

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".

C. D'Acampo
xxx

• APERITIVI •

APEROL SPRITZ

Aperol with Prosecco & Fever-Tree soda

£8.50

MANGO FANDANGO

Arber pineapple gin & Melonade melon aperitif with Fiorente elderflower liqueur, mango, apple & lime

£8.85

STRAWBERRY & NECTARINE SPRITZ

Chamberyette strawberry aperitif & Aelred Nectarine with Prosecco & Fever-Tree soda

£8.85

LITTLE ITALY

Woodford Reserve Bourbon with Cynar & Berto Rosso Vermouth

£8.95

AMALFI SPRITZ

Cocchi Americano & Melonade melon liqueur with Fiorente elderflower liqueur, Prosecco & Fever-Tree soda

£8.75

THE PINEAPPLE EXPRESS

Finlandia vodka with Aperol, lime, passion fruit & pineapple

£8.75

GRAPEFRUIT & RASPBERRY SPRITZ

Pampelle grapefruit aperitif & Cocchi Americano Rosa with raspberry, Prosecco & Fever-Tree soda

£8.85

NEGRONI

Hayman's London Dry gin with Campari & Berto rosso vermouth

£8.25

• BREAD & OLIVES •

Everyone has a favourite smell that reminds them of home and mine is the smell of baked bread. My grandfather built a wood-burning oven in his garden & many local people used to bring him simple ingredients like flour, yeast, salt & extra virgin olive oil for him to make breads or pizza in exchange for meat, fish or cheeses.

CERIGNOLA OLIVES (Ve)

In Italy we have hundreds of varieties of olives and for you I have chosen one from the Tavoliere, in Puglia. It's juicy, sweet and full of flavour.

£4.75

GARLIC BREAD

FRESH GARLIC & PARSLEY (Ve)

£5.50

TOMATO & BASIL (Ve)

£6.25

SMOKED PROVOLA CHEESE
& MOZZARELLA (v)

£6.95

- Bread Board -

FOCACCIA WITH CHERRY TOMATOES & OLIVES, CIABATTA BREAD, GRISSINI WITH PECORINO
SERVED WITH CREAMY PESTO DIP (v)

*A true Italian meal should always start with a selection of proper Italian breads.
We make all our bread by hand using traditional methods.*

Italian Coastal Escape p.167, Italian Home Baking p.22 & 188
£5.25

• SHARING •

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

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO,
BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKEs, SUN-DRIED TOMATOES & OUR BREAD BOARD

*A selection of the best Italian ingredients on one board. My cured hams are all from Emilia-Romagna and Trentino and the mozzarella and buffalo ricotta are from Campania, the region in which I was born.
The chargrilled baby artichokes are a must try – the food of gods!*

£24.95

- Dunky Dunky Tomato Scarpetta -

BAKED FOCACCIA & CIABATTA BREAD SERVED WITH A MARZANINO TOMATO, OLIVE OIL,
GARLIC & FRESH BASIL SAUCE (Ve)

This is a light and delicious sharing starter that I've created with mini San Marzano tomatoes to give you the authentic taste of Napoli.

£12.25

- Cicchetti 4 You -

PARMA HAM WITH SPICY 'NDUJA, HONEY & PISTACHIO NUTS, CRISPY COD & LEMON MAYONNAISE,
KING PRAWNS & CHILLI MAYONNAISE, TOMATO & BASIL (Ve) ON TOASTED CIABATTA

Cicchetti are little bar snacks that are unique to Venezia and always best served with a glass of chilled Italian white wine, great for sharing.

A Taste of the Sun p.16, Italian Adriatic Escape p.12

£21

• 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 information is available on request.

• BRUSCHETTA & ANTIPASTI •

In my family, we always start with antipasti & bruschetta (pronounced Brus-ketta, everyone!) I absolutely love this part of the meal; the sharing of good food with friends & family creates such a relaxed atmosphere.

ASPARAGUS

BUTTER & PECORINO CHEESE (v)

Asparagus with melted butter is a classic combination, but what makes this dish special is the Pecorino - an Italian cheese made from sheep's milk, with a sharp, salty flavour.

Italian Express p.171

£8.95

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco.

Italian Adriatic Escape p.12

£9.50

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage.

Italian Adriatic Escape p.12

£7.95

CHICKEN LIVER PÂTÉ

MUSTARD FRUITS & TOASTED

GARLIC CIABATTA

There is nothing more comforting than pâté and toast, especially when it has the beautiful fresh flavour of one that is homemade.

Italian Express p.38

£7.75

ARANCINE

CRISPY RICE CROQUETTES STUFFED WITH CREAMY TALEGGIO CHEESE & PEAS, TOMATO & RED PEPPER SAUCE

While I was filming in Sicilia, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too!

Veg Italia p.160

£8.50

BURRATA WITH FRESH TOMATO & CHILLI SALSA

CREAMY MOZZARELLA PUGLIESE & TOASTED CIABATTA (v)

Originating in southern Italy, where fresh, creamy burrata is produced, this dish is simplicity at its best. Tomatoes are a rich source of vitamins, potassium and antioxidants, so this dish is full of goodness. Served with toasted ciabatta to mop up the delicious juices.

Veg Italia p.31

£9.75

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes.

So that's exactly what we do!

Italian Adriatic Escape p.12

£6.95

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes. "It's a taste of Casa D'Acampo"

£8.95

CARPACCIO

THINLY SLICED BEEF FILLET, ROCKET & PARSLEY OIL DRESSING

Carpaccio of beef is a dish that is served every Sunday in many Italian homes. Our Aberdeen Angus beef fillet is aged for 28 days and served with a gremolata sauce and wild rocket leaves.

Italian Escape p.144

£11.95

GENOVESE MUSSELS WITH PESTO & OLIVES

TOASTED CIABATTA

Basil pesto and mussels, it's not a combination you see every day but in Genova it seems to be the "new thing" to do. Honestly, I wasn't very sure at the beginning but as soon as I tried it, I quickly changed my mind. The sweet pesto works perfectly with the mussels and the adding of the olives is the "cherry on the cake", simply Fantastico!!!

Italian Express p.46

£9.50

• PIZZA •

I'm sure my mother must have weaned us on pizza - I don't ever remember life without it!

CAPRICCIOSA

£13.25

HAM, MOZZARELLA, MUSHROOMS & OLIVES

Capricciosa means 'the naughty one', and this pizza is so called because it was created to please everybody. Perfect for a starter, great in a packed lunch, delicious if you are watching a movie... I've even been known to eat it cold for breakfast after a heavy night. Yum yum!
Italian Escape p.108

SUPER-SPICY

£14.50

SPICY SALAME, 'NDUJA, PEPPER, MOZZARELLA, PARSLEY & CHILLI

This is the pizza for when the boys come round to watch football. I like to use a spicy salame that has a real kick (no pun intended), but you can go as hot as you can handle! I'm a real fan of heat, so I like to pep it up even more with a good dash of chilli flakes. Fondo alla rete, or 'back of the net', as we say in Italy!
Healthy Italian For Less p.96

MARINATED & GRILLED CHICKEN

£13.95

MOZZARELLA, TOMATO & FRESH BASIL

I am breaking so many rules with this pizza... Generally speaking, Italians NEVER put chicken on pizza. The Brits love chicken, and they love pizza, so this is my gift to you! We marinate the chicken to retain its succulence, and top it on an otherwise classic Margherita pizza.

FIorentina

£13.50

SPINACH, EGG, TOMATO, MOZZARELLA & PECORINO CHEESE (v)

This is a firm favourite in the D'Acampo household and there's always an argument over who gets the last piece. My eldest son, Luciano, usually wins. By the way, this classic from Firenze is a great way to make sure everyone's getting their greens...
Italian Escape p.111

PARMA HAM & GORGONZOLA

£14.50

MOZZARELLA & TOMATO

Gorgonzola and Parma ham both originate in northern Italy and make a great combination. I often prepare this pizza for my boys, and sometimes we ring the changes by using cooked ham or salame instead of Parma ham.
Italian Express p.88

THE REAL NEAPOLITAN

£15.25

ITALIAN SAUSAGE, FRIARIELLI, MOZZARELLA & CHILLI

If you go to Napoli you will find this pizza everywhere. At my restaurants, my aim is always to serve you not only the best food but a real Italian eating experience. Friarielli with mozzarella, proper Italian sausages, chilli and extra virgin olive oil.

CALZONE

£14.50

FOLDED PIZZA STUFFED WITH MOZZARELLA, BASIL, PEPPERS & SALAME NAPOLI

My late father, *Ciro*, absolutely loved this recipe and always ordered it when we went to a pizzeria, so it has to be in my pizza section. Try it - I think you'll agree that *Ciro* was a very wise man.
Italian Escape p.126

CLASSIC MARGHERITA

£11.25

MOZZARELLA, TOMATO & FRESH BASIL (v)

This classic Neapolitan pizza was created for Margherita, the Queen of Italy. Along with the Marinara, it's the pizza of choice for any native Neapolitan.
Italian Home Baking p.170

MARGHERITA WITH BURRATA

£12.75

CREAMY MOZZARELLA PUGLIESE, TOMATO & FRESH BASIL (v)

Swapping out mozzarella for burrata cheese gives my otherwise classic Margherita a luxury twist.

• SALADS •

We always strive to use the freshest seasonal ingredients wherever possible..

CHICKEN & SPICY SALAME

£8.95/£13.25

CHERRY TOMATOES & ITALIAN BEANS

Every now and then I go on a health kick and watch what I eat, especially in the evenings. This salad is an amazing option for spring and summer: filling, delicious and incredibly good for you.
Pronto! p.36

HERB-CRUSTED HAM & AVOCADO

£8.95/£13.25

SUN-DRIED TOMATOES, SWEETCORN, ROCKET, PECORINO CHEESE & MUSTARD DRESSING

This salad makes a great lunch or supper, in addition to ham it contains all kinds of goodies, including avocado which is incredibly nutritious and sweetcorn, rich in vitamins, minerals and antioxidants.
Italian Express p.156

CAPRESE

£8.50/£12.75

CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA (v)

No matter where you are in Italy, the Caprese salad is always a main feature on any menu and for any occasion. The combination of tomatoes, mozzarella and basil is perfect for the palate as well as pleasing to the eyes.
Italian Express p.33

GRILLED CHICKEN CAESAR

£8.95/£13.25

GEM LETTUCE, PANCETTA, CROUTONS, PECORINO CHEESE & CAESAR DRESSING

The popularity of this salad around the world is most likely due to a man that bears the salad's name, Caesar Cardini. Here I have made it my own. Enjoy!

• PASTA, RISOTTO & RAVIOLI •

I can talk about pasta all day long. It's definitely the one thing I'd be happy to eat every day for the rest of my life. There are so many different pasta shapes & of course, sauces to accompany them. How could anyone ever tire of a perfect plate of pasta?

LINGUINE WITH CLAMS

CHERRY TOMATOES, GARLIC, CHILLI & PARSLEY

This is the first meal I order whenever I go home to Napoli. I absolutely love the flavour of fresh clams - so much so that I often order them just cooked in olive oil and garlic. Never put grated cheese on top - it doesn't work with the freshness of the sauce.

Italian Escape p.99

£15.50

PAPPARDELLE WITH MEATBALLS

BEEF & PORK, TOMATO, CHILLI & PARSLEY

This is a family favourite and a staple for the kids. True Italians would never serve spaghetti with meatballs; it has to be fettuccine or pappardelle pasta to be authentic.

Italian Escape p.85

£13.75

KING PRAWN RISOTTO

ASPARAGUS, PEA, LEEK & PECORINO CHEESE

Traditionally called risotto primavera, this dish is my take on an Italian classic. We use the finest Arborio rice from the regions of Piemonte and Lombardia. This risotto is a best seller in my restaurants, and is a really lovely, fresh-tasting recipe.

Italian Express p.100

£14.50

SPINACH & RICOTTA RAVIOLI

SAGE BUTTER & TOASTED ALMONDS (v)

In the D'Acampo family we adore making fresh filled pasta and this recipe is one of our top ten must have meals.

£12.75

LINGUINE WITH LOBSTER

CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI & PARSLEY

People often ask me what I would choose for my last supper. Well, this is it! Lobster can be a bit expensive, but the flavour is superb and, for a special occasion - or even if you just fancy a treat - it's worth splurging for such an amazing pasta dish.

Gino's Pasta p.60

£27.25

PAPPARDELLE BOLOGNESE

SLOW COOKED BEEF RAGÙ & PECORINO CHEESE

I have used my grandfather's recipe since I was 16 years old and I still think it's the best Bolognese sauce ever. My nonno Giovanni would be so proud to have this dish on my restaurant's menu.

Gino's Pasta p.27

£13.75

LASAGNE

SLOW COOKED BEEF RAGÙ, TOMATO, PECORINO CHEESE & BASIL PESTO

I probably should have named this dish after my mother, Alba. She first showed me how to make it when I was about 8 years old and was always my sternest critic. That's why I have to make sure it's always just right!

Gino's Pasta p.121

£13.75

CRAB & PROSECCO LINGUINE

CHERRY TOMATOES, CHILLI & GREEN OLIVES

Venezia Rialto Fish Market is a vibrant, bustling place full of amazing fresh produce. The fishmongers start work so early they can often be seen enjoying their lunch with a glass of Prosecco by 9am. So you can see where I found my inspiration for this recipe.

Italian Adriatic Escape p.112

£18

RIGATONI ARRABBIATA

CHILLI, GARLIC & TOMATO (Ve)

Arrabbiata means 'angry' in Italian, and I guess they used it to name this dish because of the heat of the chilli peppers in the sauce. This dish is fiery, fun and always fantastic!

Gino's Pasta p.122

£10.50

LINGUINE WITH SEAFOOD

WILD RED PRAWN, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

This has to be one of my mother's best creations - she prepared it for me every time I visited her. Please do not ask for grated cheese on top; it's not how seafood is eaten in Italy and you would never have wanted to upset my mother!

Gino's Pasta p.65

£18.25

BUCATINI CARBONARA

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

We make it like it should be made - no cream, just free range eggs, Pecorino cheese from Sardegna and diced crispy pancetta from Emilia-Romagna.

Gino's Pasta p.146

£13.75

• MAINS •

As well as loving all kinds of meat, I can't remember a time when I didn't enjoy fish at least once a week. As you know, I'm from the south of Italy, where seafood is so fresh and abundant that many people eat it daily.

SAUTÉED KING PRAWNS WITH GARLIC, CHILLI & PROSECCO

£24

TOASTED CIABATTA & GRILLED LEMON

Many restaurants along the Adriatic coast of Italy offer their own version of this deliciously spicy prawn dish. It looks and tastes so decadent, yet is so incredibly easy to prepare. I like to use the biggest prawns I can get my hands on, but smaller ones work just as well.
Italian Adriatic Escape p.29

LAMB STEW PUGLIESE

£19.50

RED WINE, LECCINO OLIVES, PEAS & TOASTED CIABATTA

The area of Polignano a Mare, in Puglia is famous for its wonderful fresh vegetables - especially salad, olives and potatoes - I decided to combine local produce with lamb to make this delicious stew. This dish is definitely one of the highlights from my TV series - it's comforting, delicious and easy to make.
Italian Adriatic Escape p.78

VEAL MILANESE

£27.95

CRISPY FRIED ROSE VEAL CUTLET IN BREADCRUMBS, GARLIC & ROSEMARY

This is a Milanese classic and is one of my favourite ways to eat a veal chop. I prepared it for my friends in Treviglio, about 40 kilometres east of Milano, after a very long cycle ride around the town on the wonderful Bianchi bike I had borrowed from the factory where these iconic bicycles are produced.
Italian Express p.138

AUBERGINE PARMIGIANA

£12.95

SMOKED PROVOLA CHEESE, PECORINO TOMATO & BASIL PESTO (v)

My favourite way to cook aubergines. This recipe has been in my family for many generations and I want you to experience it for yourselves.
Veg Italia p.187

MEATBALLS IN A SPICY TOMATO SAUCE

£13.95

BEEF & PORK, TOMATO, CHILLI, BASIL, SERVED WITH TOASTED CIABATTA

I cooked these meatballs in Verona, after spending the afternoon as a life model for a group of artists... what an experience! This dish is really delicious and filling.
Italian Express p.135

CRISPY CHICKEN BREAST

£17.50

STUFFED WITH MOZZARELLA, SUN-DRIED TOMATOES & BASIL PESTO

Pesto originated in Genova and is a firm favourite as a pasta sauce choice, but why stop there? Here pesto makes stuffed breaded chicken extra special; done like this, it really doesn't get any better.
A Taste of the Sun p.156

CAPRI-STYLE PAN-FRIED SEA BASS

£19.95

CHERRY TOMATOES, LECCINO OLIVES & BASIL

Simple yet so full of flavour, this is a classic dish from Capri, a beautiful island off the Sorrentina peninsula.
Italian Coastal Escape p.77

COD NAPOLETANA

£20.50

SALAME, CHERRY TOMATOES, POTATOES & ROSEMARY

Cod is such an excellent fish - firm, meaty and delicious served simply with salt and olive oil or with a sauce; it really is a fish that can go with most things. I like this recipe as the ingredients remind me of my home in Napoli.
Pronto p.147

CHICKEN BREAST IN A LEMON & CAPER SAUCE

£16.75

GREEN BEANS, PARSLEY & GARLIC

Although the combination of lemon and capers is commonly used in fish dishes, it works just as well with chicken. The sharpness of the lemon and the salty tanginess of the capers contrast beautifully with the delicate flavour of the meat.
Italian Express p.124

CRISPY DUCK

£18.75

CHERRY & RED WINE SAUCE

Cherries are very popular in Italy - particularly in Emilia-Romagna and Veneto, where there is a famous local cherry festival (Sagra delle Ciliegie) in the old town of Marostica from May to June each year. The sweet cherry sauce and crispy duck are a match made in heaven!
Hidden Italy p.121

• MY SPECIALITY GRILL •

Translated from "Grigliata", this is a traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour. At my restaurants, you can choose from high quality cuts of meat, fish and chicken, steeped in marinade, seared on our grill and served with home made sauces or salsas, each chosen to complement the natural flavours of each dish.

VEAL CHOP

£27.95

GRILLED PEPPERS, CHERRY TOMATOES & CAPERS

This is my idea of a rustic, healthy recipe and is inspired by my journey through Marche, the veal chop works perfectly with the piquancy of the capers and sweetness of the cherry tomatoes.
Italian Adriatic Escape p.86

CHICKEN SKEWERS

£16.95

ITALIAN BEANS, FENNEL & MINT

This is a great way to cook chicken – the sweetness of the marmalade combines with the smokiness and spice of the paprika to give a delicious glaze.
Italian Adriatic Escape p.92

SWORDFISH

£19.50

ROAST NEW POTATOES & GREMOLATA

I cooked this dish overlooking the beach at Pescoluse, on the Puglian coast. It's known as the Maldives of Salento and is a hidden paradise. Gremolata is a dressing of raw chopped garlic, parsley and lemon zest, perfect with the simply grilled swordfish.
Italian Adriatic Escape p.52

PORK BELLY

£17.50

SPINACH, WATERCRESS, ROCKET & HAZELNUTS

This classic Piemontese recipe uses pork belly that needs slow-cooking before grilling to get the best flavours. The pepperiness of the rocket and watercress are perfect with the rich meat and the hazelnuts add extra crunch.
Healthy Italian For Less p.129

LAMB CUTLETS

£20.75

GRILLED PANCETTA, HONEY, LEMON & ROSEMARY SAUCE

Inspired by the authentic Roman cooking of Anna Dente, this dish reflects the Romans' love of meat and all things sweet.
Italian Escape p.134

FISH SKEWERS WITH SPICY TARTARE SAUCE

£22.25

SWORDFISH, CALAMARI & KING PRAWNS

I barbecued these delicious fish skewers on the beautiful beach of San Domino, one of the Tremiti Islands.
Italian Adriatic Escape p.49

• STEAKS •

Specialising in the best steak cuts provided by my very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, my cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days.

Served with fries and your choice from one of our freshly prepared sauces;
peppercorn, blue cheese (v), arrabbiata (v), salsa verde (v)

ABERDEEN ANGUS & HEREFORD

Aged 28 days. Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

RUMP (225g)

£21

SIRLOIN (225g)

£22.95

RIBEYE (225g)

£24.75

FILLET (225g)

£29.50

ITALIAN STYLE CHEESEBURGER

BALSAMIC CARAMELISED ONIONS,
SPICY MAYONNAISE & FRIES

Here's my Italian style cheeseburger for you to enjoy. I love using Provolone cheese as it goes so well and melts beautifully on top of the beef patties.
Italian Express p.129

£14.50

BISTECCA FIORENTINA

SIRLOIN ON ONE SIDE OF THE BONE
& FILLET ON THE OTHER (800g)

Native British breeds dry aged for up to 35 days. Perfect for sharing. Served with fries and your choice from one of our freshly prepared sauces.

£64.75

• SIDES •

I find that carefully chosen side dishes really enhance the meal & can be every bit as good as the dish taking centre stage.

TENDERSTEM BROCCOLI

£4.50

CHILLI, OLIVES & PECORINO CHEESE (v)

This recipe is based on one I tried when filming in the Tremiti Islands, a beautiful archipelago in the Adriatic sea. It is a dish typical of the region - simple to cook, yet delicious. A perfect side for grilled meats or fish.
Italian Adriatic Escape p.171

GRILLED RED & YELLOW PEPPERS

£4.50

CHERRY TOMATOES & CAPERS (Ve)

Sweet red and yellow peppers grow all over Italy, but the best ones are from Umbria and Piemonte - which is where this colourful rustic dish originates.
Hidden Italy p.18

TOMATO & BASIL SALAD

£4.25

BALSAMIC DRESSING (Ve)

I have carefully selected the best tomatoes for this simple salad. The only thing we have to do is fold in a few fresh basil leaves and job done!

ROCKET & PECORINO SALAD

£4.25

BALSAMIC DRESSING

A simple, classic Italian salad... the best rocket leaves, a mature Pecorino cheese and fantastic balsamic vinegar.

MIXED SALAD

£4.25

ROCKET, SPINACH, TOMATOES, CUCUMBER & FENNEL (Ve)

A simple salad to complement any of my dishes.

ROAST NEW POTATOES

£4.50

PEPPERS, GARLIC & ROSEMARY (Ve)

This is the way my mother used to cook potatoes for me when I was growing up, and it's how I make roast potatoes for my wife and children today. It makes a perfect accompaniment to any fish or meat dish.
Italian Express p.174

SPICY SPINACH

£4.50

GARLIC & CHILLI (Ve)

There is nothing healthier or tastier than a good plate of spinach. The combination of the garlic and the chilli works beautifully with the earthiness of the spinach.
Fantastico! p.133

TRUFFLE CHEESY FRIES

£4.50

PECORINO CHEESE (v)

Fried potatoes, served with truffle oil and grated Pecorino cheese sprinkled on top... do I really need to say any more?

FRIES

£4.25

SEA SALT (v)

Fried potatoes served with sea salt.

COURGETTE FRIES

£4.50

SEA SALT (v)

Slightly naughty, but a little bit virtuous too (after all, it's a green vegetable and one of your five-a-day, right?), these fries are amazingly addictive and my kids love them.
Italian Escape p.226

• SUNDAY ROASTS •

AVAILABLE SUNDAYS

12NOON - 6PM

SLOW ROAST BEEF

Aged 28 days, Aberdeen Angus beef rump with garlic & thyme

HERB ROAST CHICKEN

Lemon & rosemary

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. Ask your server to see our separate menu.

• BAMBINO •

UNDER THE AGE OF 11

See our separate children's menu. Offering a selection of classic Italian dishes in smaller portions.

• VEGETARIAN • & VEGAN

Offering a selection of vegetarian and vegan dishes, ask your server to see our separate menu.

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 and cocktails. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

Join Club Gino today, our lifestyle rewards club.
You will receive a minimum of 5% back on your
card on everything you spend together with a
Welcome Dining Gift. In addition take advantage
of many other club member privileges.

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