

GINO

D'ACAMPO

VEGETARIAN & VEGAN

APERITIVI

APEROL SPRITZ Aperol with Prosecco & Fever-Tree blood orange soda	£10.50	MANGO & PASSION FRUIT SPRITZ Sarti Rosa aperitif with Prosecco & Fever-Tree lime soda	£10.25
GINO & THE GIANT PEACH Aelred Nectarine aperitif, Chamberyzette strawberry aperitif, Prosecco & Fever-Tree soda	£11	BELLINI Enjoy the classic peach Bellini or try our passion fruit & elderflower variation	£10
HUGO SPRITZ Hotel Starlino elderflower aperitivo, Fair elderflower liqueur, Prosecco, Fever-Tree lime soda & mint	£11	RUBY SPRITZ Everleaf Mountain - cherry blossom & rosehip, Fever-Tree Light Tonic, strawberry & lemon (0%)	£8.75
NEGRONI Malfy Originale gin, Campari & Carpano Classico vermouth	£10.50	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

ANTIPASTI

OLIVE Marinated giant Apulian Cerignola olives (VE)	£6.75	ASPARAGI Seasonal asparagus with a lightly poached hen's egg, butter & pecorino	£12.75
PANE DELLA CASA Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip	£7.25	MINISTRONE Classic Italian vegetable soup, home baked focaccia (VE)	£10.25
PANE ALL'AGLIO CON POMODORO Garlic bread with San Marzano tomatoes & basil (VE)	£9.25	BRUSCHETTA AL POMODORO Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta (VE)	£11
PANE ALL'AGLIO CON FORMAGGI Garlic bread with mozzarella & smoked provola cheese	£9.95	BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau	£15.50
PANE ALL'AGLIO Garlic bread with fresh garlic & extra virgin olive oil (VE)	£7.75	CAPRESE Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil	£12.25

SECONDI

RISOTTO AI FUNGHI Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil <i>Vegan option available</i>	£18.50	MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£20.50
RAVIOLI CON SPINACI E RICOTTA Fresh filled pasta with spinach & ricotta, sage butter & toasted pine nuts	£19.75	TRE COLORI Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	£18
TROFIE ALL'ARRABBIATA Delicate Ligurian twisted pasta in a San Marzano tomato sauce with garlic & Calabrian chilli flakes (VE)	£17	RISOTTO PRIMAVERA Creamy risotto with asparagus & peas, garlic & extra virgin olive oil <i>Vegan option available</i>	£18.50

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

£16.50

CAPRINO

Goat's cheese, San Marzano tomatoes, grilled marinated vegetables, honey & wild rocket

£17

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

£6.25

SPINACI

Spinach with garlic & extra virgin olive oil (VE)

£6.25

ZUCCHINE FRITTE

Courgette fries

£6.25

INSALATA DI RUCOLA

Rocket & pecorino salad with extra virgin olive oil

£6.25

BROCCOLETTI

Sautéed tenderstem broccoli with fresh red chilli & garlic butter

£6.25

PATATINE FRITTE

Potato fries

£6.25

INSALATA DELLA CASA

Mixed salad leaves with cucumber & baby plum tomatoes (VE)

£6.25

PATATINE FRITTE CON TARTUFO

Potato fries with truffle pecorino

£7.25

PATATE AL FORNO

Roasted potatoes with rosemary, garlic & olive oil (VE)

£6.25

DOLCI

Enjoy a glass of Palazzina Moscato d'Asti Vendemmia Tardiva dessert wine with your chosen dessert for just £3.75 (50ml)

CREMA BRUCIATA

Italian style creme brûlée with a caramelised sugar crust served with pistachio & hazelnut biscotti

£11

TIRAMISÚ

The ultimate Italian dessert

£11

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate sauce & panna gelato

£11

CHEESECAKE AL CIOCCOLATO

E NOCCIOLA

Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote

£12

AFFOGATO

A scoop of panna gelato served with a shot of amaretto liqueur & espresso coffee

£9

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet

£9.50

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.



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