marzano tomato, pecorino cheese & basil pesto	£19.50

## Pizza Al Forno

*We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.*

<b>PIZZA MARGHERITA CON BURRATA</b> Apulian style mozzarella, San Marzano tomato & fresh basil (V)	£18	<b>PIZZA NAPOLETANA</b> Italian sausage, friarielli broccoli, mozzarella & chilli	£18.50
<b>PIZZA CAPRICCIOSA</b> Italian ham, San Marzano tomato, mozzarella, mushrooms & olives	£18.50	<b>PIZZA PROSCIUTTO DI PARMA</b> Parma ham, mozzarella, San Marzano tomato, rocket & pecorino cheese	£19.50
<b>PIZZA POLLO</b> Marinated grilled chicken, mozzarella, San Marzano tomato & fresh basil	£18.50	<b>PIZZA MARGHERITA</b> Mozzarella, San Marzano tomato & fresh basil (V)	£16.50
<b>CALZONE</b> Folded pizza stuffed with mozzarella, basil, peppers & salame Napoli	£19	<b>PIZZA PICCANTE</b> Spicy salame, 'nduja, pepper, mozzarella, San Marzano tomato, parsley & chilli	£18.50

## Pesce & Crostacei

### Market fresh fish & shellfish



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.



PLEASE SEE OUR SPECIALS MENU

## Dalla Terra

Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste

<b>COSTOLETTE DI AGNELLO ALLA GRIGLIA</b>	£28.75	<b>VITELLO ALLA MILANESE</b>	£28
Grilled lamb cutlets, crispy pancetta, olives, honey, lemon & rosemary		Crispy fried veal escalope in breadcrumbs, garlic & rosemary	
<b>MELANZANE ALLA PARMIGIANA</b>	£20	<b>ANATRA</b>	£25
Baked layers of aubergine with smoked provola cheese, pecorino cheese, San Marzano tomato & basil pesto		Crispy duck, green beans, cherry & red wine sauce	
<b>SCALOPPINE DI POLLO</b>	£23.75	<b>POLLO MARINATO</b>	£26
Chicken escalopes, green beans & lemon caper sauce		Marinated grilled chicken breast with a creamy mushroom sauce, thyme & garlic	
<b>BRASATO DI MANZO AL VINO ROSSO</b>	£25	<b>POLPETTE</b>	£19.75
Braised beef in red wine served with toasted ciabatta		Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	
<b>POLLO RIPIENO DI MOZZARELLA</b>	£23.75	<b>ITALIAN STYLE CHEESEBURGER</b>	£18.75
Crispy chicken breast stuffed with mozzarella, sun-dried tomato & fresh basil pesto		Balsamic caramelised onions, spicy mayonnaise & fries	

## Griglia

A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.

### BISTECCA

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

<b>SIRLOIN</b> (300g/225g)	£43.25/£32.45
<b>RIBEYE</b> (300g/225g)	£45.75/£34.50
<b>FILLET</b> (225g)	£41.25

Served with fries and your choice from one of our freshly prepared sauces or butters; green peppercorn, creamy mushroom, red wine, salsa verde, garlic & parsley butter

### TAGLIATA DI MANZO

Ribeye on the bone (800g) to share, served with fries & a choice of two butters or sauces  
£81.75

### CHATEAUBRIAND

Fillet steak (450g) to share, served with two sauces or butters of your choice & roast new potatoes with garlic & rosemary  
£79

## Contorni

*The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.*

<b>VERDURE ARROSTO</b> Roast vegetables, butter, honey & thyme (V) (GF)	£6.50	<b>BROCCOLETTI</b> Grilled tenderstem broccoli, butter & pecorino cheese (V)	£6.50
<b>SPINACI</b> Spicy spinach with garlic & olive oil (VE)	£6.50	<b>INSALATA DELLA CASA</b> Mixed salad leaves with cherry vine tomatoes (VE)	£6
<b>PATATE ARROSTO</b> Roast new potatoes with garlic, sage & rosemary (VE) (GF)	£6.50	<b>PATATINE FRITTE CON TARTUFO</b> Potato fries with truffle pecorino (V)	£8
<b>INSALATA CAESAR</b> Gem lettuce, croutons, pecorino cheese (V)	£6.50	<b>PATATINE FRITTE</b> Potato fries (V)	£6
<b>INSALATA DI RUCOLA</b> Rocket & pecorino salad (V)	£6	<b>ZUCCHINE FRITTE</b> Courgette fries (V)	£6.50

### SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON - 6PM

SLOW ROAST BEEF OR HERB ROAST CHICKEN

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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### 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.

[GINORESTAURANTS.COM](http://GINORESTAURANTS.COM)