

LUCIANO

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".*

A handwritten signature in a cursive style, written in a dark brown or gold color. The signature is stylized and appears to be the name 'Ciro'. Below the signature, the letters 'xxx' are written in a simple, sans-serif font.

Aperitivi

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

MANGO & PASSION FRUIT SPRITZ ☼

Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda
£14

BELLINI

Enjoy the Venetian classic with
puréed white peaches & Prosecco
£15

NEGRONI BIANCO

Malfy Originale gin, Italicus bergamot aperitif,
Cocchi Americano, Cerignola olives
£16

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fair elderflower
liqueur, Prosecco, Fever-Tree lime soda & mint
£16

APEROL SPRITZ

Aperol, Prosecco & Fever-Tree blood orange soda
£15

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette
strawberry aperitif, Fever-Tree soda, Prosecco
£15

RUBY SPRITZ ☼

Everleaf Mountain – cherry blossom & rosehip,
Fever-Tree Light Tonic, strawberry & lemon (0%)
£8.75

CRODINO SPRITZ

If you like an Aperol Spritz & looking for an alternative, this punchy
aperitif style drink with flavours of bitter orange is perfect (0%)
£8

ALLERGY & NUTRITIONAL INFORMATION

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.

SCAN HERE



Bruschetta, Pane E Olive

OLIVE

Marinated giant Apulian Cerignola olives (VE)

£6

PANE ALL'AGLIO

Garlic bread

Fresh garlic & extra virgin olive oil (VE)

£8.75

Mozzarella & smoked provola cheese (V)

£9.75

San Marzano tomatoes & fresh basil (VE)

£9.25

BRUSCHETTA CON GAMBERONI

£16.50

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

BRUSCHETTA AL PROSCIUTTO DI PARMA

£15.50

Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

BRUSCHETTA AL POMODORO

£10.75

Heritage tomato, fresh basil & extra virgin olive oil on toasted ciabatta (VE)

PANE DELLA CASA

£7.25

Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)

Stuzzichini

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

TRE CICHETTI £34

A selection of Luciano's favourite antipasti, offering a true taste of Italy.

Crispy fried arancine filled with a slow cooked beef ragù, mozzarella & basil
King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta

ANTIPASTI ALLA LUCIANO £35

Start your meal the authentic Italian way! Our chef will present a generous platter of antipasti, showcasing the rich & diverse flavours from across Italy's regions. From delicate cured meats & artisanal cheeses to vibrant marinated vegetables & olives. Each bite offers a taste of Italy's culinary heritage.

Antipasti

MINISTRONE

£10.75

Classic Italian vegetable soup, home baked focaccia (VE) (G)

BURRATA

£15

Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

COZZE CON CREMA E VINO BIANCO

£16.50

Sautéed Scottish mussels with white wine, garlic & cream, served with toasted ciabatta

ARANCINE AL RAGÙ

£13.50

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

CARPACCIO DI MANZO

£20.75

Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

ASPARAGI

£15

Seasonal asparagus with a fried duck egg & pecorino (V) (G)

COCKTAIL DI GAMBERETTI

£18

Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

PROSCIUTTO DI PARMA E MELONE

£17

Parma ham & honeydew melon with citrus, limoncello & fresh mint (G)

GAMBERONI FRITTI

£18.50

Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

CAPRESE

£16.25

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

CALAMARI FRITTI

£17

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

CAPESANTE

£19.95

Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs

TARTARE DEL GIORNO

Market fresh fish, responsibly caught from sustainable sources.

TARTARE OF THE DAY £17.95 (G)

Ask your server for details



Insalate

TRE COLORI

Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V)

£20.50

SALMONE

Roast Loch Duart salmon with broad beans, fennel, baby spinach & gem lettuce, ciabatta croutons & citrus dressing (G)

£21

ESTIVA

Goat's cheese with heritage tomatoes, candied beetroot, fine beans, wild rocket, pistachio, honey & mustard dressing (V)

£20.50

CAESAR

Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano & classic Caesar dressing

£21

Pasta E 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.

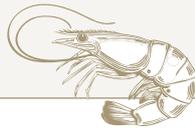
PASTA GRANDE E RISOTTO

Family style, large plates of pasta & risotto, served tableside to share.

RISOTTO PESCATORE (Serves 2)

Risotto mantecato with fresh seafood, wild red king prawns, mussels, clams & calamari with chilli, garlic & tomato

£24.75pp



SPAGHETTI AL TARTUFO (Serves 2)

Spaghetti alla chitarra with creamy black truffle & pecorino Romano sauce. Served in a pecorino Romano wheel

£24.75pp

LINGUINE ALLE VONGOLE

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

£27.50

RISOTTO PRIMAVERA

Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (G)

£21.95

TROFIE AL SALMONE AFFUMICATO

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

£22.75

LINGUINE AI FRUTTI DI MARE

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

£28.75

FETTUCCINE ALLA BOLOGNESE

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

£23

LASAGNE

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

£20.50

SPAGHETTI ALL'ARAGOSTA

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

£44

TROFIE ALL'ARRABBIATA

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

£19

FETTUCCINE AI GAMBERONI

Sautéed king prawns, fresh pistachio pesto & baby plum tomatoes (G)

£25

BUCATINI ALLA CARBONARA

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

£21

PASTA FRESCA

RAVIOLI CON GAMBERI ROSSI

Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil

£24.95

RAVIOLI CON SPINACI E RICOTTA

Fresh filled pasta with spinach & ricotta, sage butter & toasted pine nuts (V) (G)

£21



Dal Mare

SPECIALI

Market fresh fish & shellfish

Responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

Ask your server for details



SALMONE

Roast Loch Duart salmon fillet with sauteed Scottish mussels & Martini Bianco creamy sauce

£33.50

MERLUZZO ALLA NAPOLETANA

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

£33.50

BRANZINO

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

£33.50

TONNO AL PEPE

Line caught yellowfin tuna steak lightly peppered & grilled with garlic green beans, baby plum tomatoes & Leccino olives

£34.50

Dalla Terra

The provenance of our ingredients is extremely important to us, that's why we source quality, local produce where possible.

SCALOPPINE DI POLLO

Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce

£24.75

POLPETTE AL SUGO

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

£21.75

AGNELLO ALLA SCOTTADITO

Grilled lamb cutlets with crispy guanciale, olives, honey, lemon & rosemary

£35

POLLO RIPIENO

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

£25.50

POLLO MARINATO

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

£28.50

MELANZANE ALLA PARMIGIANA

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

£21.75

VITELLO ALLA MILANESE

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

£31.75

CHEESEBURGER ALL'ITALIANA

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

£20

Griglia

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

BISTECCA

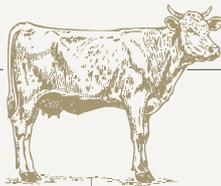
The finest grass fed Angus beef

SIRLOIN (300g/225g) £47.75/£36

RIBEYE (300g/225g) £49.95/£38.75

FILLET (225g) £45.50

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



PRIME CUTS

Ideal for sharing

TAGLIATA DI MANZO £91.50
Dry aged ribeye on the bone (900g) & fries

CHATEAUBRIAND £87.50
Fillet steak (450g) & roast new potatoes with garlic & rosemary

Served with two sauces of your choice

Pizza Al Forno

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

CAPRICCIOSA Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives	£20	MARGHERITA PICCANTE VEGANA Vegan spicy 'nduja & Superstraccia, San Marzano tomatoes & fresh basil (VE) (GF)	£20.75
PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£20.75	POLLO Marinated grilled chicken, mozzarella, San Marzano tomatoes & fresh basil (GF)	£20
RAGÙ Slow cooked beef ragù with San Marzano tomatoes, fresh basil & burrata di Puglia with an indulgent creamy heart (GF)	£20	MARGHERITA Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	£18
CALZONE Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	£20.75	PICCANTE Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	£20

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.

VERDURE MISTE Sautéed sugar snap peas, tenderstem broccoli & fine beans with butter & fresh basil (V) (GF)	£6.95	CAESAR Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing (GF)	£6.50
ZUCCHINE FRITTE Courgette fries (V)	£6.95	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes (VE)	£6.95
INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£6.50	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino (V)	£8.50
SPINACI Spinach with garlic & extra virgin olive oil (VE)	£6.95	BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & garlic butter (V) (GF)	£6.95
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil (V)	£6.50	PATATINE FRITTE Potato fries (V)	£6.95

Arrosto Del Giorno

AVAILABLE SUNDAYS FROM 12NOON

**SLOW ROAST GRASS FED
BEEF RUMP £26.75**

**HERB ROAST MARINATED
CHICKEN £24.75**

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy



Fantastico

AVAILABLE MONDAY TO FRIDAY FROM 12NOON - 7PM
2 COURSES £25

Flavours of Italy, straight from Gino's kitchen to you.

PRESSED FOR TIME? Enjoy a quick bite with our **Italian Express menu** £22

An optional service charge will be added to your bill.

Sparkling Wine

PROSECCO	125ml	Bottle
CAVIT DOC BRUT NV Veneto	£12	£46
ROSÉ, CASA CANEVEL Veneto	£13	£52
MONTRESOR MILLESIMATO EXTRA DRY Veneto	-	£57
FRANCIACORTA	125ml	Bottle
FERGHETTINA BRUT NV Lombardia	-	£80
FERGHETTINA MILLEDI BRUT Lombardia	-	£81
FERGHETTINA ROSÉ BRUT Lombardia	-	£85
FERGHETTINA SATÉN BRUT Lombardia	-	£89
CHAMPAGNE	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-Sur-Marne	£19.50	£115
VEUVE CLICQUOT BRUT NV Reims	-	£125
VEUVE CLICQUOT ROSÉ BRUT NV Reims	-	£160
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-Sur-Marne	-	£175
POL ROGER BRUT Épernay	-	£200
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE Tours-Sur-Marne	-	£210
RUINART ROSÉ BRUT NV Reims, France	-	£220
RUINART BLANC DE BLANCS BRUT NV Reims	-	£225
VEUVE CLICQUOT LA GRANDE DAME BRUT Reims	-	£330
DOM PÉRIGNON BRUT Épernay	-	£420
GRAND SIÈCLE BY LAURENT-PERRIER ITERATION N°26 Tours-Sur-Marne	-	£460
KRUG GRANDE CUVÉE 167 ÈME BRUT NV Reims	-	£465
LOUIS ROEDERER CRISTAL BRUT Reims	-	£475
PERRIER-JOUËT BELLE EPOQUE ROSÉ BRUT Epernay	-	£495
KRUG ROSÉ 21 ÈME BRUT NV Reims	-	£650

Vini Rosé

ITALY & SOUTH EAST FRANCE	175ml	250ml	Bottle
BARDOLINO CHIARETTO, MONTRESOR Veneto 	£12.50	£15.50	£43
NEGROAMARO, VERSANTE Puglia	-	-	£52
M DE MINUTY Côtes de Provence	£17.50	£22.50	£65
LADY A Côtes de Provence	-	-	£72
CHÂTEAU MINUTY 281 Côtes de Provence	-	-	£130

Vini Bianchi

	175ml	250ml	Bottle
NORTHERN ITALY			
CHARDONNAY, TERRAZZE DELLA LUNA Trentino	-	-	£39
SAUVIGNON BLANC CAMILLONA, IL CASCINONE Piemonte	£14	£17.50	£48
PINOT GRIGIO, BOTTEGA VINAI Trentino	£15	£18	£50
SOAVE OTTO, PRÀ Veneto 	-	-	£56
PINOT GRIGIO RULENDIS, CAVIT Trentino	-	-	£64
GAVI DI GAVI, NUOVO QUADRO Piemonte	£17.5	£22.50	£65
RIESLING LANGHE, PODERI COLLA Piemonte	-	-	£67
CHARDONNAY MASO TORESELLA, CAVIT Trentino	-	-	£69
COLBARACA SOAVE CLASSICO, MASI Veneto 	-	-	£69
SAUVIGNON BLANC LANGHE, MARCHESI DI GRÉSY Piemonte	-	-	£73
VINNAE RIBOLLA GIALLA, JERMANN Friuli-Venezia Giulia	-	-	£96
SOAVE CLASSICO LA ROCCA, PIEROPAN Veneto	-	-	£99
VINTAGE TUNINA, JERMANN Friuli-Venezia Giulia	-	-	£185
GAIA REY LANGHE, GAJA Piemonte	-	-	£525
CENTRAL ITALY	175ml	250ml	Bottle
VERDICCHIO CLASSICO RUVIANO, MONTE SCHIAVO Marche 	£13.50	£17	£45
PECORINO VELLODORO, UMANI RONCHI Abruzzo	-	-	£65
EST! EST!! EST!!! POGGIO DEI GELSI, FAMIGLIA COTARELLA Lazio	-	-	£72
SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
GRECANICO, VIALETTA Sicilia	£10.50	£14.50	£39
FALANGHINA, MONTECALVO Campania	£12.50	£15.50	£43
GRILLO OLLI, FEUDO MACCARI Sicilia	-	-	£52
VERMENTINO SOPRASOLE, PALA Sardegna 	-	-	£60
TENUTA ALTAVILLA GRECO DI TUFO, VILLA MATILDE Campania 	-	-	£72

Rest of the World

WHITE WINE		Bottle
SAUVIGNON BLANC, CORRALILLO San Antonio, Chile 		£52
VIIGNIER RIO HURTADO, TABALI BARRACO Limari Valley, Chile		£69
GRÜNER VELTLINER VON DEN TERRASSEN, SEPP MOSER Kremstel, Austria 		£75
ALBARIÑO, ETIQUETA AMBER, BODEGAS GRANBAZÀN Rias Baixas, Spain		£78
CHABLIS 1ER CRU FOURCHAUME, DANIEL SÉGUINOT Chablis, France		£95
MERSAULT 1ER CRU LES GENEVRIÈRES, DAVID MORET Burgundy, France		£375
CHASSAGNE-MONTRACHET 1ER CRU CHAUMÉES, PHILIPPE COLIN Burgundy, France 		£390

Vini Rossi

NORTHERN ITALY	175ml	250ml	Bottle
TEROLDEGO ROTALIANO, TERRAZZE DELLA LUNA Trentino	£10.50	£14.50	£39
MERLOT SOLITI, IL CASCINONE Piemonte	£14	£17.50	£48
AVAMPOSTI VENTURA PINOT NERO, MONFERRATO Piemonte	£15	£18	£50
BARBERA D'ASTI SUPERIORE RIVE, IL CASCINONE Piemonte	-	-	£59
DOLCETTO D'ALBA, PRUNOTTO Piemonte	-	-	£69
LANGHE NEBBIOLO, DIEGO MORRA Piemonte	-	-	£85
BARBERA D'ALBA PIAN ROMUALDO, PRUNOTTO Piemonte	-	-	£98
BARBARESCO, PRUNOTTO Piemonte	-	-	£125
BAROLO ZINZASCO, DIEGO MORRA Piemonte	-	-	£135
AMARONE DELLA VALPOLICELLA, PRÀ Veneto	-	-	£160
BARBARESCO SECONDINE, PRUNOTTO Piemonte	-	-	£220
SAN LEONARDO, TENUTA SAN LEONARDO Trentino	-	-	£230
AMARONE DELLA VALPOLICELLA MAZZANO, MASI Veneto	-	-	£330
QUINTARELLI, AMARONE DELLA VALPOLICELLA, CLASSICO RISERVA Veneto	-	-	£445
CENTRAL ITALY	175ml	250ml	Bottle
CHIANTI CLASSICO, SAN FELICE Toscana	-	-	£59
MORELLINO DI SCANSANO, LE ROGAIE, LE FORTETO Toscana	-	-	£69
CHIANTI CLASSICO, PÈPPOLI, ANTINORI Toscana	£19	£27	£75
BELL'AJA, BOLGHERI SUPERIORE Toscana	-	-	£80
MALBEC, VIE CAVE, ANTINORI Toscana	£22.50	£32	£92
VINO NOBILE DI MONTEPULCIANO RISERVA SANTA PIA, LA BRACCESCA Toscana	-	-	£135
BADIA A PASSIGNANO CHIANTI CLASSICO GRAN SELEZIONE, ANTINORI Toscana	-	-	£145
CONT'UGO MERLOT, GUADO AL TASSO, ANTINORI Toscana	-	-	£150
MERLOT MONTIANO, FAMIGLIA COTARELLA Lazio	-	-	£160
BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE, ANTINORI Toscana	-	-	£165
MAGARI CA' MARCANDA, GAJA Toscana	-	-	£170
POGGIO ALLE NANE, LE MORTELLE, ANTINORI Toscana	-	-	£185
CA' MARCANDA, GAJA 2015 Toscana	-	-	£250
BRUNELLO DI MONTALCINO RISERVA, VIGNAFERROVIA, ANTINORI Toscana	-	-	£275
TIGNANELLO, ANTINORI Toscana	-	-	£395
SASSICAIA, TENUTA SAN GUIDO Toscana	-	-	£595
SOLAIA, ANTINORI Toscana	-	-	£620
SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
NEGROAMARO APPASSIMENTO, TENUTA SERRANOVA Puglia	£13	£16	£44
CANNONAU CENTOSERE, PALA Sardegna	£16.50	£22	£62
DUCA SANFELICE CIRÒ CLASSICO SUPERIORE RISERVA Calabria	-	-	£68

Vini Rossi

SOUTHERN ITALY & THE ISLANDS

Bottle

GHIAIA NERA, NERELLO MASCALESE, TASCA D'ALMERITA Sicilia	£78
AGLIANICO TRENTANGELI, TENUTA BOCCA DI LUPO Puglia 	£80
PRIMITIVO, TORMARESCA TORCICODA Puglia	£85
MONTEVETRANO, COLLI DI SALERNO Campania	£160

Rest of the World

RED WINE

Bottle

SAINT-EMILION GRAND CRU, CHÂTEAU LALANDE DE GRAVET Bordeaux, France 	£85
RIOJA RESERVA, COMPAÑIA BODEGUERA DE VALENCISO Rioja, Spain	£92
SCALA DEI PRIOR, SCALA DEI Priorat, Spain	£105
MALBEC FINCA LAS TORCAZAS SV, CADUS Luján de Cuyo, Spain	£125
MARGAUX DU CHÂTEAU MARGAUX, CHÂTEAU MARGAUX Bordeaux, France 	£175
CABERNET SAUVIGNON, CLOS DU VAL ESTATE California, USA	£315
MARGAUX, CHÂTEAU RAUZAN-SÉGLA Bordeaux, France 	£350
GEVREY-CHAMBERTIN 1ER CRU, LAVAUX ST. JACQUES, DOMAIN CLAUDE DUGAT Burgundy, France	£625

Magnums

FRANCIACORTA & CHAMPAGNE

Bottle

FERGHETTINA MILLEDI BRUT Franciacorta, Lombardia	£160
FERGHETTINA ROSÉ BRUT Franciacorta, Lombardia	£165
VEUVE CLICQUOT BRUT NV Reims, France	£230
LAURENT-PERRIER CUVÉE ROSÉ, BRUT NV Tours-Sur-Marne, France	£310
PERRIER-JOUËT BELLE EPOQUE, BRUT Épernay, France	£715
KRUG GRANDE CUVÉE 167 ÈME, BRUT NV Reims, France	£825

ROSÉ WINE

Bottle

LADY A Côtes de Provence	£145
CHÂTEAU MINUTY 281 Côtes de Provence 	£270

RED WINE

Bottle

AMARONE DELLA VALPOLICELLA, PRÀ Veneto	£295
CHIANTI CLASSICO GRAN SELEZIONE, FONTODI Toscana	£325
SAN LEONARDO, TENUTA SAN LEONARDO Trentino	£375

YOU EAT, WE TREAT WITH
GINO REWARDS

*Join Gino Rewards today, claim your Welcome Dining Gift & earn points
every time you drink & dine in any of our restaurants.*

DELICIOUS REWARDS ARE JUST A SWIPE AWAY

SCAN HERE



GINORESTAURANTS.COM

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