

GINO

D'ACAMPO

VEGETARIAN & VEGAN

• SHARING •

- 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

• ANTIPASTI •

CERIGNOLA OLIVES (Ve)

£4.75

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.

GARLIC BREAD

FRESH GARLIC & PARSLEY (Ve)

£5.50

TOMATO & BASIL (Ve)

£6.25

SMOKED PROVOLA CHEESE & MOZZARELLA

£6.95

TOMATO BRUSCHETTA

£6.95

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!

BURRATA WITH FRESH TOMATO & CHILLI SALSA

£9.75

CREAMY MOZZARELLA PUGLIESE & TOASTED CIABATTA

Originating in southern Italy, where fresh, creamy burrata is produced, this dish is simplicity at its best. Served with toasted ciabatta to mop up the delicious juices.

SPINACH & RICOTTA RAVIOLI £8.75/£12.75

SAGE BUTTER & TOASTED ALMONDS

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

BUFFALO MOZZARELLA & FRIARIELLI

£8.25

TOASTED CIABATTA

Hot friarielli and cold buffalo mozzarella is a combination made in heaven. This is a traditional southern Italian dish that you should definitely try, trust me.

ROAST PEPPER BRUSCHETTA

£7.25

BALSAMIC ONIONS & CHIVES WITH TOASTED CIABATTA (Ve)

Our roasted peppers are marinated in the best extra virgin olive oil & gently flavoured with garlic & parsley.

ASPARAGUS

£8.95

BUTTER & PECORINO CHEESE

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.

- Bread Board -

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

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

£5.25

• SALADS •

BUFFALO MOZZARELLA & AVOCADO

£8.95/£13.25

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

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

CAPRESE

£8.50/£13.25

CLASSIC TOMATO, GARLIC & FRESH BASIL SALAD WITH BUFFALO MOZZARELLA

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.

• 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.

• PASTA, RISOTTO & AL FORNO •

GNOCCHI MARGHERITA POTATO DUMPLINGS, TOMATO, BUFFALO MOZZARELLA & FRESH BASIL <i>A simple yet perfect combination. The traditional, but never tired, mozzarella, basil and tomato sauce shouts fresh, tasty and Italian!</i>	£12.25	ASPARAGUS RISOTTO LEEK & PEAS (Ve) <i>Traditionally called risotto primavera, this dish is an Italian classic. We use the finest Arborio rice from the regions of Piemonte and Lombardia.</i>	£13.25
AUBERGINE PARMIGIANA SMOKED PROVOLA CHEESE, PECORINO CHEESE, TOMATO & BASIL PESTO <i>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.</i>	£12.95	GNOCCHI NAPOLETANA POTATO DUMPLINGS, ROAST PEPPER, BASIL, TOMATO & CHILLI (Ve) <i>These delectable little potato dumplings are still not fully appreciated by the British palate, but I have never met anyone who doesn't like this dish.</i>	£12.50
RIGATONI ARRABBIATA CHILLI, GARLIC & TOMATO (Ve) <i>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!</i>	£10.50	LINGUINE WITH ASPARAGUS FREE RANGE EGGS, PECORINO CHEESE & PISTACHIO NUTS <i>I've made a silky smooth sauce using a similar method to a carbonara for this dish, and the addition of fresh asparagus and toasted pistachios works brilliantly.</i>	£13.50
RIGATONI WITH BASIL PESTO GARLIC, CHERRY TOMATOES & PECORINO CHEESE <i>A friend of mine, Daniele, introduced me to pesto alla Genovese and I have to admit that since then it's been one of my top pasta recipes to cook at home.</i>	£10.50	PAPPARDELLE WITH CHERRY TOMATO SAUCE GARLIC & FRESH BASIL <i>A celebration of tomatoes, this recipe is light, tasty, healthy and yet completely and utterly satisfying.</i>	£10.25

• PIZZA •

CLASSIC MARGHERITA MOZZARELLA, TOMATO & FRESH BASIL <i>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.</i>	£11.25	ARRABBIATA TOMATO, BLACK OLIVES, CHILLI, GARLIC & OREGANO (Ve) <i>The word arrabbiata means 'angry', and refers to the 'angry' heat of chillies. So, if you like it hot, this pizza is for you.</i>	£8.50
MARGHERITA WITH BURRATA CREAMY MOZZARELLA PUGLIESE, TOMATO & FRESH BASIL <i>Swapping out mozzarella for burrata cheese gives my otherwise classic Margherita a luxury twist.</i>	£12.75	FIorentINA SPINACH, EGG, TOMATO, MOZZARELLA & PECORINO CHEESE <i>This is a firm favourite in the D'Acampo household and there's always an argument over who gets the last piece.</i>	£13.50

• SIDES •

TENDERSTEM BROCCOLI CHILLI, OLIVES & PECORINO CHEESE	£4.50	SPICY SPINACH GARLIC & CHILLI (Ve)	£4.50
GRILLED RED & YELLOW PEPPERS CHERRY TOMATOES & CAPERS (Ve)	£4.50	TRUFFLE CHEESY FRIES PECORINO CHEESE	£4.50
ROAST NEW POTATOES PEPPERS, GARLIC & ROSEMARY (Ve)	£4.50	FRIES SEA SALT	£4.25
MIXED SALAD ROCKET, SPINACH, TOMATOES, CUCUMBER & FENNEL (Ve)	£4.25	COURGETTE FRIES SEA SALT	£4.50
		TOMATO & BASIL SALAD BALSAMIC DRESSING (Ve)	£4.25

• DESSERTS •

My family love desserts, so I have chosen some of our current & long standing favourites...enjoy!

CREMA CATALANA £6.95

CATALAN STYLE CRÈME BRÛLÉE

Custard puddings are very popular in Spain, and given Sardegna was under Spanish rule for about 400 years and the island's proximity to the Catalan coast it is not surprising that the locals have taken them to their hearts too.

Islands In The Sun p.121

CHOCOLATE FONDANT £6.95

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM

My son Rocco's favourite dessert, he actually told me that if I didn't include this on the menu I'd be crazy. Well, Rocco - I'm not crazy!

Buonissimo! p.41

CHOCOLATE & HAZELNUT CHEESECAKE £6.95

SOUR CHERRIES

I got my inspiration for this recipe when visiting the town of La Morra, near Cuneo, in Piemonte. This area is famous for its hazelnut trees, so I decided to include hazelnuts in this recipe!

Italian Express p.200

AFFOGATO £5.25

AMARETTI, ESPRESSO & VANILLA ICE CREAM

Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits.

Buonissimo! p.40

• ICE CREAM & SORBET •

I know I am biased, but for me, Italian ice-cream is the best in the world. Here at my restaurant, we make all our own ice-creams to my special recipes.

VANILLA | CHOCOLATE | NUTELLA | BLACKBERRY RIPPLE

MANGO & VANILLA ICED YOGHURT | LIMONCELLO

APEROL & BLOOD ORANGE SORBET (Ve)

La Dolce Diet p.72, Italian Escape p.266, Italian Adriatic Escape p.195, 196

SERVED WITH A HOMEMADE HAZELNUT & PISTACHIO CANTUCCINI BISCUIT £5.95

- ADD NUTELLA SAUCE FOR £1.25 -

SUNDAE BAR | £6.95

Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!

ASK YOUR SERVER TO SEE OUR SEPARATE MENU

Visit GinoDAcampo.com or follow us!

 [Gino D'Acampo Restaurant Newcastle](https://www.facebook.com/GinoD'AcampoRestaurantNewcastle)

 [@GinoRestaurantNewcastle](https://www.instagram.com/GinoRestaurantNewcastle)