

GINO
D'ACAMPO

SPRING & SUMMER

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".

A handwritten signature in a cursive style, written in a teal color. The signature is stylized and appears to be the name 'Ciro'. Below the signature, the letters 'xxx' are written in a simple, sans-serif font.

APERITIVI

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

APEROL SPRITZ

Aperol with Prosecco & soda
£9.25

GINO'S MARTINI

Absolut Elyx vodka, Martini Bianco vermouth,
Cerignola olives & lemon
£9.50

BELLINI

Enjoy the classic peach Bellini or try our
passion fruit & elderflower variation
£8.95

CAMPARI SPRITZ

Campari, blood orange, pink grapefruit, Prosecco & soda
£9.25

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,
Prosecco, soda
£9.75

LITTLE ITALY

Buffalo Trace Bourbon, Cynar & Carpano Classico vermouth
£9.75

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fiorente elderflower liqueur,
Prosecco, lime soda, mint & lime
£9.25

PROSECCO CAVIT

DOC Brut NV
125ml £8.50

FRANCIACORTA FERGHETTINA ROSÉ

DOCG Brut
125ml £11.50

CHAMPAGNE LALLIER

Grand Cru Brut NV
125ml £12.50

BREAD & OLIVES

CERIGNOLA OLIVES (VE) £5

GARLIC BREAD

Fresh garlic & parsley (VE) £6.25
San Marzano tomato & basil (VE) £7.25
Smoked provola cheese & mozzarella (V) £8.25

FRESHLY BAKED ITALIAN BREADS £6

Focaccia with cherry tomatoes & olives,
ciabatta bread, grissini with pecorino, pane carasau,
served with creamy pesto dip (V)

SHARING

TOMATO SCARPETTA

Baked focaccia & ciabatta bread served with a marzanino tomato, olive oil, garlic
& fresh basil sauce (VE)
£15

FANTASTICO

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, olives,
chargrilled baby artichokes, sun-dried tomatoes & freshly baked Italian breads
£28

TRE CICCHETTI

Parma ham & 'nduja, king prawns & chilli mayonnaise, heritage tomato & basil (VE) on toasted ciabatta
£26

BRUSCHETTA & ANTIPASTI

ASPARAGUS

Poached hen's egg & pecorino cheese (V) (GF) £10.50

KING PRAWN BRUSCHETTA

Chilli mayonnaise & toasted ciabatta £12

MINISTRONE

Classic Italian vegetable soup (VE) £8.95

PAN-FRIED SCALLOPS

Potato puree & crispy pancetta £15.25

HERITAGE TOMATO & BASIL BRUSCHETTA

Toasted ciabatta (VE) £8.50

GAMBERONI FRITTI

Tempura-style king prawns with spicy mayonnaise (GF) £12.50

ARANCINE

Crispy mushroom risotto balls, mozzarella,
tomato & red pepper sauce (V) £10

PRAWN & AVOCADO

Gem lettuce & Marie Rose sauce (GF) £12.50

PARMA HAM BRUSCHETTA

Spicy 'nduja, honey, pistachio & toasted ciabatta £11.50

CALAMARI

Fried squid, courgette, red pepper,
garlic mayonnaise & lemon £11

BURRATA

Apulian-style mozzarella, heritage tomato,
chilli pesto (V) (GF) £12

CARPACCIO & TARTARE

CARPACCIO

Thinly sliced beef fillet with Venetian dressing £14

SALMON & AVOCADO TARTARE

Pane carasau (GF) £14

SALADS

CAPRESE Buffalo mozzarella, heritage tomato & basil (V)	£11/£16	TRE COLORI Avocado, heritage tomato, buffalo mozzarella & basil (V) (GF)	£16.50
GRILLED CHICKEN CAESAR Gem lettuce, pancetta, croutons, pecorino cheese & Caesar dressing	£16.75	LOCH DUART SALMON Broad bean, radicchio, warm croutons & citrus dressing (GF)	£16.75

PASTA & RISOTTO

PENNE WITH SMOKED SALMON Cream, courgette, asparagus, pine nuts & lemon (GF)	£16.50	PENNE ARRABBIATA San Marzano tomato with garlic & chilli (VE) (GF)	£13.95
LINGUINE WITH SEAFOOD Wild red prawns, mussels, clams, calamari, tomato & chilli (GF)	£21	LINGUINE WITH CLAMS Cherry tomato, garlic, chilli & parsley	£18.50
RISOTTO CARBONARA Pecorino cheese, guanciale, hen's egg yolk (GF)	£16	RISOTTO PRIMAVERA Creamy risotto with leeks, asparagus, broad beans, peas & pecorino cheese (V) (GF)	£16
SPINACH & RICOTTA RAVIOLI Sage butter & toasted pine nuts (V) (GF)	£16	LASAGNE Slow cooked beef ragù, San Marzano tomato, pecorino cheese & basil pesto	£16.50
LINGUINE WITH LOBSTER Cherry tomato, white wine, garlic, chilli & parsley	£32	BUCATINI CARBONARA Hen's egg yolk, guanciale & pecorino cheese	£16
FETTUCCINE BOLOGNESE Slow cooked beef ragù, San Marzano tomato & pecorino cheese (GF)	£16.75	FETTUCCINE WITH KING PRAWNS Rocket, cherry tomato & basil (GF)	£18.95

PIZZA

THE REAL NEAPOLITAN Italian sausage, friarielli broccoli, mozzarella & chilli	£15.50	CLASSIC MARGHERITA Mozzarella, San Marzano tomato & fresh basil (V)	£13.25
SUPER-SPICY Spicy salame, 'nduja, pepper, mozzarella, San Marzano tomato, parsley & chilli	£16	PARMA HAM Mozzarella, San Marzano tomato, rocket & pecorino cheese (GF)	£16
MARINATED GRILLED CHICKEN Mozzarella, San Marzano tomato & fresh basil	£15.75	MARINARA Anchovies, San Marzano tomato, olives, oregano	£13
CAPRICCIOSA Italian ham, San Marzano tomato, mozzarella, mushrooms & olives	£15.50	CALZONE Folded pizza stuffed with mozzarella, basil, peppers & salame Napoli	£15.75

MY SPECIALITY GRILL

GRILLED SEAFOOD SKEWERS Line caught tuna, salmon, courgette & fries (GF)	£26	ITALIAN STYLE CHEESEBURGER Balsamic caramelised onions, spicy mayonnaise & fries	£16.50
MARINATED GRILLED CHICKEN Creamy mushroom sauce, thyme & garlic	£21	TUNA ALLA SICILIANA Tuna steak, tomato, olive & basil salsa (GF)	£26

MAINS

SALMON FILLET Spinach & creamy vermouth sauce	£23	FILETTO AL PEPE NERO Peppered fillet steak (225g) & brandy cream sauce	£36.50
POLPETTE Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£17.50	LAMB PUGLIESE Braised lamb in red wine with olives, peas & toasted ciabatta	£20.95
SEA BASS FILLETS Italian salsa & lemon	£24.50	CHICKEN SCALOPPINE Chicken escalopes, green beans & lemon caper sauce	£21
VEAL MILANESE Crispy fried veal escalope in breadcrumbs, garlic & rosemary	£25	AUBERGINE PARMIGIANA Baked layers of aubergine with smoked provola cheese, pecorino cheese, San Marzano tomato & basil pesto	£15.75
CRISPY CHICKEN BREAST Stuffed with mozzarella, sun-dried tomato & basil pesto	£21	CRISPY DUCK Green beans, cherry & red wine sauce	£22

STEAKS

AGED 28 DAYS

The finest grass & grain fed Angus beef including the very best of British

SIRLOIN (300g/225g)	£38/£28.50
RIBEYE (300g/225g)	£39.75/£30.50
FILLET (225g)	£36.50

Served with fries and your choice from one of our freshly prepared sauces or butters; green peppercorn, dolcelatte, red wine, salsa verde, garlic & parsley butter

TO SHARE

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

CHATEAUBRIAND	£71.50
Fillet steak (450g) served with two sauces or butters of your choice & roast new potatoes with garlic & rosemary	

TAGLIATA DI MANZO	£74.50
Ribeye on the bone (800g) served with fries & a choice of two butters or sauces	

SIDES

ROAST NEW POTATOES Garlic & rosemary	£5	PISELLI E PANCETTA Peas & pancetta	£5.25
GRILLED TENDERSTEM BROCCOLI Butter & pecorino cheese	£5.25	TRUFFLE CHEESY FRIES Pecorino cheese	£5.50
SPICY SPINACH Garlic & chilli	£5.25	FRIES Sea salt	£5
CAESAR SALAD Gem lettuce, croutons & pecorino cheese	£5	ZUCCHINE FRITTE Courgette fries	£5.25
ROCKET & PECORINO SALAD Extra virgin olive oil	£5	MIXED SALAD Rocket, spinach, tomato, cucumber & fennel	£5

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 & nutritional information is available on request.

SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON – 6PM

SLOW ROAST BEEF OR HERB ROAST CHICKEN

All served with crisp golden roast potatoes, vegetables,
Yorkshire pudding & roasting gravy.

BAMBINO

UNDER THE AGE OF 11

Offering a selection of classic Italian
dishes in smaller portions.

VEGETARIAN, VEGAN OR GLUTEN INTOLERANT?

Ask your server to see our
separate menus.

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