




AUTUMN/WINTER

• OPEN EVERYDAY, LUNCH & DINNER •



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".

Gino
XXX

• MY FAVOURITE DISHES • THIS AUTUMN/WINTER

I've chosen a few of my favourite dishes from my books, television shows and travels around the many regions of Italy - they are perfect for Autumn/Winter. I hope they become as much your favourites as they are mine.

SEAFOOD RISOTTO

SCALLOPS, KING PRAWNS, MUSSELS, WHITE WINE & CHILLI

This delicious risotto is dedicated to my late father, Ciro. He absolutely loved seafood and I know he would have devoured this dish in seconds.

A Taste of the Sun p.143

£15.50

Gino's wine sommelier recommends:

Chardonnay Maso Toresella - Cavit, Trentino

175ml £9.50 250ml £13.50 Bottle £39.00

BEEF & WILD MUSHROOM STEW

RED WINE, PANCETTA & GARLIC, BAKED CIABATTA

I have to admit I love any kind of stew. My Aberdeen Angus beef is aged for 28 days before cooking in red wine for over 12 hours; it will melt in your mouth and the slow cooking makes all the ingredients taste fantastic.

The Italian Diet p.164

£17.25

Gino's wine sommelier recommends:

Valpolicella Classico Ripasso - Montigoli, Veneto

175ml £8.25 250ml £11.25 Bottle £32.50

SLOW ROAST PORK BELLY

SPINACH, WATERCRESS, ROCKET & HAZELNUTS (n)

This classic Piedmontese recipe uses pork belly that needs slow-roasting 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

£13.75

Gino's wine sommelier recommends:

Cannonau - Cantina del Vermentino, Sardegna

175ml £7.00 250ml £9.50 Bottle £28.50

• 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.

OLIVES

CHILLI, GARLIC & ROSEMARY (v)

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 (v)

TOMATO & BASIL (v)

SMOKED PROVOLA CHEESE
& FONTINA CHEESE

£4

FOCACCIA

TOMATOES, OLIVES, CAPERS & RED PESTO (n)

Focaccia is particularly associated with the region of Liguria, in north-western Italy. Pesto is also a speciality of the region and when combined with the tomatoes and black olives it makes the perfect partner for focaccia.
Italian Coastal Escape p.167

£3.75

£4.75

GRISSINI & PARMA HAM

ITALIAN BREADSTICKS WRAPPED IN PARMA HAM
WITH CREAMY PESTO DIP (n)

The sweetness of Parma Ham - from the Emilia Romagna region, aged for 18 months - rolled around a crispy Grissini is a combination made in heaven.
A Taste of the Sun p.36

£7

£5.25

- Bread Board -

FOCACCIA WITH TOMATOES, OLIVES & CAPERS, CIABATTA BREAD, GRISSINI WITH FENNEL
& SEA SALT SERVED WITH CREAMY PESTO DIP (n)

*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

£4.75

• SHARING •

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

- Tre Cicchetti -

PARMA HAM & 'NDUJA (n), KING PRAWNS & CHILLI MAYONNAISE, TOMATO & BASIL (v) ON TOASTED CIABATTA

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

Italian Adriatic Escape p.12, A Taste of the Sun p.16 & The Italian Diet p.48

£16.25

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA,
PECORINO SARDO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKE,
SUN-DRIED TOMATOES & OUR BREAD BOARD (n)

*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!*

£21.75

simplicity itself...

...that's the key to Italian cuisine. Fresh, top quality seasonal ingredients cooked simply to allow the flavours to speak for themselves.

• 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.

RIBOLLITA SOUP

CHUNKY VEGETABLE SOUP
WITH TOASTED CIABATTA (v)

This humble soup was first enjoyed by Italian peasants, who reheated minestrone or left over vegetables and bread from the previous day and made it into a hearty meal (hence its Italian name, which translates as 'reboiled').

Veg Italia p.202

£5.75

GRILLED POLENTA

MUSHROOM RAGU & PECORINO CHEESE

After many years of neglect this maize-flour ingredient has made a dramatic comeback. Polenta is now very fashionable in the north of Italy, especially in Veneto, where it was once a staple ingredient. If you have never tried polenta, please give this dish a try, you won't regret it.

Pronto! p.199

£6.75

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. So welcome to Casa D'Acampo!

£7.25

CARPACCIO

HORSERADISH & PECORINO CREAM SAUCE

Carpaccio of beef is a dish that is served every Sunday morning in many Italian homes. The horseradish and Pecorino cream sauce in this recipe perfectly compliments the raw beef.

Italian Coastal Escape p.21

£10.75

MUSSEL & CLAM STEW

CREAMY PAPRIKA SAUCE, CHILLI
& TOASTED CIABATTA

Although I often choose to eat seafood that's been simply cooked in garlic & wine, I have to say I really love the creamy, lightly spiced sauce in this recipe – it's deliciously indulgent.

Pronto! p.136

£9.75

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

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

A Taste of the Sun p.16

£7.50

CHICKEN LIVER PATÈ

MUSTARD FRUITS & TOASTED CIABATTA

There is nothing more comforting than patè and toast, especially when it has the beautiful fresh flavour of one that is homemade. I add a splash of Marsala wine to give it that extra kick.

A Taste of the Sun p.18

£6.75

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY, PISTACHIO
& TOASTED CIABATTA (n)

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

£6.75

ARANCINE

CRISPY MUSHROOM RISOTTO BALLS,
BUFFALO MOZZARELLA, TOMATO
& RED PEPPER SAUCE

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

Italian Escape p.22

£6.75

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH
TOASTED CIABATTA (v)

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!

The Italian Diet p.48

£5.75

• PASTA & RISOTTO •

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?

RISOTTO WITH ITALIAN SAUSAGE & SPICY 'NDUJA RADICCHIO, PEAS, WHITE WINE & PECORINO CHEESE

£10

I can't think of anything better than sitting and eating a plate of risotto while admiring the view of the winding canals of Venice. This risotto has all the colours of Italy - green peas, creamy white rice and the sharp red of a favourite regional leaf vegetable, radicchio.

A Taste of the Sun p.136

FETTUCCINE BOLOGNESE ABERDEEN ANGUS BEEF & PECORINO CHEESE

£11.75

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

FETTUCCINE WITH SAUSAGE ROSEMARY, PORCINI MUSHROOMS, PAPRIKA, PARSLEY & CREAM

£13

I love good quality sausages and mine are made with 100% British free range pork. This pasta recipe is definitely in my top ten - great sausages combining with the earthy flavours of rosemary and mushroom.

Gino's Pasta p.46

BUCATINI CARBONARA FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

£11.50

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

Gino's Pasta p.146

LINGUINE WITH CLAMS GARLIC, CHILLI & PARSLEY

£14.50

This is the first meal I order whenever I go home to Naples. I absolutely love the flavour of fresh clams.

Italian Escape p.99

PENNE ARRABBIATA CHILLI, GARLIC & TOMATO (v)

£9

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 fabulous!

Gino's Pasta p.122

LINGUINE WITH LOBSTER CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI & PARSLEY

£21.75

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

CANNELLONI ROCKET, SPINACH & RICOTTA CHEESE

£12

Cannelloni is what I call a traditional Italian recipe, and it is usually filled with ricotta and spinach. This is my version of this classic baked pasta dish that has been in my family for over twenty years.

Gino's Pasta p.84

LINGUINE WITH SEAFOOD WILD RED PRAWN, SCOTTISH LANGOUSTINE, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

£14.25

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!

The Italian Diet p.103

LASAGNE ABERDEEN ANGUS BEEF RAGÙ, TOMATO, PARMESAN CHEESE & BASIL PESTO (n)

£12.50

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

LINGUINE WITH KING PRAWNS BASIL PESTO, CHERRY TOMATOES & ROCKET (n)

£14.50

This is one of my signature dishes, created in the summer of 2003 on the island of Sardinia where my family and I were enjoying our holiday in our house on the beach. The secret to this dish is my traditional pesto sauce. This is the perfect plate of pasta if you want something light with plenty of flavour.

• PIZZA •

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

CLASSIC MARGHERITA

£9.75

BUFFALO MOZZARELLA, TOMATO & FRESH BASIL

This classic tomato and mozzarella 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

CRUDAIOLA

£10.50

BUFFALO MOZZARELLA, PECORINO CHEESE,
FRESH CHERRY TOMATOES, ROCKET & BASIL PESTO (n)

Crudaiola means "raw ingredients". It's traditionally made in my home town, Torre del Greco, and is also very popular in many restaurants along the Neapolitan coast.

Italian Home Baking p.172

MARINARA

£9.75

ANCHOVIES, TOMATO, CAPERS & OLIVES

The Marinara is one of the oldest pizza recipes in existence, being the traditional food prepared by "la marinara", the fisherman's wife. A real Neapolitan classic.

Italian Escape p.105

THE REAL NEAPOLITAN PIZZA

£14.50

ITALIAN SAUSAGE, FRIARIELLI,
BUFFALO MOZZARELLA & CHILLI

If you go to Napoli you will find this pizza everywhere.

At My Restaurant, my aim is always to serve you not only the best food but a real Italian eating experience.

Friarielli with buffalo mozzarella, proper Italian sausages, chilli and extra virgin olive oil... Buon Appetito!

SUPER-SPICY

£13.50

SPICY SALAMI, 'NDUJA, PEPPER,
BUFFALO MOZZARELLA, PARSLEY & CHILLI

This is the pizza for when the boys come round to watch football. I like to use a spicy salami 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

FIorentina

£11.50

SPINACH, EGG, TOMATO & PARMESAN CHEESE

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 Florence is a great way to make sure everyone's getting their greens...

Italian Escape p.111

QUATTRO STAGIONI

£12.25

HAM, ARTICHOKEs, MUSHROOMS
& BLACK OLIVES

Although this classic represents the seasons of the year, I've always wondered whether the Four Seasons pizza was actually created for those who can't make up their mind which topping they want. But hey, when a pizza is as delicious as this, there's nothing wrong with a little indecision. Or is there...?

Italian Escape p.120

• SALADS •

When making salads we always use the freshest possible ingredients.

CAPRESE

£6.75/£10.50

FRESH BUFFALO MOZZARELLA, TOMATOES,
ROCKET, SPINACH & BASIL

Originating in Southern Italy, where fresh, creamy buffalo mozzarella is produced, this dish is simply the best. As I always say... minimum effort; maximum satisfaction!

Veg Italia p.218

SPINACH, PANCETTA,
WATERCRESS & PEAR
MUSTARD & SESAME DRESSING

£7/£11

Once again I find myself in a very lucky position, because I can use the best of Italy and the best of Britain to create something unique. The combination of spinach, pancetta and pear is just exceptional.

Fantastico! p.46

GRILLED CHICKEN CAESAR

£7/£11

GEM LETTUCE, PANCETTA, CROUTONS,
PECORINO CHEESE & ANCHOVY 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 at My Restaurant I have made it my own. Enjoy!

SHREDDED SPICY BEEF

£11/£14

GEM LETTUCE, CELERY, TOMATOES,
CHILLI & MINT

Beef is a favourite in Northern Italy and beef salads are especially popular in this region. I've decided to use chilli in my salad to give it a little kick.

Gino's Hidden Italy p.25

• 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.

CRISPY DUCK

£16.50

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

HERBY VEAL MEATBALLS

£12.75

PARMESAN CHEESE & PINE NUTS IN TOMATO SAUCE WITH BAKED CIABATTA (n)

I once had the pleasure of cooking my veal meatballs in Bar Vitelli... yes, the very same bar where Al Pacino filmed *The Godfather*! I was so excited I had the goosebumps all day! If you like meatballs, you simply must try these.

Islands in the Sun p.204

CRISPY CHICKEN BREAST

£14.75

STUFFED WITH MOZZARELLA & BASIL PESTO (n)

Pesto originated in Genoa 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

AUBERGINE PARMIGIANA

£11.50

SMOKED PROVOLA CHEESE, PARMESAN & FRESH BASIL (n)

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

8OZ ABERDEEN ANGUS SIRLOIN STEAK

£23

CHERRY TOMATOES, ROCKET, PECORINO CHEESE, BALSAMIC & FRIES

In my kitchen, I only use the best Aberdeen Angus steaks, which are aged for 28 days to achieve a fantastic flavour and succulent texture.

Buonissimo! p.60

SEA BASS

£17.50

ITALIAN SALSA & LEMON

This fish dish comes from, "Fantastico", the first cookbook I ever wrote. I can't believe that after all these years I still enjoy making this recipe as much as ever.

Fantastico! p.93

8OZ FILLET STEAK MEDALLIONS

£26.75

FLAMED WITH BRANDY, GREEN PEPPERCORNS & FRIES

Whenever I've had a boys' night out and need to get back in favour at home, one thing that never fails is to cook my wife a beautiful steak with flamed brandy. She absolutely adores it - and so do I!

Buonissimo! p.36

FILLET OF COD

£17.75

SICILIAN-STYLE SAUTÉED POTATOES & SPICY RED PESTO (n)

Cod is not native to the Mediterranean, but I know how popular it is in Britain so I have adapted this Italian recipe accordingly. The spicy red pesto adds flavour and contrast in texture and keeps the fish beautifully moist.

The Italian Diet p.132

CHICKEN ESCALOPES

£14.75

MUSHROOMS & WHITE WINE

Mushrooms are extremely popular in Italy, particularly in Calabria where they grow in the mountainous forests of Sila. Mushrooms make a great pairing with chicken and thyme in this classic dish.

Italian Coastal Escape p.59

GRILLED SWORDFISH

£17.75

LEMON & FRESH HERBS

Swordfish, one of the fastest fish in the ocean, is a good choice for those who aren't usually very keen on fish as it has a firm, meaty texture and the steaks are bone free.

Gino's Hidden Italy p.98

• SIDES •

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

ROAST CRUSHED POTATOES

GARLIC, SAGE & ROSEMARY (v)

The only way we cook potatoes in my house. Lightly crushed & roasted with garlic, sage & fresh rosemary, it's only fair that you get to taste the way the D'Acampo's do it. A Taste of the Sun p.201

£4

SPICY SPINACH

GARLIC & CHILLIES (v)

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

£4

GREEN BEANS

BALSAMIC DRESSING & GARLIC (v)

Italians love green beans and grow many different kinds, some of which are purplish and mottled or yellow rather than bright green. For this recipe I have used the more familiar fine green beans. It's my favourite green bean recipe of all time and is fantastic with fish. Gino's Hidden Italy p.147

£4

SLOW COOKED LENTILS

PANCETTA, THYME & BAY LEAF

Lentils are often eaten at New Year in Italy; they are believed to bring good fortune because of their coin-like shape. Lucky or not, you will always find them on the menu at My Restaurant because they're delicious all year round. Italian Escape p.159

£4

FRIARIELLI

OLIVE OIL & GARLIC (v)

Friarielli is a unique vegetable that grows in my home region of Campania. I chose this particular vegetable because I want everyone to experience a real Neapolitan delicacy...enjoy!

£4

COURGETTE FRIES

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

£4

ROCKET & PECORINO SALAD

BALSAMIC DRESSING

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

£4

CHEESY FRIES

PECORINO CHEESE

Freshly peeled, cut and fried potatoes, served with grated Pecorino cheese sprinkled on top... do I really need to say any more?

£4

MIXED SALAD

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

A simple salad to complement any Gino dish.

£4

FRIES

SEA SALT (v)

Freshly peeled, cut and fried potatoes served with sea salt.

£4

- My Book Store -

All books personally signed by Gino

£10 EACH

when you dine with us

- GINO2GO -

Any pasta, risotto, pizza or salad.

- Bambino -

(UNDER THE AGE OF 10)

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

- Grocery Store -

A selection of my favourite ingredients available to buy in my restaurant, ask your server for details

• LUNCH & EARLY EVENING MENU •

Available 12noon – 6pm

1 COURSE ~ £9.50

2 COURSE ~ £13.50

3 COURSE ~ £16.50

Starters

RIBOLLITA SOUP

CHUNKY VEGETABLE SOUP WITH TOASTED CIABATTA (v)

CHICKEN LIVER PATÉ

MUSTARD FRUITS & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

TOMATO BRUSCHETTA

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (v)

ARANCINE

CRISPY MUSHROOM RISOTTO BALLS, BUFFALO MOZZARELLA, TOMATO & RED PEPPER SAUCE

Mains

FETTUCCHINE BOLOGNESE

ABERDEEN ANGUS BEEF & PECORINO CHEESE

AUBERGINE PARMIGIANA

SMOKED PROVOLA CHEESE, PARMESAN & FRESH BASIL (n)

SUPER-SPICY PIZZA

SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI

HERBY VEAL MEATBALLS

PARMESAN CHEESE & PINE NUTS IN TOMATO SAUCE WITH BAKED CIABATTA (n)

SEA BASS

ITALIAN SALSA & LEMON

Desserts

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT (v) (n)

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v) (n)

AFFOGATO

AMARETTO, ESPRESSO & VANILLA ICE CREAM (v) (n)

ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS WITH HOMEMADE WAFER BISCUIT (v) (n)

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