

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
£10.50

NEGRONI

Malfy Originale gin, Campari & Carpano Classico vermouth
£10.50

HUGO SPRITZ

Hotel Starlino elderflower aperitivo, Fair elderflower liqueur, Prosecco,
Fever-Tree lime soda & mint
£11

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,
Prosecco & Fever-Tree soda
£11

MANGO & PASSION FRUIT SPRITZ

Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda
£10.25

BELLINI

Enjoy the classic peach Bellini or try our
passion fruit & elderflower variation
£10

RUBY SPRITZ

Everleaf Mountain - cherry blossom & rosehip, Fever-Tree Light Tonic,
strawberry & lemon (0%)
£8.75

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%)
£7.75

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 £7.75
Garlic bread with fresh garlic & extra virgin olive oil (VE)

PANE ALL'AGLIO CON POMODORO £9.25
Garlic bread with San Marzano tomatoes & basil (VE)

PANE ALL'AGLIO CON FORMAGGI £9.95
Garlic bread with mozzarella & smoked provola cheese (V)

OLIVE £6.75
Marinated giant Apulian Cerignola olives (VE)

PANE DELLA CASA £7.25
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 £33.50

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 £32

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

ARANCINE AL RAGÙ £12.95
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce

COCKTAIL DI GAMBERETTI £14.75
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

MINISTRONE £10.25
Classic Italian vegetable soup, home baked focaccia (VE)

PROSCIUTTO DI PARMA £14.50
Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta

CAPRESE £12.25
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

GAMBERONI FRITTI £15.25
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

ASPARAGI £12.75
Seasonal asparagus with a lightly poached hen's egg, butter & pecorino (V)

PÂTÉ TOSCANO £12.75
Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted ciabatta

CALAMARI FRITTI £12.95
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

BRUSCHETTA AL POMODORO £11
Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta (VE)

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

BRUSCHETTA CON GAMBERONI £15.50
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

COZZE CON CREMA E VINO BIANCO £14.50

Sautéed Scottish mussels with white wine, garlic & cream, served with toasted ciabatta to mop up the sauce
+ Add fries and enjoy as a main course £19.95



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.

SPAGHETTI AL TARTUFO (Serves 2)

£24pp

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

RISOTTO PESCATORE (Serves 2)

£24.50pp

Risotto mantecato with fresh seafood, wild red king prawns, mussels, clams & calamari with chilli, garlic & tomatoes



PAPPARDELLE CON POLPETTE

£20.50

Wide ribbon pasta with slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce

FETTUCCINE CON SALSICCIA

£19

Tuscan sausage, porcini mushrooms & leeks in a white wine & pecorino cream sauce

RISOTTO PRIMAVERA

£18.50

Creamy risotto with asparagus & peas, garlic & extra virgin olive oil (V)
+ With sautéed king prawns £24

LINGUINE AI FRUTTI DI MARE

£24.50

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

BUCATINI ALLA CARBONARA

£19

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

TROFIE ALL'ARRABBIATA

£17

Delicate Ligurian twisted pasta in a San Marzano tomato sauce with garlic & Calabrian chilli flakes (VE)

TROFIE AL SALMONE AFFUMICATO

£20.50

Delicate Ligurian twisted pasta with smoked salmon, asparagus, peas, baby spinach & basil in a creamy lemon mascarpone sauce

LINGUINE AI GAMBERONI

£23

King prawns sautéed with courgette, garlic butter, chilli & lemon zest

LASAGNE

£19

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

RISOTTO AI FUNGHI

£18.50

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

FETTUCCINE ALLA BOLOGNESE

£19

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

LINGUINE ALLE VONGOLE

£22.50

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

PASTA FRESCA

RAVIOLI ALL'ARAGOSTA

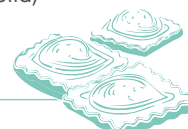
£26

Fresh lobster filled ravioli served in a light baby plum tomato sauce with chilli & basil

RAVIOLI CON SPINACI E RICOTTA

£19.75

Fresh filled pasta with spinach & ricotta, sage butter & toasted pine nuts (V)



DAL MARE

Fresh, simple and full of flavour, our seafood dishes capture the spirit of Italy's coastal cuisine.

GAMBERONI ROSSI AL SALMORIGLIO

£28.75

Grilled wild red king prawns in a chilli, garlic, lemon & herb dressing served with toasted ciabatta to mop up the sauce

TONNO AL PEPE

£29.95

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

PESCE SPADA

£28.75

Wild line-caught swordfish, simply grilled, served with salsa verde & roasted potatoes with rosemary, garlic & olive oil

BRANZINO

£31

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



DALLA TERRA

The provenance of our ingredients is extremely important to us, that's why we source quality, local produce where possible.

ANATRA ALL'ARANCIA

£26.50

Slow roast crispy duck with fine green beans, Sicilian orange & rosemary sauce

POLLO MARINATO

£26.75

Chargrilled chicken escalopes marinated in garlic & rosemary, served with a creamy mushroom sauce

TRE COLORI

£18

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

VITELLO ALLA MILANESE

£29.95

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

SCALOPPINE DI POLLO

£25.25

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

CHEESEBURGER ALL'ITALIANA

£20.50

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

CAESAR

£19.50

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

POLPETTE AL SUGO

£20.50

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

POLLO RIPIENO

£26.50

Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto

MELANZANE ALLA PARMIGIANA

£20.50

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

GRIGLIA

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

BISTECCA

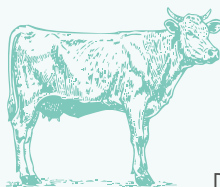
The finest grass & grain fed Angus beef including the very best of British

SIRLOIN (300g/225g) £45.25/£34

RIBEYE (300g/225g) £46.75/£35.50

FILLET (225g) £43.95

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 £87.25
Dry aged ribeye on the bone (900g) & fries

CHATEAUBRIAND £81.75
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.

MARGHERITA Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)	£16.50	CALZONE Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roasted peppers & salame Napoli	£19
PICCANTE Spicy salame, 'nduja, roasted peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	£18.50	POLLO Marinated grilled chicken, mozzarella, San Marzano tomatoes & fresh basil	£18.50
CAPRINO Goat's cheese, San Marzano tomatoes, grilled marinated vegetables, honey & wild rocket (V)	£17	MARGHERITA PICCANTE CON BURRATA Burrata di Puglia with an indulgent creamy heart, spicy 'nduja, San Marzano tomatoes & fresh basil	£18
CAPRICCIOSA Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives	£17.50	PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£19.50

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 MISTE Sautéed sugar snap peas, tenderstem broccoli & fine beans with butter & fresh basil (V)	£6.25	INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes (VE)	£6.25
ZUCCHINE FRITTE Courgette fries (V)	£6.25	CAESAR Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing	£6.25
BROCCOLETTI Sautéed tenderstem broccoli with fresh red chilli & garlic butter (V)	£6.25	PATATINE FRITTE Potato fries (V)	£6.25
SPINACI Spinach with garlic & extra virgin olive oil (VE)	£6.25	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino (V)	£7.25
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil (V)	£6.25	PATATE AL FORNO Roasted potatoes with rosemary, garlic & olive oil (VE)	£6.25

FANTASTICO

AVAILABLE MONDAY TO FRIDAY FROM 12NOON - 6PM
2 COURSES £21

Please ask your server for a Fantastico menu

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)	£10.25	£40
MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£45
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£11	£46

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)	£12.25	£70
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £125	-	£72
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £128	-	£74
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)	-	£76

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)	£17	£90
VEUVE CLICQUOT BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£105
VEUVE CLICQUOT ROSE BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£145
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: £300	-	£160
DOM PÉRIGNON BRUT <i>Épernay, France</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£360
LOUIS ROEDERER CRISTAL BRUT <i>Reims, France</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£400

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£8.25	£10.25	£29.50
CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8.75	£11	£31
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9.75	£12	£34
GINO RECOMMENDS PINOT GRIGIO - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£10.50	£12.50	£35
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£36
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£11.25	£13.50	£39.50
SOAVE CLASSICO GRAN GUARDIA - <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£41.50
PECORINO - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£42.50
RIESLING FONTANINO MONFERRATO - <i>Il Cascinone, Piemonte</i> Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£44.50
GINO RECOMMENDS VIOGNIER - <i>Alasia, Piemonte</i> Grape; Viognier. Delicate stone fruit flavours fresh acidity & minerality on the finish. (VE)	-	-	£45.50
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish.	£13.25	£16.75	£49
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.	-	-	£57
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)	-	-	£62
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)	-	-	£65

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)	£10.75	£13	£36
BARDOLINO CHIARETTO - <i>Montesor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£11.25	£13.50	£39
GINO RECOMMENDS M DE MINUTY - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14.50	£19	£57
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: £115	-	-	£65

RED WINE

	175ml	250ml	Bottle
SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£8.25	£10.25	£29.50
BARBERA - Vino D'Acampo, Piemonte Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£9.25	£11.75	£33.50
GINO RECOMMENDS NERO D'AVOLA - Adria Vini, Sicilia  Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£10.75	£13	£36
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11.50	£14.50	£41
MERLOT SOLITI - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£12.25	£14.75	£42.50
PRIMITIVO VERSANTE - Vallone, Puglia Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	-	-	£43
GINO RECOMMENDS NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£44.50
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.	£12.75	£15.75	£46
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£48
VALPOLICELLA RIPASSO - Montesor La Colombaia, Veneto Grapes: Corvina, Molinara & Rondinella. Intense, full & dry. Forest fruit, black cherry & subtle spice. Supple tannins & juicy acidity.	£13.50	£17.50	£50.50
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£53
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£56.50
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (VE)	-	-	£62
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£76
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.	-	-	£78
AMARONE DELLA VALPOLICELLA - Montesor La Colombaia, Veneto Grapes: Corvina, Rondinella & Molinara. Full bodied, rich berry & plum notes with a hint of dark chocolate. Supply tannins lead to a spicy finish. (VE)	-	-	£89.50
GINO RECOMMENDS 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)	-	-	£146
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.	-	-	£150
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)	-	-	£165

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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