

ALLERGENS

AUTUMN WINTER 2025

AW25 MENU – MAIN MENU

October 2025

V1.0

KEY

C – contains

M – may contain

DF – deep fried

ALC – contains alcohol

PANE & OLIVE															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PANE ALL'AGLIO CON POMODORO		WHEAT													C
PANE ALL'AGLIO CON FORMAGGI		WHEAT					C								C
PANE ALL'AGLIO		WHEAT													C
OLIVE															C
PANE DELLA CASA		WHEAT		C			C							CASHEW	C

STUZZICHINI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
ANTIPASTI ALLA GINO		WHEAT		C			C						C	CASHEW PISTACHIO	C
TRE CICCHETTI	C	WHEAT	C	C			C						C		C

BRUSCHETTA & ANTIPASTI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
BRUSCHETTA POMODORO		WHEAT													C
CALAMARI FRITTI [DF]				C			C	C							C
PATE TOSCANO (DF)		WHEAT					C		C				C		C
BRUSCHETTA GAMBERONI		WHEAT	C	C			C								C
BURATTA DI PUGLIA		WHEAT					C								
COZZE CON CREMA AL VINO BIANCO [ALC]		WHEAT					C	C					C		C
MINISTRONE	C	WHEAT													C
ARANCINE AL RAGU [ALC] [DF]	C	WHEAT		C			C						C		C
COCKTAIL DI GAMBERETTI		WHEAT	C	C					C				C		
BRUSCHETTA AL PROSCIUTTO DI PARMA		WHEAT												PIST-ACHIO	C
GAMBERONI FRITTI [DF]			C	C											
CAPRESE							C								
CAPELANTE [ALC]		WHEAT					C	C					C		C

INSALATE															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TRE COLORI							C								
CAESAR		WHEAT		C	C		C		C				C		C

PASTA GRANDE & RISOTTO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
RISOTTO AL PESCATORE [ALC]	C		C		C		C	C					C		C
SPAGHETTI AL TARTUFO		WHEAT					C					C			

PASTA & RISOTTO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
RISOTTO FUNGHI (ALC)	C			C			C						C		C
LINGUINE ALLE VONGOLE [ALC]		WHEAT						C					C		C
LASAGNE [ALC]	C	WHEAT		C			C						C	CAS-HEW & PINE	C
FETTUCCHINE BOLOGNESE [ALC]	C	WHEAT		C			C						C		C
SPAGHETTI ALL'ARAGOSTA [ALC]	C	WHEAT	C		C			C					C		C
BUCATINI ALLA CARBONARA		WHEAT		C			C								
TROFIE AL SALMONE AFFUMICATO	C	WHEAT			C		C								
TROFIE ALL'ARRABBIATA	C	WHEAT													C
LINGUINE AI FRUTTI DI MARE [ALC]	C	WHEAT	C		C			C					C		C
FETTUCCHINE CON SALSICCIA		WHEAT		C			C						C		

PASTA FRESCA															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
RAVIOLI DE ZUCCA E RICOTTA [DF]		WHEAT		C			C							HAZEL-NUT	
RAVIOLI CON GAMBERI ROSSI		WHEAT	C	C			C						C		C

DAL MARE SPECIALI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
GAMBERONI ROSSI AL SALMORIGLIO		WHEAT	C												C
CAPELANTE [ALC]		WHEAT					C	C					C		C
BRANZINO/ ORATA ALLA GRIGLIA (DF) [ALC]	C				C		C		C				C		C
BRANZINO AL SALE (DF) [ALC]	C			C	C		C		C				C		C
ARAGOSTA (DF)			C				C								C

DAL MARE															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
MERLUZZO ALLA NAPOLETANA [ALC]				C	C		C						C		
TONNO AL PEPE					C										C
SALMONE [ALC]	C				C		C	C					C		C
BRANZINO					C								C		

DALLA TERRA															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
BRASATO DI MANZO (ALC)			WHEAT										C		C
POLLO RIPIENO [DF]		WHEAT		C			C							CASH-EWS & PINE	C
MELANZANE PARMIGIANA [DF]	C			C			C							CASH-EWS & PINE	C
CHEESEBURGER ITALIANA [DF]		WHEAT / RYE		C			C						C		
POLPETTE AL SUGO	C	WHEAT		C			C								C
POLLO MARINATO [ALC]				C			C						C		C
VITELLO ALLA MILANESE (DF)		WHEAT		C											C
SCALOPPINE DI POLLO	C	WHEAT					C								C

GRIGLIA															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
SIRLOIN 225G / 300G [DF]															
RIBEYE 225G / 300G [DF]															
FILLET [DF]															
TAGLIATA DI MANZO [DF]															
CHATEAUBRIAN [DF]															C
GREEN PEPPERCORN [ALC]							C						C		
MUSHROOM SAUCE [ALC]							C		C				C		C
RED WINE SAUCE [ALC]													C		
SALSA VERDE									C						C

PIZZA AL FORNO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
NAPOLETANA		WHEAT					C								
PROSCIUTTO DI PARMA		WHEAT					C								C
CAPRICCOSA		WHEAT					C								C
POLLO		WHEAT					C								C
MARINARA		WHEAT			C										C
CALZONE		WHEAT					C								C
MARGHERITA		WHEAT					C								C
PICCANTE		WHEAT					C								C

CONTORNI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
VERDURE ARROSTA							C								C
BROCCOLETTI							C								C
SPINACI															C
ZUCCHINE FRITTE [DF]							C								
INSALATA DELLA CASA									C				C		
INSALATA DI RUCOLA							C								
CAESAR		WHEAT		C	C		C		C				C		C
PATATINE FRITTE CON TARTUFO [DF]							C								
PATATE AL FORNO															C
PATATINE FRITTE [DF]															

SUNDAY ROAST															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
SLOW ROAST BEEF RUMP		WHEAT		C			C								
HERB ROAST CHICKEN		WHEAT		C			C								C

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
CREMA CATALANA		WHEAT		C			C							HAZEL-NUT & PISTATIO	
TIRAMISU [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								
TORTINO AL CIOCCOLATO		WHEAT		C			C					C			
AFFOGATO		WHEAT		C			C								

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT / PISTACHIO	

PANINI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
STEAK SANDWICH [DF]		WHEAT		C									C		
PANINO POMODORO [DF]		WHEAT					C								

BAMBINO MENU															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
OLIVES															
ARANCINE [ALC][DF]	C	WHEAT		C			C						C		C
PRAWN BRUSCHETTA		WHEAT	C	C			C								C
GARLIC BREAD PLAIN		WHEAT													C
GARLIC BREAD TOMATO & BASIL		WHEAT													C
GARLIC BREAD SUPER CHEESY		WHEAT					C								C
TOMATO BRUSCHETTA		WHEAT													C
CALAMARI FRITTI				C			C	C							C
MUSHROOM RISOTTO (ALC)	C			C			C						C		C
FETTUCCHINE BOLOGNSE (ALC)	C	WHEAT		C			C						C		C
LASAGNE (ALC)	C	WHEAT		C			C						C	CAS-HEW & PINE	C
MARGHERITA PIZZA		WHEAT					C								C
PEPPERONI PIZZA		WHEAT					C								C

BAMBINO MENU															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
SALMON					C		C								
CHEESEBURGER	C	WHEAT / RYE		C			C						C		
CRISPY CHICKEN		WHEAT		C			C								
MEATBALLS	C	WHEAT		C			C								C
CHOCOLATE PUDDING		WHEAT		C			C					C			
CREMA CATALANA		WHEAT		C			C								

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
VANILLA		WHEAT		C			C							ALMOND / HAZELNUT / PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND / HAZELNUT / PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND / HAZELNUT / PISTACHIO	

FESTIVE FAYRE MENU 1															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
ARANCINE AL RAGU [ALC] [DF]	C	WHEAT		C			C						C		C
PATE TOSCANO (DF)		WHEAT					C		C				C		C
BURRATA DI PUGLIA		WHEAT					C								
BRUSCHETTA GAMBERONI		WHEAT	C	C			C								C
MINISTRONE	C	WHEAT													C
CALAMARI FRITTI [DF]				C			C	C							C
TACCHINO ESCALOPE [ALC] [DF]							C						C		
BRANZINO					C										C
TROFIE AL SALMONE	C	WHEAT			C		C								
RISOTTO FUNGHI (ALC)	C			C									C		C
SCALOPPINE DI POLLO	C	WHEAT					C								C
SIRLOIN, FRIES PEPPERCORN [DF]							C						C		
FILLET, FRIES PEPPERCORN [DF]							C						C		
RAVIOLI DE ZUCCA E RICOTTA [DF]		WHEAT		C			C							HAZEL-NUT	

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TIRAMISU [ALC]		WHEAT		C			C								
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT/PISTACHIO	

FESTIVE FAYRE MENU 2

	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
COCKTAIL DI GAMBERETTI		WHEAT	C	C					C				C		
CARPACCIO DI MANZO				C			C		C				C		
ARANCINE AL RAGU [ALC][DF]	C	WHEAT		C			C						C		C
BURATTA DI PUGLIA		WHEAT					C								
CALAMARI FRITTI [DF]				C			C	C							C
BRUSCHETTA AL PROSCIUTTO DI PARMA		WHEAT												PIST-ACHIO	C
SALMONE [ALC]	C				C		C	C					C		C
TACCHINO ESCALOPE [ALC]							C						C		
BRANZINO					C								C		
SCALOPPINE DI POLLO	C	WHEAT					C								C
RAVIOLI ZUCCA E RICOTTA [DF]		WHEAT		C			C							HAZEL-NUT	
SIRLOIN, FRIES PEPPER SCE [DF]							C						C		
FILLET, FRIES PEPPER SCE [DF]							C						C		
RISOTTO FUNGHI (ALC)	C			C			C						C		C

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TIRAMISU [ALC]		WHEAT		C			C								
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT/PISTACHIO	

FESTIVE AL LA CARTE															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
CALAMARI FRITTI [DF]				C			C	C							C
BRUSCHETTA POMODORO		WHEAT													C
PATE TOSCANO (DF)		WHEAT					C		C				C		C
MINISTRONE	C	WHEAT													C
ARANCINE AL RAGU [ALC][DF]	C	WHEAT		C			C						C		C
TACCHINO ESCALOPE [ALC]							C						C		
BRANZINO					C								C		
TROFIE AL SALMONE	C	WHEAT			C		C								
RISOTTO FUNGHI (ALC)	C			C			C						C		C
SCALOPPINE DI POLLO	C	WHEAT					C								C
SIRLOIN, FRIES PEPPERCORN [DF]							C						C		
RAVIOLI ZUCCA E RICOTTA [DF]		WHEAT		C			C							HAZEL-NUT	

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TIRAMISU [ALC]		WHEAT		C			C								
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT/PISTACHIO	

FESTIVE CHRISTMAS DAY MENU															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
CALAMARI FRITTI [DF]				C			C	C							C
CARPACCIO DI MANZO				C			C		C				C		
COCKTAIL DI GAMBERETTI		WHEAT	C	C					C				C		
MINISTRONE	C	WHEAT													C
PATE TOSCANO (DF)		WHEAT					C		C				C		C
BRUSCHETTA AL PROSCIUTTO DI PARMA		WHEAT												PIST-ACHIO	C
RAVIOLI CON GAMBERI ROSSI		WHEAT	C	C			C						C		C
TACCHINO ESCALOPE [ALC]							C						C		
SALMONE [ALC]	C				C		C	C					C		C
BRANZINO					C								C		
POLLO MARINATO [ALC]				C			C						C		C
FILLET, FRIES PEPPER SCE [DF]							C						C		
RISOTTO FUNGHI [ALC]	C			C			C						C		C

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TIRAMISU [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT / PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT / PISTACHIO	

NEW YEARS EVE MENU															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
BRUSCHETTA GAMBERONI		WHEAT	C	C			C								C
BURATTA DI PUGLIA		WHEAT					C								
CAPELANTE [ALC]		WHEAT					C	C					C		C
CARPACCIO DI MANZO				C			C		C				C		
CALAMARI FRITTI [DF]				C			C	C							C
PROSCIUTTO DI PARMA		WHEAT					C							PIST-ACHIO	C
SALMONE [ALC]	C				C		C	C					C		C
BRANZINO					C								C		
RAVIOLI CON GAMBERI ROSSI		WHEAT	C	C			C						C		C
FILLET, FRIES PEPPER SCE [DF]							C						C		
AGNELLO ALLA SCOTTADITO															
MELANZANE PARMIGIANA [DF]	C			C			C							CASH-EWS & PINE	C
POLLO SALTIMCOCCA [ALC] [DF]							C						C		

DOLCI															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
TIRAMISU [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	
BAILEY'S PANNA COTTA [ALC]		WHEAT		C			C								

MENU GELATO															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PISTACHIO		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
CHOCOLATE		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
STRAWBERRY		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
VANILLA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
HONEYCOMB		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
PANNA		WHEAT		C			C							ALMOND/HAZELNUT/PISTACHIO	
BLOOD ORANGE SORBET		WHEAT		C										ALMOND/HAZELNUT/PISTACHIO	

FESTIVE SHOWCASE MENU															
	CELERY	CER-EALS	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLL-USCS	MUST-ARD	PEANUT	SESAME	SOYA	SUL-PHITES	TREE NUTS	GARLIC
PATE TOSCANO [DF]		WHEAT					C		C				C		C
BRUSCHETTA GAMBERONI		WHEAT	C	C			C								C
TACCHINO ESCALOPE [ALC] [DF]							C						C		
BRANZINO					C								C		
RISOTTO FUNGHI [ALC]	C			C			C						C		C
TIRAMISU [ALC]		WHEAT		C			C								
CHEESECAKE AL CIOCCOLATO E NOCCIOLA		WHEAT					C					C		HAZEL-NUTS	

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LUCIANO

GINO D'ACAMPO

Main Menu & Wine List

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".*



Vini Rossi

SOUTHERN ITALY & THE ISLANDS	Bottle
DUCA SANFELICE CIRÒ CLASSICO SUPERIORE RISERVA Calabria	£68
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
RIOJA RESERVA, COMPAÑIA BODEGUERA DE VALENCISO Rioja, Spain	£92
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
ROSÉ WINE	Bottle
WHISPERING ANGEL Côtes de Provence	£145
RED WINE	Bottle
AMARONE DELLA VALPOLICELLA, PRÀ Veneto	£295
SAN LEONARDO, TENUTA SAN LEONARDO Trentino	£375

Vini Rossi

	175ml	250ml	Bottle
NORTHERN ITALY			
TEROLDEGO ROTALIANO, TERRAZZE DELLA LUNA Trentino	£10.50	£14.50	£39
MERLOT SOLITI, IL CASCINONE Piemonte	£14	£17.50	£49
PINOT NERO, BOTTEGA VINAI Trentino	£15	£18	£50
BARBERA D'ASTI SUPERIORE RIVE, IL CASCINONE Piemonte	-	-	£60
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
CENTRAL ITALY	175ml	250ml	Bottle
CHIANTI CLASSICO, SAN FELICE Toscana	£16	£20	£59
MORELLINO DI SCANSANO, LE ROGAIE, LE FORTETO Toscana	-	-	£69
CHIANTI CLASSICO, PÈPPOLI, ANTINORI Toscana	-	-	£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
MERLOT MONTIANO, FAMIGLIA COTARELLA Lazio	-	-	£160
BRUNELLO DI MONTALCINO, PIAN DELLE VIGNE, ANTINORI Toscana	-	-	£165
POGGIO ALLE NANE, LE MORTELLE, ANTINORI Toscana	-	-	£185
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	£17	£22	£62

All wine vintages are subject to availability, wines by the glass are also available in 125ml.

Aperitivi

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

APEROL SPRITZ

Aperol, Prosecco & Fever-Tree blood orange soda
£16

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette
strawberry aperitif, Fever-Tree soda, Prosecco
£16

MANGO & PASSION FRUIT SPRITZ

Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda
£15

NEGRONI

Malfy Originale gin, Campari
& Carpano Classico vermouth
£15

HUGO SPRITZ

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

BELLINI

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

RUBY SPRITZ

Everleaf Mountain – cherry blossom & rosehip,
Fever-Tree Light Tonic, strawberry & lemon (0%)
£9.50

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%)
£8.50

ALLERGY & NUTRITIONAL INFORMATION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements.

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Pane E Olive

PANE ALL'AGLIO CON POMODORO 698kcal Garlic bread with San Marzano tomatoes & basil (VE)	£9.50	OLIVE 243kcal Marinated giant Apulian Cerignola olives (VE)	£6.50
PANE ALL'AGLIO CON FORMAGGI 658kcal Garlic bread with mozzarella & smoked provola cheese (V)	£10	PANE DELLA CASA 743kcal £7.50 Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)	
PANE ALL'AGLIO 692kcal Garlic bread with fresh garlic & extra virgin olive oil (VE)	£9		

Stuzzichini

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

ANTIPASTI ALLA LUCIANO 1497kcal £38

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.

TRE CICCETTI 1507kcal £35

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

Bruschetta E Antipasti

BRUSCHETTA AL POMODORO 257kcal Heritage tomato, fresh basil & extra virgin olive oil on toasted ciabatta (VE)	£11.50	MINISTRONE 271kcal Classic Italian vegetable soup, home baked focaccia (VE)	£11
CALAMARI FRITTI 459kcal Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	£17.50	ARANCINE AL RAGÙ 542kcal Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce	£14.50
PÂTÉ TOSCANO 495kcal Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted ciabatta	£13.50	COCKTAIL DI GAMBERETTI 441kcal Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread	£19
BRUSCHETTA CON GAMBERONI 706kcal Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	£17	BRUSCHETTA AL PROSCIUTTO DI PARMA 248kcal Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta	£16
BURRATA 544kcal Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)	£16.50	GAMBERONI FRITTI 545kcal Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	£19.50
COZZE CON CREMA E VINO BIANCO 437kcal Sautéed Scottish mussels with white wine, garlic & cream, served with toasted ciabatta	£17	CAPRESE 318kcal Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)	£17

CAPESANTE

Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs
 264kcal £21 / 425kcal £35



Vini Bianchi

	175ml	250ml	Bottle
NORTHERN ITALY			
CHARDONNAY, TERRAZZE DELLA LUNA Trentino	-	-	£39
SAUVIGNON BLANC CAMILLONA, IL CASCINONE Piemonte	£14	£17.50	£49
PINOT GRIGIO, BOTTEGA VINAI Trentino	£15	£18	£52
SOAVE OTTO, PRÀ Veneto 🇮🇹	-	-	£56
PINOT GRIGIO RULENDIS, CAVIT Trentino	-	-	£64
GAVI DI GAVI, NUOVO QUADRO Piemonte	£17.50	£22.50	£65
RIESLING LANGHE, PODERI COLLA Piemonte	-	-	£67
COLBARACA SOAVE CLASSICO, MASI Veneto 🇮🇹	-	-	£69
CHARDONNAY MASO TORESELLA, CAVIT Trentino	-	-	£70
SAUVIGNON BLANC LANGHE, MARCHESI DI GRÉSY Piemonte	-	-	£73
VINNAE RIBOLLA GIALLA, JERMANN Friuli-Venezia Giulia	-	-	£105
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	£46
PECORINO VELLODORO, UMANI RONCHI Abruzzo	-	-	£65
EST! EST!! EST!!! POGGIO DEI GELSI, FAMIGLIA COTARELLA Lazio	-	-	£72
SOUTHERN ITALY & THE ISLANDS	175ml	250ml	Bottle
GRECANICO, VIALETTO Sicilia	£10.50	£14.50	£39
FALANGHINA, MONTECALVO Campania	£12.50	£15.50	£43
GRILLO OLLI, FEUDO MACCARI Sicilia	-	-	£53
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
CHASSAGNE-MONTRACHET 1ER CRU CHAUMÉES, PHILIPPE COLIN Burgundy, France			£395


Sparkling Wine

	125ml	Bottle
PROSECCO		
CAVIT DOC BRUT NV Veneto	£12	£47
ROSÉ, CASA CANEVEL Veneto	£13	£54
MONTRESOR MILLESIMATO EXTRA DRY Veneto	-	£57
FRANCIACORTA	125ml	Bottle
FERGHETTINA BRUT NV Lombardia	-	£80
FERGHETTINA MILLEDI BRUT Lombardia	-	£81
FERGHETTINA ROSÉ BRUT Lombardia	-	£85
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	-	£180
POL ROGER BRUT Épernay	-	£200
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE Tours-Sur-Marne	-	£225
RUINART ROSÉ BRUT NV Reims, France	-	£225
RUINART BLANC DE BLANCS BRUT NV Reims	-	£235
VEUVE CLICQUOT LA GRANDE DAME BRUT Reims	-	£340
DOM PÉRIGNON BRUT Épernay	-	£440
GRAND SIÈCLE BY LAURENT-PERRIER ITERATION N°26 Tours-Sur-Marne	-	£470
KRUG GRANDE CUVÉE 167 ÈME BRUT NV Reims	-	£475
LOUIS ROEDERER CRISTAL BRUT Reims	-	£510

Vini Rosé

ITALY & SOUTH EAST FRANCE	175ml	250ml	Bottle
BARDOLINO CHIARETTO, MONTRESOR Veneto 	£12.50	£15.50	£44
NEGROAMARO, VERSANTE Puglia	-	-	£52
M DE MINUTY, CHÂTEAU MINUTY Côtes de Provence	£17	£22.50	£65
WHISPERING ANGEL, CHÂTEAU D'ESCLANS Côtes de Provence	-	-	£75
ROSÉ ET OR, CHÂTEAU MINUTY Côtes de Provence	-	-	£95

Insalate

CAESAR 827kcal Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano & classic Caesar dressing	£22	TRE COLORI 457kcal Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil 	£21.50
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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.

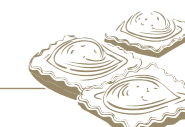
RISOTTO PESCATORE (Serves 2) 2212kcal Risotto mantecato with fresh seafood, wild red king prawns, mussels, clams & calamari with chilli, garlic & tomato	£26pp	SPAGHETTI AL TARTUFO (Serves 2) 1215kcal Spaghetti alla chitarra with creamy black truffle & pecorino Romano sauce. Served in a pecorino Romano wheel	£26pp
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RISOTTO FUNGHI 742kcal Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil 	£22	BUCATINI ALLA CARBONARA 1016kcal Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano	£22
LINGUINE ALLE VONGOLE 772kcal 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	£29	TROFIE AL SALMONE AFFUMICATO 912kcal Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce	£24
LASAGNE 911kcal Layers of pasta with slow cooked beef ragù, baked with a creamy béchamel sauce, pecorino Romano & fresh basil pesto	£21.50	TROFIE ALL'ARRABBIATA 701kcal Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes 	£19.95
FETTUCCINE ALLA BOLOGNESE 640kcal Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	£24	LINGUINE AI FRUTTI DI MARE 821kcal Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	£29.95
SPAGHETTI ALL'ARAGOSTA 898kcal Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes	£46	FETTUCCINE CON SALSICCIA 1232kcal Sautéed Tuscan sausage with rosemary & wild mushroom cream	£22

PASTA FRESCA

RAVIOLI DI ZUCCA E RICOTTA 905kcal Roasted Delica pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper 	£22	RAVIOLI CON GAMBERI ROSSI 696kcal Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil	£26
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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



MERLUZZO ALLA NAPOLETANA 649kcal Wild Atlantic cod with salame Napoli, new potatoes, baby plum tomatoes & fresh rosemary	£34	SALMONE 980kcal Roast Loch Duart salmon fillet with sauteed Scottish mussels & Martini Bianco creamy sauce	£34.50
TONNO AL PEPE 490kcal Line caught yellowfin tuna steak lightly peppered & grilled with garlic green beans, baby plum tomatoes & Leccino olives	£34.95	BRANZINO 639kcal Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£35

Dalla Terra

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

BRASATO DI MANZO AL VINO ROSSO 1140kcal Slow cooked beef with red wine, garlic & thyme served with toasted ciabatta	£27	POLPETTE AL SUGO 1107kcal Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£23
POLLO RIPIENO 846kcal Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto	£27.50	POLLO MARINATO 1156kcal Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£29.95
MELANZANE ALLA PARMIGIANA 783kcal Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£23	VITELLO ALLA MILANESE 569kcal Crispy veal escalope in breadcrumbs with lemon, garlic, rosemary & sage	£33.50
CHEESEBURGER ALL'ITALIANA 1256kcal Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise	£22.95	SCALOPPINE DI POLLO 804kcal Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce	£26

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 610kcal/509kcal (300g/225g) £49.95/£37.95
RIBEYE 1043kcal/738kcal (300g/225g) £51.95/£39.95
FILLET 848kcal (225g) £47.95

Served with fries and your choice from one of our freshly prepared sauces; green peppercorn 121kcal, creamy mushroom 98kcal, red wine 25kcal, salsa verde 232kcal



PRIME CUTS

Ideal for sharing

TAGLIATA DI MANZO 2186kcal £95 Dry aged ribeye on the bone (900g) & fries
CHATEAUBRIAND 1661kcal £89.50 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.

NAPOLETANA 1368kcal Pizza bianca with sautéed Tuscan sausage, friarielli broccoli, mozzarella & Calabrian chilli flakes	£20	MARINARA 710kcal San Marzano tomatoes, anchovies, Leccino olives, garlic & oregano	£20
PROSCIUTTO DI PARMA 1046kcal Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£21.50	CALZONE 981kcal Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	£21.50
CAPRICCIOSA 1063kcal Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives	£20	MARGHERITA 819kcal Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil	£18.75
POLLO 980kcal Marinated grilled chicken, mozzarella, San Marzano tomatoes & fresh basil	£20	PICCANTE 1064kcal 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 ARROSTO 321kcal Roast seasonal vegetables	£6.95	INSALATA DI RUCOLA 124kcal Rocket & pecorino salad with extra virgin olive oil	£6.95
BROCCOLETTI 235kcal Sautéed tenderstem broccoli with fresh red chilli & garlic butter	£6.95	CAESAR 313kcal Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing	£6.95
SPINACI 95kcal Spinach with garlic & extra virgin olive oil	£6.95	PATATINE FRITTE CON TARTUFO 464kcal Potato fries with truffle pecorino	£8.95
ZUCCHINE FRITTE 134kcal Courgette fries	£6.95	PATATE AL FORNO 370kcal Roasted rosemary, garlic & olive oil potatoes	£6.95
INSALATA DELLA CASA 202kcal Mixed salad leaves with cucumber & baby plum tomatoes	£6.95	PATATINE FRITTE 275kcal Potato fries	£6.95

Fantastico

AVAILABLE MONDAY TO FRIDAY FROM 12NOON - 5PM
2 COURSES £26

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

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

LUCIANO

GINO D'ACAMPO

Dolci

*Enjoy a glass of Angelorum Recioto Della Valpolicella Classico, Masi,
with your chosen dessert for just £10 (50ml)*

CREMA BRUCIATA 505kcal £11

Italian style creme brûlée with a caramelised sugar crust
served with pistachio & hazelnut biscotti (V)

TIRAMISÚ 614kcal £11

The ultimate Italian dessert (V)

CHEESECAKE AL CIOCCOLATO E NOCCIOLA 839kcal £11

Chocolate & hazelnut cheesecake with Ferrero Rocher
& sour cherry compote (V)

PANNA COTTA 405kcal £11

Panna cotta with Baileys Irish cream, espresso caramel
& crushed amaretti

TORTINO AL CIOCCOLATO 810kcal £11

Warm baked chocolate fondant with chocolate sauce
& panna gelato (V)

AFFOGATO 250kcal £9.50

A scoop of panna gelato served with a shot of amaretto
liqueur & espresso coffee (V)

GELATO 620kcal £9.50

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna,
blood orange sorbet, served with pistachio & hazelnut biscotti (V)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements.

An optional service charge will be added to your bill.

LUCIANO

GINO D'ACAMPO

Dessert Wines & Digestif

*Let us compliment your dessert choice with a stunning mouthfeel
of honey nectar in a glass - Salute!*

PASSITO DI PANTELLERIA, 'BEN RYE', DONNAFUGATA Sicilia	75ml £18 50cl £92
VIN SANTO DEL CHIANTI CLASSICO, MARCHESI ANTINORI Toscana	75ml £18 37.5cl £92
ANGELORUM RECIOTO DELLA VALPOLICELLA CLASSICO, MASI Veneto	75ml £21 37.5cl £98
AMARO DEL CAPO 50ml	£11
AMARO MONTENEGRO 50ml	£11
BEPI TOSOLINI LIMONCELLO 50ml	£12
GRAPPA I LEGNI ROVERE, BEPI TOSOLINI 50ml	£12

Hot Drinks & Iced Coffee's

ESPRESSO	£4 / £4.95	HOT CHOCOLATE	£4.95
MACCHIATO	£4 / £4.95	PUMPKIN SPICED LATTE	£5.15
AMERICANO	£4.95	<i>Neapolitan coffee combined with your choice of milk & pumpkin spice syrup</i>	
CAPPUCCINO	£4.95	GINGERBREAD LATTE	£5.25
FLAT WHITE	£4.95	<i>Neapolitan coffee combined with your choice of milk, gingerbread syrup & gingerbread biscuit</i>	
CAFFÈ LATTE	£4.95	HOT CHOCOLATE & PUMPKIN PUNCH	£9.75
CAFFÈ MOCHA	£4.95	<i>Havana 7yr Rum, Mozart pumpkin spice liqueur, hot chocolate with your choice of milk & whipped cream</i>	
LOOSE LEAF TEA	£4.95	<i>Try our zero-alcohol variation £5.75</i>	
English Breakfast Earl Grey Camomile Green Peppermint			
FRESH MINT TEA	£4		
DAIRY ALTERNATIVES			
Oat Soya Almond			