

SHARING

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) 5.5

TOMATO & FRESH BASIL (Ve) 5.75

SMOKED PROVOLA CHEESE & MOZZARELLA (v) 6.25

BREAD BOARD 5

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

A true Italian meal should always start with a selection of proper Italian breads. We make all our bread by hand using traditional methods. [Italian Escape p.33](#), [Italian Coastal Escape p.167](#), [Italian Home Baking p.22 & 188](#)

ANTIPASTI

ASPARAGUS 9.25

BUTTER & PECORINO CHEESE (v) 🍷

Asparagus with melted butter is a classic combination, but what makes this dish special is the pecorino – an Italian cheese made from sheep's milk, with a sharp, salty flavour. [Italian Express p.171](#)

KING PRAWN BRUSCHETTA 9.5

CHILLI MAYONNAISE & TOASTED CIABATTA

A light, simple starter - it's delicious, especially if accompanied by a cheeky glass of Prosecco. [Italian Adriatic Escape p.12](#)

ARANCINE 7.5

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

While I was filming in Sicilia, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too! [Veg Italia p.160](#)

TOMATO BRUSCHETTA 6.75

CLASSIC TOMATO & BASIL WITH TOASTED CIABATTA (Ve)

Deceptively simple, a tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do! [Italian Adriatic Escape p.12](#)

CALAMARI 8.5

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

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

PARMA HAM BRUSCHETTA 8.5

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage. [Italian Adriatic Escape p.12](#)

DUNKY DUNKY TOMATO SCARPETTA 13.25

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

PASTA & RISOTTO

SPINACH & RICOTTA TORTELLONI 12.5

SAGE BUTTER & TOASTED PINE NUTS (v) 🍷

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

FETTUCCINE WITH SAUSAGE 13.5

LEEK, WHITE WINE, PORCINI MUSHROOM CREAM

This pasta recipe is definitely in my top ten - great sausages combining with the earthy flavours of rosemary and mushroom. [A Taste of the Sun p.119](#)

SPAGHETTI WITH CLAMS 16

CHERRY TOMATO, GARLIC, CHILLI & PARSLEY 🍷

This is the first meal I order whenever I go home to Napoli. I absolutely love the flavour of fresh clams - so much so that I often order them just cooked in olive oil and garlic. [Italian Escape p.99](#)

LASAGNE 13.75

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

My mother, Alba, first showed me how to make lasagne when I was about 8 years old. [Gino's Pasta p.121](#)

CREAMY RISOTTO WITH ASPARAGUS 13

PEAS & DOLCELATTE CHEESE (v) 🍷

Over the years I have made so many different risotto combinations, but this one is dedicated to my son Luciano. [Italian Family Adventure p.111](#)

FETTUCCINE BOLOGNESE 13.5

SLOW COOKED BEEF RAGÙ & PECORINO CHEESE

I have used my grandfather's recipe since I was 16 years old and I still think it's the best Bolognese sauce ever. [Gino's Pasta p.27](#)

SPAGHETTI WITH SEAFOOD 17.75

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

This has to be one of my mother's best creations and remains a family favourite in the D'Acampo household! [Gino's Pasta p.65](#)

RIGATONI ARRABBIATA 10.25

CHILLI, GARLIC & TOMATO (Ve)

Arrabbiata means 'angry' in Italian, because of the heat of the chilli peppers in the sauce. [Gino's Pasta p.122](#)

BUCATINI CARBONARA 13.25

FREE RANGE EGG, GUANCIALE & PECORINO CHEESE 🍷

We make it like it should be made - just free range eggs, Pecorino cheese and diced crispy guanciale. [Gino's Pasta p.146](#)

WOOD FIRED OVEN

Coming from Napoli, the birthplace of pizza, my Italian pizza recipes are as true to the authentic originals as possible. That's why I only use a wood fired oven and real Neapolitan flour, to bring you a real taste of Napoli.

PIZZA

MARINARA 10.5

ANCHOVIES, SAN MARZANO TOMATO, OLIVES, OREGANO 🍷

The marinara is one of the oldest pizza recipes in existence, being the traditional food prepared by la marinara, the fisherman's wife. Personally, I can't get enough of this pizza, and think the flavours are incredible – every bite is amazing. [Italian Escape p.105](#)

BURRATA & PARMA HAM 13.5

SAN MARZANO TOMATO & BASIL 🍷

Burrata and Parma ham make a great combination. I often prepare this pizza for my boys, and sometimes we ring the changes by using cooked ham or salame instead of Parma ham. [Italian Family Adventure p.188](#)

SUPER-SPICY 13.5

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

This is the pizza for when the boys come round to watch football. I like to use a spicy salame that has a real kick (no pun intended!) [Healthy Italian For Less p.96](#)

THE REAL NEAPOLITAN 13.75

ITALIAN SAUSAGE, FRIARIELLI, MOZZARELLA & CHILLI

If you go to Napoli you will find this pizza everywhere. At my restaurants, my aim is always to serve you not only the best food but a real Italian eating experience.

CLASSIC MARGHERITA 10.5

MOZZARELLA, SAN MARZANO TOMATO & FRESH BASIL (v)

This classic 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](#)

MARINATED & GRILLED CHICKEN 13.25

MOZZARELLA, SAN MARZANO TOMATO & FRESH BASIL

I am breaking so many rules with this pizza... Generally speaking, Italians NEVER put chicken on pizza. The Brits love chicken, and they love pizza, so this is my gift to you!

CALZONE 13.5

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

My late father, Ciro, absolutely loved this recipe and always ordered it when we went to a pizzeria, so it has to be in my pizza section. [Italian Escape p.126](#)

PERSONALISE YOUR PIZZA

Add any of your favourite ingredients from the menu for £1

OUR PIZZAS ARE AVAILABLE GLUTEN FREE. PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU.

WOOD FIRED OVEN & GRILL

COD NAPOLETANA 21.75

SALAME, CHERRY TOMATO, POTATO & ROSEMARY

Cod is such an excellent fish - firm, meaty and delicious served simply with salt and olive oil or with a sauce; it really is a fish that can go with most things. [Pronto p.147](#)

CHICKEN BREAST IN A LEMON & CAPER SAUCE 17.25

GREEN BEANS, PARSLEY & GARLIC 🍷

Although the combination of lemon and capers is commonly used in fish dishes, it works just as well with chicken. [Italian Express p.124](#)

SEA BASS 19.95

ITALIAN SALSA & LEMON 🍷

This fish dish comes from, "Fantastico", the first cook book I ever wrote. I can't believe that after all these years I still enjoy making this recipe as much as ever. [Fantastico! p.92](#)

8OZ SIRLOIN STEAK 24.5

PEPPERCORN SAUCE & 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. She absolutely adores it! [Buonissimo! p.36](#)

MEATBALLS IN A SPICY TOMATO SAUCE 14.25

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

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

CRISPY DUCK 18.5

CHERRY & RED WINE SAUCE

Cherries are very popular in Italy - particularly in Emilia-Romagna and Veneto, where there is a famous local cherry festival in the old town of Marostica. [Hidden Italy p.121](#)

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 & calorie information is available on request.

SALADS

CAPRESE 12.75

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

No matter where you are in Italy, the Caprese salad is always a main feature on any menu and for any occasion. [Italian Express p.33](#)

LOCH DUART SALMON 14.5

BROAD BEAN, SPINACH, FENNEL & CITRUS DRESSING 🍷

Salmon is not native to southern Italy, but it often features on menus, combining the rich, oily fish with classic Italian flavours. The citrus dressing complements this salad perfectly. [Italian Coastal Escape p.16](#)

GRILLED CHICKEN CAESAR 12.75

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

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

SIDES

TENDERSTEM BROCCOLI 4.25

CHILLI, OLIVES & PECORINO CHEESE (v)

[Italian Adriatic Escape p.171](#)

ROAST NEW POTATOES 4.25

GARLIC & ROSEMARY (Ve) 🍷

MIXED SALAD 4.25

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

SPICY SPINACH 4.25

GARLIC & CHILLI (Ve)

[Fantastico! p.133](#)

TRUFFLE CHEESY FRIES 4.50

PECORINO CHEESE (v)

FRIES 4.25

SEA SALT (v)

DESSERTS

AFFOGATO 5.95

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v)

Simplicity at its best... vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits. [Buonissimo! p.40](#)

CHOCOLATE FONDANT 7

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v)

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](#)

TIRAMISÙ 7

THE ULTIMATE ITALIAN DESSERT

If you make a Tiramisù then you must do it right... I only use fresh mascarpone cheese, proper espresso coffee, the best Savoiardi biscuits, free range eggs and Amaretto liqueur. Perfetto! [Fantastico! p.144](#)

GELATO 6.25

A SELECTION OF ICE CREAM & SORBETS, SERVED WITH A HOMEMADE HAZELNUT & PISTACHIO CANTUCCINI BISCUIT (v)

I know I am biased, but for me, Italian ice-cream is the best in the world.

PANNA COTTA 7

WITH AMARETTO FRESH MACERATED STRAWBERRIES WITH BASIL & CRUSHED AMARETTI BISCUIT 🍷

Every dinner party should definitely end with this simple but delicious dessert – double cream and amaretto liqueur is a marriage made in heaven. [Italian Home Baking p.198](#)

CREMA CATALANA 7

CATALAN STYLE CRÈME BRULEE (v) 🍷

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 & HAZELNUT CHEESECAKE 7

SOUR CHERRIES (v)

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](#)

🍷 New for Spring & Summer

An optional service charge will be added to your bill.

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. During the second fermentation, bubbles are introduced in pressurised tanks using the Charmat Method. Prosecco DOC (Denominazione di Origine) production spans the regions of Veneto and Friuli-Venezia Giulia exclusively.

	125ml	Bottle
PROSECCO CANEVA EXTRA DRY – <i>Veneto</i> <i>100% Glera</i>	7.5	28.75
PROSECCO CANEVA ROSÉ EXTRA DRY – <i>Veneto</i> <i>90% Glera, 10% Pinot Nero</i>	8.5	31.75
PROSECCO TONON VILLA TERESA EXTRA DRY – <i>Veneto</i> 	8.5	31.75

FRANCIACORTA

Franciacorta is produced in Lombardia, just 1 hour east of Milan, and is Italy's best kept secret. The area is home to over 100 wineries making incredible DOCG sparkling wine using the 'metodo classico' also known as traditional method. Satèn style - 100% Chardonnay and lower pressure in the bottle - reigns supreme here and is unique with a silky and creamy character like no other sparkling wine.

	125ml	Bottle
FRANCIACORTA CONTADI CASTALDI DOCG SATÈN BRUT – <i>Lombardia</i> <i>100% Chardonnay</i>	10.25	48
FRANCIACORTA CONTADI CASTALDI DOCG ROSÉ BRUT – <i>Lombardia</i> <i>65% Chardonnay, 35% Pinot Nero</i>	-	55

CHAMPAGNE

Champagne originates and is exclusively produced in the North-east of France, just 200km from Paris. After an initial alcoholic fermentation, the wine will go through a second fermentation, where yeast and sugar are added into the bottle and will produce the fine bubbles and pleasant creaminess from Chardonnay, Pinot Noir and Meunier grape varieties. This process is called traditional method or 'méthode champenoise'.

	125ml	Bottle
CHAMPAGNE CASTELNAU RÉSERVE BRUT – <i>Reims</i> <i>40% Chardonnay, 40% Meunier, 20% Pinot Noir</i>	11.5	56

OUR COLLECTION



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WINE

WHITE	175ml	250ml	Bottle
GRILLO SERENATA – <i>Casa Girelli, Sicilia</i> 	5.5	7.75	20.75
PINOT GRIGIO DELLE VENEZIE SORA MARIA – <i>Cielo, Veneto</i>	7.25	9.25	27
VERDICCHIO DEI CASTELLI DI JESI – <i>Conti di Buscareto, Marche</i>	8	10	28.75
SAUVIGNON BLANC TORDELCOLLE – <i>Botter, Trentino</i>	8	10	28.75
GAVI DI GAVI DOCG LA SORAIA – <i>La Caplana, Piemonte</i>	9.5	12.50	37

ROSÉ	175ml	250ml	Bottle
ROSÉ DI CASA MIA – <i>Colderove, Veneto</i>	6.5	8.5	23
PINOT GRIGIO BLUSH PUNTI NERI – <i>Cielo, Veneto</i>	6.95	8.95	25

RED	175ml	250ml	Bottle
NERO D'AVOLA SERENATA – <i>Casa Girelli, Sicilia</i> 	6.5	8.5	21.75
MERLOT DELLE VENEZIE BRIGANTELO – <i>Botter, Veneto</i>	7.25	9.25	26
SYRAH PASSI NERI – <i>Andreas Mazzei, Sicilia</i>	7.75	9.75	28
CHIANTI CLASSICO DOCG – <i>Sant'Illario, Toscana</i>	8.25	10.5	30
MONTEPULCIANO ROSSO CONERO SASSI – <i>Umani Ronchi, Marche</i>	8.5	10.75	30.75

 Organic wines are made from grapes grown in accordance with the principles of organic farming which excludes any use of artificial chemical fertilizers, pesticides & herbicides.

ICONIC ITALIAN DRINKS

APEROL SPRITZ 8.5
Aperol Aperitivo with Prosecco & Fever-Tree soda

PEACH BELLINI 7.5
Prosecco stirred with puréed white peaches
Enjoy the classic serve or one of our variations: Berry, Passion fruit & Elderflower or why not try our seasonal Kiwi & Pear Bellini?

NEGRONI 8.25
Hayman's London Dry gin with Campari & Berto rosso vermouth
Café Casoni in Firenze was the setting in 1919 when Count Camillo Negroni created what is now regarded as the world's most iconic Aperitivo

ITALIAN GIN & TONICS

All of our Italian G&Ts are a 25ml serve unless requested & come with your choice of Fever-Tree tonic - choose from classic, light, lemon, elderflower, Mediterranean, cucumber or aromatic.

BERTO *Piemonte - Pink grapefruit & rosemary* 6.25
MALFY LIMONE *Piemonte - Lemon & basil* 6.5
MALFY ROSA *Piemonte - Grapefruit & strawberry* 6.5
MALFY ARANCIA *Piemonte - Orange & lemon* 6.5
SABATINI *Toscana - Lime & lemon thyme* 6.75
VII HILLS *Lazio - Orange & rosemary* 6.75
VILLA ASCENTI *Piemonte - Lemon & lemon thyme* 6.85

ITALIAN BOTTLED BEERS

MESSINA <i>Sicilia</i>	4.7%	4.75	MORETTI <i>Friuli 660ml</i>	4.6%	5.95
PERONI RED LABEL <i>Pavia</i>	4.7%	4.95	PERONI GRAN RISERVA <i>Pavia 500ml</i>	6.6%	6.25
ICHNUSA <i>Sardegna</i>	4.7%	5.15	MORETTI ZERO <i>Friuli</i>	0.0%	3.75

ARNDALÉ All wine served by the glass is available as a 125ml serve. All beers are 330ml bottles unless stated.

GINO

D'ACAMPO

SPRING & SUMMER

OPEN EVERYDAY, LUNCH & DINNER