

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".



xxx

APERITIVI

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

APEROL SPRITZ

Aperol with Prosecco & Fever-Tree blood orange soda
£10.25

NEGRONI

Malfy Originale gin, Campari & Carpano Classico vermouth
£10

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fair elderflower liqueur, Prosecco,
Fever-Tree lime soda & mint
£10.50

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,
Prosecco & Fever-Tree soda
£10.75

MANGO & PASSION FRUIT SPRITZ

Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda
£10

BELLINI

Enjoy the classic peach Bellini or try our
passion fruit & elderflower variation
£9.75

RUBY SPRITZ

Everleaf Mountain - cherry blossom & rosehip, Fever-Tree Light Tonic,
strawberry & lemon (0%)
£8.25

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%)
£7.50

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.

SCAN HERE



PANE E OLIVE

PANE ALL'AGLIO CON POMODORO £9
Garlic bread with San Marzano tomatoes & basil (VE)

PANE ALL'AGLIO CON FORMAGGI £9.50
Garlic bread with mozzarella & smoked provola cheese (V)

PANE ALL'AGLIO £7.50
Garlic bread with fresh garlic & extra virgin olive oil (VE)

OLIVE £6.50
Marinated giant Apulian Cerignola olives (VE)

PANE DELLA CASA £7
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...

ANTIPASTI ALLA GINO £32.50

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 CICCHETTI £31

A selection of Gino'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 £10.50
Heritage tomato, fresh basil & extra virgin olive oil on toasted ciabatta (VE)

CALAMARI FRITTI £12.50
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

PÂTÉ TOSCANO £12.50
Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted ciabatta

BRUSCHETTA CON GAMBERONI £15
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

BURRATA £15.50
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

COZZE CON CREMA E VINO BIANCO £13.95
Sautéed Scottish mussels with white wine, garlic & cream, served with toasted ciabatta

MINISTRONE £9.95
Classic Italian vegetable soup, home baked focaccia (VE)

ARANCINE AL RAGÙ £12.50
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

COCKTAIL DI GAMBERETTI £14.25
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

BRUSCHETTA AL PROSCIUTTO DI PARMA £13
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

GAMBERONI FRITTI £14.75
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

CAPRESE £11.95
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

CAPESANTE

Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs
£17.95/£28.95



INSALATE

CAESAR

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

£18.95

TRE COLORI

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

£17.50

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

£23.50pp



SPAGHETTI AL TARTUFO (Serves 2)

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

£23.25pp

RISOTTO AI FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)

£17.50

BUCATINI ALLA CARBONARA

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

£18.50

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

£22

TROFIE AL SALMONE AFFUMICATO

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

£19.50

LASAGNE

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

£18.50

TROFIE ALL'ARRABBIATA

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

£16.50

FETTUCCINE ALLA BOLOGNESE

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

£18.50

LINGUINE AI FRUTTI DI MARE

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

£23.95

SPAGHETTI ALL'ARAGOSTA

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

£37.95

FETTUCCINE CON SALSICCIA

Sautéed Tuscan sausage with rosemary & wild mushroom cream

£18

PASTA FRESCA

RAVIOLI DI ZUCCA E RICOTTA

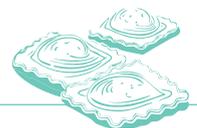
Roasted Delica pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper (V)

£19.50

RAVIOLI CON GAMBERI ROSSI

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

£24



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

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

£29.50

SALMONE

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

£28.95

TONNO AL PEPE

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

£29

BRANZINO

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

£29.95

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

Slow cooked beef with red wine, garlic & thyme served with toasted ciabatta

£26

POLPETTE AL SUGO

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

£19.95

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

£25.95

MELANZANE ALLA PARMIGIANA

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

£19.50

VITELLO ALLA MILANESE

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

£27.95

CHEESEBURGER ALL'ITALIANA

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

£19.95

SCALOPPINE DI POLLO

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

£24.50

GRIGLIA

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

BISTECCA

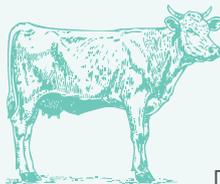
The finest grass fed Angus beef

SIRLOIN (300g/225g) £44/£33

RIBEYE (300g/225g) £45.50/£34.50

FILLET (225g) £42.50

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 £84.75
Dry aged ribeye on the bone (900g) & fries

CHATEAUBRIAND £79.50
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 Pizza bianca with sautéed Tuscan sausage, friarielli broccoli, mozzarella & Calabrian chilli flakes	£17.50	MARINARA San Marzano tomatoes, anchovies, Leccino olives, garlic & oregano	£17
PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£18.95	CALZONE Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	£18.50
CAPRICCIOSA Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives	£17	MARGHERITA Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	£15.95
POLLO Marinated grilled chicken, mozzarella, San Marzano tomatoes & fresh basil	£17.95	PICCANTE Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	£18

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 Roast seasonal vegetables (V)	£5.95	INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil (V)	£5.95
BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & garlic butter (V)	£5.95	CAESAR Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing	£5.95
SPINACI Spinach with garlic & extra virgin olive oil (VE)	£5.95	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino (V)	£6.95
ZUCCHINE FRITTE Courgette fries (V)	£5.95	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes (VE)	£5.95
INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£5.95	PATATINE FRITTE Potato fries (V)	£5.95

FANTASTICO

AVAILABLE MONDAY TO FRIDAY FROM 12NOON - 5PM
2 COURSES £21

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

PRESSED FOR TIME? Enjoy a quick bite with our **Italian Express menu** £17

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
VINO D'ACAMPO DOC BRUT <i>Veneto</i> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£9.75	£39
MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£44
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£10.50	£45

FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG <i>Lombardia</i> Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£11.75	£65
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £123	-	£70
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £125	-	£72
FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£74

CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-sur-Marne, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£16.50	£86
VEUVE CLICQUOT BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£100
VEUVE CLICQUOT ROSE BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£140
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne, France</i> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £295	-	£155
DOM PÉRIGNON BRUT <i>Épernay, France</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£350
LOUIS ROEDERER CRISTAL BRUT <i>Reims, France</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£395

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7.75	£9.75	£28.50
CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8.25	£10.50	£30
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9.25	£11.50	£33
GINO RECOMMENDS PINOT GRIGIO - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£10	£12	£34
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£35
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10.75	£13	£38
SOAVE CLASSICO GRAN GUARDIA - <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£40
PECORINO - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£41
RIESLING FONTANINO MONFERRATO - <i>Il Cascinone, Piemonte</i> Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£43
GINO RECOMMENDS VIOGNIER - <i>Alasia, Piemonte</i> Grape; Viognier. Delicate stone fruit flavours fresh acidity & minerality on the finish. (VE)	-	-	£44
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12.75	£16.25	£47.50
SAUVIGNON BLANC Bottega Vinai, Trentino Grape: Sauvignon Blanc. Ripe & juicy with crisp citrus acidity. White peach & mango flavours. Balanced texture, with a gentle floral finish. (VE)	-	-	£50
VERMENTINO DI GALLURA KINTARI - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£58
GRECO DI TUFO - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£55
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£60

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <i>Vino D'Acampo, Lombardia</i> Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£10.25	£12.50	£35
BARDOLINO CHIARETTO - <i>Montesor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.75	£13	£38
GINO RECOMMENDS M DE MINUTY - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14	£18	£55
WHISPERING ANGEL - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Vermentino. Delightfully dry & crisp, fresh red berry fruit characteristics with floral notes. Magnum: £110	-	-	£62

RED WINE

	175ml	250ml	Bottle
SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£7.75	£9.75	£28.50
BARBERA - Vino D'Acampo, Piemonte Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£8.75	£11.25	£32.50
GINO RECOMMENDS NERO D'AVOLA - Adria Vini, Sicilia 🇮🇹 Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£10.25	£12.50	£35
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11	£14	£39.75
MERLOT SOLITI - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£11.75	£14.25	£41
PRIMITIVO VERSANTE - Vallone, Puglia Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	-	-	£41.50
GINO RECOMMENDS NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£43
PINOT NERO - Castel del Lupo, Lombardia 🇮🇹 Grape: Pinot Nero. Rich wild plum & bramble fruit flavours, lively acidity & youthful tannins. Structured with a long and spicy finish.	£12.25	£15.25	£44.50
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£46.50
VALPOLICELLA RIPASSO - Montesor La Colombaia, Veneto Grapes: Corvina, Molinara & Rondinella. Intense, full & dry. Forest fruit, black cherry & subtle spice. Supple tannins & juicy acidity.	£13	£17	£49
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£51.50
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£55
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£60
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£73
BELL'AJA BOLGHERI - San Felice, Toscana Grapes: Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£75
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.	-	-	£78
AMARONE DELLA VALPOLICELLA - Montesor La Colombaia, Veneto Grapes: Corvina, Rondinella & Molinara. Full bodied, rich berry & plum notes with a hint of dark chocolate. Supple tannins lead to a spicy finish. (VE)	-	-	£87
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)	-	-	£142
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£145
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V)	-	-	£160

Magnum: £310

WINE REGIONS OF ITALY



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



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GINO

D'ACAMPO

DOLCI

*Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva
with your chosen dessert for just £3.75 (50ml)*

CREMA BRUCIATA £10.50

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

TIRAMISÚ £11

The ultimate Italian dessert (V)

CHEESECAKE AL CIOCCOLATO E NOCCIOLA £10.50

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

PANNA COTTA £10.50

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

TORTINO AL CIOCCOLATO £10.50

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

AFFOGATO £8.50

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

GELATO £9

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

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AW25

DESSERT WINE & COGNAC

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

	Glass 50ml	Bottle
PALAZZINA MOSCATO D'ASTI VENDEMMIA	£5.50	£25
TARDIVA - Il Cascinone, Piemonte 37.5cl <i>Grape: Moscato Bianco</i>		
MARTELL VS 70cl	£10	£155
MARTELL VSOP 70cl	£14.50	£175
REMY MARTIN 1738 70cl	£19.50	£195
COURVOISIER XO 70cl	£45	£400

HOT DRINKS & SEASONAL SIPS

ESPRESSO	£3.10 / £4	DAIRY ALTERNATIVES	
MACCHIATO	£3.35 / £4.10	Oat Soya Almond	
AMERICANO	£4	PUMPKIN SPICED LATTE	£4.95
CAPPUCCINO	£4.20	<i>Neapolitan coffee combined with your choice of milk & pumpkin spice syrup</i>	
FLAT WHITE	£4.10	GINGERBREAD LATTE	£5.15
CAFFÈ LATTE	£4.25	<i>Neapolitan coffee combined with your choice of milk, gingerbread syrup & gingerbread biscuit</i>	
CAFFÈ MOCHA	£4.50	HOT CHOCOLATE	£8.25
TEA FROM TWININGS	£3.95	& PUMPKIN PUNCH	
English Breakfast Earl Grey		<i>Havana 7yr Rum, Mozart pumpkin spice liqueur, hot chocolate with your choice of milk & whipped cream</i>	
Camomile Green Peppermint		<i>Try our zero-alcohol variation £5.50</i>	
FRESH MINT TEA	£3.50		
HOT CHOCOLATE	£4.35		
Add Marshmallows +	£0.75		

AMMAZZACAFFÈ

No Italian feast is complete without an ammazzacaffè. After a meal full of good food & even better company, strong espresso is ritualistically followed by the ammazzacaffè - literally meaning "coffee killer". Here is a selection of our herbal & bitter-sweet amaro's.

FERNET BRANCA	£5.25	AVERNA	£5.25
MONTENEGRO	£5.25	BRANCA MENTA	£5.25
RAMAZZOTTI	£5.25	AMARO DEL CAPO	£5.25
CYNAR	£5.25	BEPI TOSOLINI LIMONCELLO 25ml	£5

Liqueurs are 35ml unless stipulated.

AW25

STARTERS

OLIVES	£3.50	GARLIC BREAD	
Tasty marinated giant green olives (VE)		Plain (VE)	£4
		Tomato & fresh basil (VE)	£4.50
		Super cheesy (V)	£5
ARANCINE	£6.50	TOMATO BRUSCHETTA	£5.50
Crispy risotto balls filled with beef bolognese, melty cheese & basil, served with pepper & tomato dip		Juicy tomato & fresh basil toast with olive oil drizzle (VE)	
PRAWN BRUSCHETTA	£7.50	CALAMARI FRITTI	£6.50
Crispy prawn toast with garlicky lemon butter & creamy mayonnaise		Crispy squid bites with fresh veggies, garlicky mayonnaise & lemon	

PASTA & PIZZA

MUSHROOM RISOTTO	£10	CLASSIC	£9.50
Creamy risotto with mushrooms, butter & cheese (V)		MARGHERITA PIZZA	
		Mozzarella cheese & tomato sauce (V)	
FETTUCINE BOLOGNESE	£10.50	PEPPERONI PIZZA	£10.50
Slow cooked beef ragù with tomatoes & cheesy pecorino		Delicious salame from Napoli, with mozzarella cheese & tomato sauce	
LASAGNE	£9.50		
Cheesy pasta layers with beef ragù, creamy sauce & pesto			

CREATE YOUR OWN PIZZA £12.50

Don't know what to have? Why don't you create your own pizza.

Choose three of the following toppings; mozzarella cheese, pepperoni, chicken, ham, peppers, spinach, mushrooms, basil, olives.

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MAINS

All our mains are served with a choice of fries or buttered peas (V)

SALMON	£13.50	CRISPY CHICKEN	£13
Baked salmon with sweet tenderstem broccoli		Crispy chicken breast, golden & delicious	
CHEESEBURGER	£13	MEATBALLS	£12.50
Grilled Angus beef burger with cheese & ketchup on a soft brioche bun		Giant beef & pork meatballs in tomato sauce with toasted bread	

DESSERTS & GELATO

CHOCOLATE PUDDING	£6.50	GELATO	£5.50
Creamy vanilla ice cream (V)		Ice cream, served with a pistachio & hazelnut biscuit (V)	
CREMA BRUCIATA	£6.50	Vanilla	
Baked custard with a caramelised sugar crust (V)		Chocolate	
		Strawberry	

DRINKS

JUICES		FIZZY ITALIAN	£4.95
Fresh Orange 225ml	£4.95	FRUIT SODAS 200ml	
Cranberry & Raspberry 225ml	£4.95	Orangeade Lemonade	
Apple Pineapple Tomato	£3.95	HOT CHOCOLATE	£4.35
Pink Grapefruit 200ml		Add Marshmallows + £0.75	
COCA-COLA /	£4.50	BABYCCINO	£3
DIET-COKE 200ml			

GINO

D'ACAMPO

VEGETARIAN & VEGAN

APERITIVI

APEROL SPRITZ Aperol with Prosecco & Fever-Tree blood orange soda	£10.25	MANGO & PASSION FRUIT SPRITZ Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda	£10
GINO & THE GIANT PEACH Aelred Nectarine aperitif, Chamberyzette strawberry aperitif, Prosecco & Fever-Tree soda	£10.75	BELLINI Enjoy the classic peach Bellini or try our passion fruit & elderflower variation	£9.75
HUGO SPRITZ Hotel Starlino elderflower aperitivo, Fair elderflower liqueur, Prosecco, Fever-Tree lime soda & mint	£10.50	RUBY SPRITZ Everleaf Mountain - cherry blossom & rosehip, Fever-Tree Light Tonic, strawberry & lemon (0%)	£8.25
NEGRONI Malfy Originale gin, Campari & Carpano Classico vermouth	£10	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%)	£7.50

BRUSCHETTA E ANTIPASTI

OLIVE Marinated giant Apulian Cerignola olives (VE)	£6.50	PANE ALL'AGLIO CON POMODORO Garlic bread with San Marzano tomatoes & basil (VE)	£9
PANE DELLA CASA Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip	£7	PANE ALL'AGLIO CON FORMAGGI Garlic bread with mozzarella & smoked provola cheese	£9.50
MINISTRONE Classic Italian vegetable soup, home baked focaccia (VE)	£9.95	PANE ALL'AGLIO Garlic bread with fresh garlic & extra virgin olive oil (VE)	£7.50
BRUSCHETTA AL POMODORO Heritage tomato, fresh basil & extra virgin olive oil on toasted ciabatta (VE)	£10.50	BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau	£15.50
		CAPRESE Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil	£11.95

INSALATE

TRE COLORI
Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil
£17.50

SECONDI

RISOTTO AI FUNGHI Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil	£17.50	TROFIE ALL'ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)	£16.50
RAVIOLI DI ZUCCA E RICOTTA Roasted Delica pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper	£19.50	MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh 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.

MARGHERITA

Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil
£15.95

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.

ZUCCHINE FRITTE Courgette fries	£5.95	VERDURE ARROSTO Roast seasonal vegetables	£5.95
INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£5.95	SPINACI Spinach with garlic & extra virgin olive oil (VE)	£5.95
BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & garlic butter	£5.95	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes (VE)	£5.95
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil	£5.95	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino	£6.95
		PATATINE FRITTE Potato fries	£5.95

DOLCI

Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva with your chosen dessert for just £3.75 (50ml)

CREMA BRUCIATA Italian style creme brûlée with a caramelised sugar crust served with pistachio & hazelnut biscotti	£10.50	TIRAMISÚ The ultimate Italian dessert	£11
TORTINO AL CIOCCOLATO Warm baked chocolate fondant with chocolate sauce & panna gelato	£10.50	CHEESECAKE AL CIOCCOLATO E NOCCIOLA Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote	£10.50
AFFOGATO A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee	£8.50	GELATO Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet	£9

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GINO
D'ACAMPO

GLUTEN INTOLERANCE

STUZZICHINI

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

OLIVE £6.50

Marinated giant Apulian Cerignola olives (VE)

ANTIPASTI ALLA GINO £32.50

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

PÂTÉ TOSCANO Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted gluten free ciabatta	£12.50	MINISTRONE Classic Italian vegetable soup, served with toasted gluten free ciabatta (VE)	£9.95
CAPRESE Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)	£11.95	COZZE CON CREMA E VINO BIANCO Sautéed Scottish mussels with white wine, garlic & cream, served with toasted gluten free ciabatta	£13.95
COCKTAIL DI GAMBERETTI Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & toasted gluten free ciabatta	£14.25	CALAMARI FRITTI Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	£12.50
BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante, served with toasted gluten free ciabatta (V)	£15.50	GAMBERONI FRITTI Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	£14.75

PASTA E RISOTTO

RISOTTO AI FUNGHI Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)	£17.50	PENNE ALL'ARAGOSTA Sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes	£37.95
PENNE 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	£22	PENNE AI FRUTTI DI MARE Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	£23.95
PENNE ALLA CARBONARA Crispy guanciale, hen's egg yolk & pecorino Romano	£18.50	PENNE ALL'ARRABBIATA San Marzano tomatoes, garlic & Calabrian chilli flakes (VE)	£16.50
PENNE AL SALMONE AFFUMICATO Smoked salmon, asparagus, lemon & a creamy mascarpone sauce	£19.50	PENNE ALLA BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	£18.50

PASTA GRANDE E RISOTTO

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



PENNE AL TARTUFO (Serves 2) Creamy black truffle & pecorino Romano sauce. <i>Served in a pecorino Romano wheel</i>	£23.25pp	RISOTTO PESCATORE (Serves 2) Risotto mantecato with fresh seafood, wild red king prawns, mussels, clams & calamari with chilli, garlic & tomato	£23.50pp
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An optional service charge will be added to your bill.

INSALATE

CAESAR

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

£18.95

TRE COLORI

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

£17.50

SECONDI

MERLUZZO ALLA NAPOLETANA

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

£29.50

TONNO AL PEPE

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

£29

BRANZINO

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

£29.95

MELANZANE ALLA PARMIGIANA

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

£19.50

SCALOPPINE DI POLLO

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

£24.50

POLLO MARINATO

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

£25.95

SALMONE

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

£28.95

BISTECCA

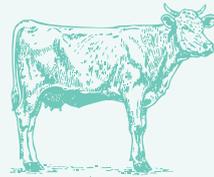
The finest grass fed Angus beef

SIRLOIN (300g/225g) £44/£33

RIBEYE (300g/225g) £45.50/£34.50

FILLET (225g) £42.50

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 £84.75
Dry aged ribeye on the bone (900g) & fries

CHATEAUBRIAND £79.50
Fillet steak (450g) & roast new potatoes with garlic & rosemary

Served with two sauces of your choice

CONTORNI

VERDURE ARROSTO

Roast seasonal vegetables (V)

£5.95

CAESAR

Baby gem lettuce, pecorino & classic Caesar dressing

£5.95

ZUCCHINE FRITTE

Courgette fries (V)

£5.95

PATATE AL FORNO

Roasted rosemary, garlic & olive oil potatoes (VE)

£5.95

INSALATA DELLA CASA

Mixed salad leaves with cucumber & baby plum tomatoes (VE)

£5.95

PATATINE FRITTE CON TARTUFO

Potato fries with truffle pecorino (V)

£6.95

SPINACI

Spinach with garlic & extra virgin olive oil (VE)

£5.95

BROCCOLETTI

Sautéed tenderstem broccoli with fresh red chilli & garlic butter (V)

£5.95

INSALATA DI RUCOLA

Rocket & pecorino salad with extra virgin olive oil (V)

£5.95

PATATINE FRITTE

Potato fries (V)

£5.95

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DESSERTS

*Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva
with your chosen dessert for just £3.75 (50ml)*

CREMA BRUCIATA £10.50

Italian style creme brûlée with a caramelised sugar crust (V)

PANNA COTTA £10.50

Panna cotta with Baileys Irish cream & espresso caramel

AFFOGATO £8.50

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

GELATO £9

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna,
blood orange sorbet (V)

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ESTATE AW25

GINO
D'ACAMPO

DRINKS MENU

PROSECCO

	125ml	Bottle
VINO D'ACAMPO BRUT NV <i>Veneto</i> (VE) <i>Zesty & versatile, notes of apple & stone fruit.</i>	£9.75	£39
MONTRESOR MILLESIMATO EXTRA DRY <i>Veneto</i> (VE) <i>Fresh & effervescent, green apple & orchard fruit flavours.</i>	-	£44
MONTRESOR ROSÉ MILLESIMATO (VE) EXTRA DRY <i>Veneto</i> <i>Fresh fruit bouquet, red apple & raspberry.</i>	£10.50	£45

FRANCIACORTA

Ferghettina is a family-run winery established in southern Lombardia during the early 90's, with a flawless interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG NV <i>Lombardia</i> (VE) <i>Delicate with hints of citrus fruits, golden apple & hazelnuts.</i>	£11.75	£65
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> (VE) <i>Elegant & textured. Notes of brioche, citrus & apple.</i> Magnum: £123	-	£70
FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> (VE) <i>Fine & delicate, notes of strawberry, redcurrants & brioche.</i> Magnum: £125	-	£72
FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> (VE) <i>Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds.</i>	-	£74

CHAMPAGNE

	125ml	Bottle
LAURENT-PERRIER BRUT NV <i>Tours-sur-Marne</i> (VE) <i>Citrus palate with ripe & toasty fruit. Elegant finish.</i>	£16.50	£86
VEUVE CLICQUOT BRUT NV <i>Reims</i> (VE) <i>A fine perlage, yellow & white fruits, brioche & vanilla.</i>	-	£100
VEUVE CLICQUOT ROSÉ BRUT NV <i>Reims</i> (VE) <i>Red fruit aromas, fresh & fruity, balanced & an elegant finish.</i>	-	£140
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne</i> (VE) <i>Honeysuckle, ripe peach, citrus with a slightly toasty finish</i> Magnum: £295	-	£155
DOM PÉRIGNON BRUT <i>Épernay</i> (VE) <i>Complex notes of honeysuckle, toasted almonds & vanilla.</i>	-	£350
LOUIS ROEDERER CRISTAL BRUT <i>Reims</i> (VE) <i>Balanced & refined, powerful mineral quality, honey & brioche.</i>	-	£395

SOFT DRINKS

FRUIT SODAS BY SAN PELLEGRINO Aranciata Limonata	200ml	£4.95
JUICES Fresh Orange Cranberry & Raspberry Lychee	250ml	£4.95
JUICES BY PAGO Cloudy Apple Pink Grapefruit Tomato Pineapple Mango	200ml	£3.95
FEVER-TREE RANGE Tonics; Indian Mediterranean Light Sicilian Lemon Lemonade Soda Lime Soda Blood Orange Soda Ginger Ale Pink Grapefruit	200ml	£4
ACQUA PANNA SAN PELLEGRINO (Mineral Water)	500ml 750ml	£4.25 £5.75
COCA-COLA DIET COKE COKE ZERO	330ml	£4.50
APPLETISER		£4.95
RED BULL Original Sugar Free White Peach	250ml	£5.75

HOT DRINKS

ESPRESSO	£3.10 /	£4
MACCHIATO	£3.35 /	£4.10
AMERICANO		£4
CAPPUCCINO		£4.20
FLAT WHITE		£4.10
CAFFÈ LATTE		£4.25
CAFFÈ MOCHA		£4.50
DAIRY ALTERNATIVES Oat Soya Almond		
HOT CHOCOLATE Add Marshmallows +		£4.35 £0.75
TEA FROM TWININGS English Breakfast Earl Grey Camomile Green Peppermint		£3.95
FRESH MINT TEA		£3.50

SEASONAL SIPS

PUMPKIN SPICED LATTE <i>Neapolitan coffee combined with your choice of milk & pumpkin spice syrup</i>		£4.95
GINGERBREAD LATTE <i>Neapolitan coffee combined with your choice of milk, gingerbread syrup & gingerbread biscuit</i>		£5.15
HOT CHOCOLATE & PUMPKIN PUNCH <i>Havana 7yr Rum, Mozart pumpkin spice liqueur, hot chocolate with your choice of milk & whipped cream</i> <i>Try our zero-alcohol variation £5.50</i>		£8.25

ZERO ALCOHOL CREATIONS

	EVERLEAF FOREST & TONIC £8.50 A guilt free G&T style serve, saffron, vanilla & orange blossom with Fever-Tree Light Tonic
	MARGA-SEA-TA £9.50 Everleaf Marine - bergamot & sea buckthorn, lime & agave syrup
	RUBY SPRITZ £8.25 Everleaf Mountain - cherry blossom & rosehip, Fever-Tree Light Tonic, strawberry & lemon
	CRODINO SPRITZ £7.50 If you like an Aperol Spritz & looking for an alternative, this punchy aperitif style drink with flavours of bitter orange is perfect
	ZERO POSTCARD FROM PORTOFINO £7 Raspberries, peach, watermelon, lime & cranberry
	ZERO PINEAPPLE EXPRESS £7 Mango, pineapple, passion fruit & lime
	ZERO IF MY GRANDMOTHER HAD WHEELS £7 Watermelon, raspberries, pink grapefruit & lime
	ZERO HUGO SPRITZ £6.50 Organic elderflower cordial, lime, mint & Fever-Tree lime soda

BEER & CIDER

MORETTI <i>Friuli-Venezia Giulia</i> 4.6%	Half £4.15	Pint £6.75
MURANO <i>Veneto</i> 4.6%	Half £4.05	Pint £6.55
CRUZCAMPO <i>Andalusia</i> 4.4%	Half £3.95	Pint £6.35
<hr/>		
PERONI NASTRO AZZURRO <i>Pavia</i> 5% (Gluten Free Available)	£6	
ICHNUSA <i>Sardegna</i> 4.7%	£6	
MENABREA <i>Piemonte</i> 5.0%	£6	
MESSINA CRISTALLI DI SALE <i>Sicilia</i> 4.8%	£6.75	
THORNBRIDGE AM:PM SESSION IPA <i>UK</i> 4.5%	£6.50	
<hr/>		
MAGNER'S <i>Ireland</i> 4.5% (568ml)	£6.75	
OLD MOUT PINEAPPLE & RASPBERRY CIDER <i>New Zealand</i> 4.0% (500ml)	£6.95	
<hr/>		
MORETTI ZERO <i>Friuli-Venezia Giulia</i> 0.0%	£4.95	
OLD MOUT BERRIES & CHERRIES	£5.50	
ZERO <i>New Zealand</i> 0.0% (500ml)		

Bottled beers & cider are 330ml unless stipulated.

WHITE WINE

	175ml	Bottle
CORTESE <i>Piemonte</i> (VE)	£7.75	£28.50
Crisp with lemon fruit freshness, grapefruit & honeysuckle.		
CATARRATTO <i>Sicilia</i> (VE) 	£8.25	£30
Bright & dry. Fennel, citrus & peach.		
CHARDONNAY <i>Trentino</i> (VE)	£9.25	£33
Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish.		
PINOT GRIGIO <i>Veneto</i> (VE)	£10	£34
Fresh & dry. Orchard fruits & lightly honeyed notes.		
SAUVIGNON BLANC <i>Piemonte</i> (VE)	£10.75	£38
Zesty & dry. Ripe gooseberry, grapefruit & citrus.		
GAVI DI GAVI <i>Piemonte</i> (VE)	£12.75	£47.50
Fresh & textured. Stone fruit & pear. Zesty & dry finish.		

ROSÉ WINE

	175ml	Bottle
PINOT GRIGIO ROSÉ <i>Lombardia</i> (VE)	£10.25	£35
Dry with cherry & raspberry notes.		
BARDOLINO CHIARETTO <i>Veneto</i> (VE) 	£10.75	£38
Fresh, fruity & zesty. Berry & pomegranate fruit.		
M DE MINUTY <i>Provence</i> (V)	£14	£55
Dry & delicate. Candied citrus & hints of red berries.		
WHISPERING ANGEL <i>Provence</i> (V)	-	£62
Delightfully dry & crisp, fresh red berry fruit with floral notes. Magnum: £110		

RED WINE

	175ml	Bottle
SANGIOVESE <i>Puglia</i> (VE)	£7.75	£28.50
Medium-bodied. Blackberry fruit with a hint of spice.		
BARBERA <i>Piemonte</i> (VE)	£8.75	£32.50
Fresh & juicy, medium-bodied. Cherry & savoury spiciness.		
NERO D'AVOLA <i>Sicilia</i> (VE) 	£10.25	£35
Plum & bramble fruit with savoury & herbal notes. Soft & fresh.		
MONTEPULCIANO <i>Abruzzo</i> (VE)	£11	£39.75
Damson & blackcurrant fruit with a hint of spice.		
MERLOT <i>Piemonte</i> (VE)	£11.75	£41
Full-flavoured. Dark berries, toasty spice & ripe tannins.		
PINOT NERO <i>Lombardia</i> 	£12.25	£44
Medium-bodied. Wild plum & bramble fruit.		
VALPOLICELLA RIPASSO <i>Veneto</i>	£13	£49
Intense, full & dry. Forest fruit, black cherry & subtle spice.		

 Organic Wine

Wines by the glass are also available in 125ml & 250ml.

ITALIAN COCKTAILS

	APEROL SPRITZ <i>Aperol with Prosecco & Fever-Tree blood orange soda</i>	£10.25
	BELLINI <i>Enjoy the classic peach Bellini or try our passion fruit & elderflower variation</i>	£9.75
	MANGO & PASSION FRUIT SPRITZ <i>Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda</i>	£10
	NEGRONI <i>Malfy Originale gin, Campari & Carpano Classico vermouth</i>	£10
	HUGO SPRITZ <i>Hotel Starlino elderflower aperitivo, Fair elderflower liqueur, Prosecco, Fever-Tree lime soda & mint</i>	£10.50
	HAZELNUT NEGRONI <i>Frangelico hazelnut liqueur, Campari, Carpano Classico vermouth</i>	£10.50
	BLOOD ORANGE & GRAPEFRUIT SPRITZ <i>Campari, Hotel Starlino Arancione Aperitivo, Pampelle pink grapefruit aperitif, Fever-Tree blood orange soda & Prosecco</i>	£10
	NEGRONI BIANCO <i>Malfy Originale gin, Italicus bergamot aperitif, Cocchi Americano & Cerignola olives</i>	£11

LIGHTLY SPIRITED

Not too bold, not too light – these mid-strength cocktails are totally sip-worthy, with just the right amount of spirit to delight the senses.

	SUNSET IN SICILY <i>Quarter Proof Three Grain (15%), Aperol (11%), mango, passion fruit, pineapple & lime</i>	£9.50
	VIVA LA PALOMA <i>Quarter Proof Blanco Agave (15%), Chamberyzzette strawberry aperitif (16%), watermelon, lime & Fever-Tree pink grapefruit soda</i>	£9.50
	MIDDAY LIMONCELLO <i>Quarter Proof London Dry (15%), Bepi Tosolini Limoncello (28%), La Yuzu (14%), elderflower & lemon</i>	£9.50

Inform your server of any allergies, as not all ingredients are listed & we cannot guarantee the total absence of allergens in our cocktails.

SIGNATURE & CLASSICS

	GINO & THE GIANT PEACH <i>Aelred Nectarine aperitif, Chamberyzzette strawberry aperitif, Prosecco & Fever-Tree soda</i>	£10.75
	IF MY GRANDMOTHER HAD WHEELS <i>Malfy Originale gin, Aperol, watermelon, raspberries, pink grapefruit & lime</i>	£10.75
	PUMPKIN SPICED ESPRESSO MARTINI <i>Absolut vodka, Borghetti coffee liqueur, Neapolitan espresso & pumpkin spice syrup</i>	£10.75
	THE PINEAPPLE EXPRESS <i>Absolut mango vodka, Aperol, passion fruit, pineapple & lime</i>	£10.25
	SPICY MARGARITA <i>Olmeca Altos Plata Tequila, Neurita Picante Tequila, Fair kumquat liqueur, pineapple & lime</i>	£10.75
	LYCHEE & ROSE <i>Absolut raspberry vodka, Lanique spirit of rose, lychee liqueur, cranberry, raspberries & lemon</i>	£10.25
	MAIN CHARACTER ENERGY <i>Beefeater Pink Strawberry gin, Fair açai liqueur, pomegranate, blueberry & lemon</i>	£10
	PENICILLIN <i>Chivas Regal 12yr whisky, lemon, ginger, honey & Laphroaig mist</i>	£10.50
	GINGER & YUZU DAIQUIRI <i>Havana 3yr & 7yr rum, La Yuzu liqueur, ginger & lime</i>	£10
	PASSION FRUIT MARTINI <i>Absolut vanilla vodka, passion fruit liqueur, puréed passion fruit, pineapple & Prosecco</i>	£12.75
	POSTCARD FROM PORTOFINO <i>Absolut watermelon vodka, passion fruit liqueur, watermelon, peach, raspberries, lime & cranberry</i>	£10.50
	COFFEE BOULEVARDIER <i>Buffalo Trace Bourbon, Campari, Carpano Classico vermouth, Mr Black coffee amaro, Arabica coffee beans</i>	£11.50
	BANANA HARVARD <i>Martell VSOP Cognac, Giffard Banane du Brésil, Carpano Classico vermouth & aromatic bitters</i>	£11.75

GINO

D'ACAMPO

FANTASTICO

AVAILABLE MONDAY TO FRIDAY FROM 12NOON - 5PM
2 COURSES £21

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

BREAD E OLIVES

OLIVE £6.50
Marinated giant Apulian
Cerignola olives (VE)

PANE ALL'AGLIO
Garlic bread
Fresh garlic & extra virgin olive oil (VE) £7.50
Mozzarella & smoked provola cheese (V) £9.50
San Marzano tomatoes & fresh basil (VE) £9

PANE DELLA CASA £7
Home baked focaccia with baby plum tomatoes
& Leccino olives, ciabatta bread, grissini
with pecorino Romano, pane carasau,
served with a creamy pesto dip (V)

BRUSCHETTA E ANTIPASTI

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

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

PÂTÉ TOSCANO
Chicken liver pâté served with Italian mustard
fruits, crispy sage & toasted ciabatta

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

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

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

SECONDI

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

RAVIOLI DI ZUCCA E RICOTTA
Roasted Delica pumpkin & ricotta ravioli,
fried sage leaves, crushed hazelnuts,
pecorino & black pepper (V)

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

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

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes & pecorino Romano

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

CONTORNI

BROCCOLETTI £5.95
Sautéed tenderstem broccoli with fresh
red chilli & garlic butter (V)

**PATATINE FRITTE
CON TARTUFO £6.95**
Potato fries with truffle pecorino (V)

INSALATA DI RUCOLA £5.95
Rocket & pecorino salad with extra
virgin olive oil (V)

PATATE AL FORNO £5.95
Roasted rosemary, garlic & olive oil potatoes (VE)

SPINACI £5.95
Spinach with garlic & extra virgin olive oil (VE)

PATATINE FRITTE £5.95
Potato fries (V)

DOLCI

Add a dessert for an additional £6

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

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

TIRAMISÚ
The ultimate Italian dessert (V)

ITALIAN EXPRESS

Available Monday to Friday, 12noon - 3pm

Your choice of one of the below dishes served with a tea, coffee or soft drink £17

RAVIOLI DI ZUCCA E RICOTTA
Roasted Delica pumpkin & ricotta ravioli,
fried sage leaves, crushed hazelnuts,
pecorino & black pepper (V)

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

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

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes & pecorino Romano

GINO
D'ACAMPO

GINO

D'ACAMPO

ELEVATED ALTERNATIVES

A collection of carefully curated zero-alcohol cocktails to fit any occasion. Our Everleaf expressions are uncompromising in flavour, complex & sophisticated, with sustainably sourced botanicals.

ZERO-ALCOHOL COCKTAILS

BESTSELLER

FOREST PICANTE £6.50

Orange blossom, exotic saffron, vanilla, lime, fresh chilli & agave (0%)

ZERO POSTCARD FROM PORTOFINO £6.75

Raspberries, peach, watermelon, lime & cranberry (0%)

ZERO PINEAPPLE EXPRESS £6.75

Mango, pineapple, passion fruit & lime (0%)

SPRITZ SERVES

EVERLEAF FOREST & LIGHT TONIC £6.75

Saffron, vanilla & honeyed orange blossom (0%)

BESTSELLER

SAFFRON & GINGER SPRITZ £6.50

Everleaf forest paired with Fever-Tree Ginger Ale (0%)

ZERO HUGO SPRITZ £6.50

Organic elderflower cordial, lime, mint & lime soda (0%)

BESTSELLER

BLOOD ORANGE & VANILLA SPRITZ £6.75

Everleaf Forest, Blood Orange Fever-Tree Soda with an orange slice & fresh mint (0%)

Everleaf 
NON-ALCOHOLIC APERITIFS

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GINO

D'ACAMPO

In Partnership With

Everleaf 
NON-ALCOHOLIC APERITIFS

GINO

D'ACAMPO

MAIN MENU & WINE LIST

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
VINO D'ACAMPO DOC BRUT <i>Veneto</i> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£9.75	£39
MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£44
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£10.50	£45

FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG <i>Lombardia</i> Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£11.75	£65
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £123	-	£70
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £125	-	£72
FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£74

CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-sur-Marne, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£16.50	£86
VEUVE CLICQUOT BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£100
VEUVE CLICQUOT ROSE BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£140
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne, France</i> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £295	-	£155
DOM PÉRIGNON BRUT <i>Épernay, France</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£350
LOUIS ROEDERER CRISTAL BRUT <i>Reims, France</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£395

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7.75	£9.75	£28.50
CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8.25	£10.50	£30
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9.25	£11.50	£33
GINO RECOMMENDS PINOT GRIGIO - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£10	£12	£34
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£35
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10.75	£13	£38
SOAVE CLASSICO GRAN GUARDIA - <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£40
PECORINO - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£41
RIESLING FONTANINO MONFERRATO - <i>Il Cascinone, Piemonte</i> Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£43
GINO RECOMMENDS VIOGNIER - <i>Alasia, Piemonte</i> Grape; Viognier. Delicate stone fruit flavours fresh acidity & minerality on the finish. (VE)	-	-	£44
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12.75	£16.25	£47.50
SAUVIGNON BLANC Bottega Vinai, Trentino Grape: Sauvignon Blanc. Ripe & juicy with crisp citrus acidity. White peach & mango flavours. Balanced texture, with a gentle floral finish. (VE)	-	-	£50
VERMENTINO DI GALLURA KINTARI - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£58
GRECO DI TUFO - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£55
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£60

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <i>Vino D'Acampo, Lombardia</i> Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£10.25	£12.50	£35
BARDOLINO CHIARETTO - <i>Montesor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.75	£13	£38
GINO RECOMMENDS M DE MINUTY - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14	£18	£55
WHISPERING ANGEL - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Vermentino. Delightfully dry & crisp, fresh red berry fruit characteristics with floral notes. Magnum: £110	-	-	£62

RED WINE

	175ml	250ml	Bottle
SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£7.75	£9.75	£28.50
BARBERA - Vino D'Acampo, Piemonte Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£8.75	£11.25	£32.50
GINO RECOMMENDS NERO D'AVOLA - Adria Vini, Sicilia 🇮🇹 Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£10.25	£12.50	£35
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11	£14	£39.75
MERLOT SOLITI - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£11.75	£14.25	£41
PRIMITIVO VERSANTE - Vallone, Puglia Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	-	-	£41.50
GINO RECOMMENDS NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£43
PINOT NERO - Castel del Lupo, Lombardia 🇮🇹 Grape: Pinot Nero. Rich wild plum & bramble fruit flavours, lively acidity & youthful tannins. Structured with a long and spicy finish.	£12.25	£15.25	£44.50
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£46.50
VALPOLICELLA RIPASSO - Montesor La Colombaia, Veneto Grapes: Corvina, Molinara & Rondinella. Intense, full & dry. Forest fruit, black cherry & subtle spice. Supple tannins & juicy acidity.	£13	£17	£49
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£51.50
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£55
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£60
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£73
BELL'AJA BOLGHERI - San Felice, Toscana Grapes: Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£75
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.	-	-	£78
AMARONE DELLA VALPOLICELLA - Montesor La Colombaia, Veneto Grapes: Corvina, Rondinella & Molinara. Full bodied, rich berry & plum notes with a hint of dark chocolate. Supple tannins lead to a spicy finish. (VE)	-	-	£87
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)	-	-	£142
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£145
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V)	-	-	£160

Magnum: £310

WINE REGIONS OF ITALY



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GINO REWARDS

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Cheers to HAPPY HOUR!

Your mid-week escape & weekend warm up,
just got a whole lot better.

Join us to indulge & unwind in style from 3pm - 6pm
from Sunday to Thursday & enjoy signature cocktails,
fine wines & ice cold beers.

LIMITED EDITION

DISCOVER OUR PROVENCE COLLECTION
World class rosé served Italian-style.

M DE MINUTY *Côtes de Provence, France* 175ml £9 Btl £37
Grapes: Grenache, Cinsault & Syrah. Dry & delicate.
Candied citrus & hints of red berries.

WHISPERING ANGEL *Côtes de Provence, France*
175ml £11.25 Btl £42
Grapes: Grenache, Cinsault & Syrah. Dry & delicate.
Candied citrus & hints of red berries.

COCKTAILS

APEROL SPRITZ £7
Aperol with Prosecco & Fever-Tree blood orange soda

VIVA LA PALOMA £7
Quarter Proof Blanco Agave (15%), Chamberyzette
strawberry aperitif (16%), watermelon, lime
& Fever-Tree pink grapefruit soda

ZERO PINEAPPLE EXPRESS £6
Mango, pineapple, passion fruit & lime

CRODINO SPRITZ 0% £6
If you like an Aperol Spritz & looking for an alternative, this
punchy aperitif style drink with flavours of bitter orange is perfect

BEER & BUBBLES

PROSECCO: VINO D'ACAMPO BRUT NV *Veneto* 125ml £6.50
Zesty & versatile, notes of apple & stone fruit.

CHAMPAGNE: LAURENT-PERRIER BRUT NV
Tours-sur-Marne 125ml £11
Citrus palate with ripe & toasty fruit. Elegant finish.

PERONI NASTRO AZZURRO *Pavia* 5% £5
(Gluten Free Available)

MURANO *Veneto* 4.6% Pint £5

MORETTI ZERO *Friuli-Venezia Giulia* 0.0% £4.50

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.

Mcr AW25

GINO

D'ACAMPO

— Cheers to —
HAPPY HOUR!

Want to know more about our packages
& experiences?

