

I was born and raised in Torre del Greco, Napoli, in the south of Italy and my homeland has always shaped the way I cook and eat.

GINO

D'ACAMPO

All of my dishes reflect the soul and character of Italy's many different regions and I have included lots of my favourites from my books and TV programmes.

PARTY MENU | 3 COURSE ~ 27.25

ANTIPASTI

GARLIC BREAD

SMOKED PROVOLA CHEESE
& MOZZARELLA (v)

ARANCINE

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

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

CALAMARI

COURGETTE, RED PEPPERS, GARLIC
MAYONNAISE & LEMON

I love calamari fritti and at home I always serve them with freshly made garlic mayonnaise and fried courgettes.

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS

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](#)

MY GROCERY & BOOK STORE

*You can find any of the books in My Bookstore.
Plus we stock a fantastic selection of the ingredients you'll need in My Grocery Store.*

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

CLASSIC MARGHERITA

MOZZARELLA, TOMATO
& FRESH BASIL (v)

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

SUPER-SPICY

SPICY SALAME, 'NDUJA, PEPPERS, TOMATO,
MOZZARELLA & 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](#)

MARINATED & GRILLED CHICKEN

MOZZARELLA, TOMATO & FRESH BASIL

I first made this pizza when I was filming my series Gino's Italian Escape near the city of Parma.

MAINS

RIGATONI ARRABBIATA

CHILLI, GARLIC & TOMATO (Ve)

Arrabbiata means 'angry' in Italian, and I guess they used it to name this dish because of the heat of the chilli peppers in the sauce.
[Gino's Pasta p.122](#)

8OZ SIRLOIN STEAK

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 with flamed brandy. She absolutely adores it - and so do I!
[Buonissimo! p.36](#)
(A £5 supplement charge will apply)

LASAGNE

BEEF RAGÙ & PECORINO CHEESE

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](#)

CHICKEN BREAST IN A LEMON & CAPER SAUCE

GREEN BEANS, PARSLEY & GARLIC

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

ASK YOUR WAITER FOR TODAY'S
DESSERT OPTIONS

GINO
D'ACAMPO