We aim to deliver outstanding guest service! That’s why 100% of all service charge and tips left by our guests go to our people.

Join our unique lifestyle rewards scheme - Club Individual - and receive a minimum of 5% on everything you spend credited back to your membership card. And, as a welcome gift, we’ll add another £20, along with many other special Club benefits.
Everyone has a favourite smell that reminds them of home and mine is the smell of baked bread. My grandfather built a wood-burning oven in his garden & many local people used to bring him simple ingredients like flour, yeast, salt & extra virgin olive oil for him to make breads or pizza in exchange for meat, fish or cheeses.

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.

| OLIVES | £4 |
| CHILLI, GARLIC & ROSEMARY (v) |

When I was a little boy, my mother used to put Grissini in my lunch box every morning. I remember all my friends raving about how delicious they were.

| GRISSINI | £3.75 |
| ITALIAN BREAD STICKS WITH TOMATO TAPENADE (v) (n) |

The sweetness of Parma Ham - from the Emilia Romagna region, aged for 18 months - rolled around a crispy Grissini is a combination made in heaven.

A Taste of the Sun p.36

| GRISSINI & PARMA HAM | £7 |
| ITALIAN BREADSTICKS WRAPPED IN PARMA HAM WITH CREAMY PESTO DIP (n) |

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 & p.241, Italian Home Baking p.22

| BREAD BOARD | £4.75 |
| FOCACCIA WITH CRISPY PANCETTA & ONIONS, CIABATTA BREAD, GRISSINI WITH FENNEL & SEA SALT SERVED WITH OLIVE TAPENADE |

Cicchetti are little bar snacks that are unique to Venice and always best served with a glass of chilled Italian white wine, great for sharing.

A Taste of the Sun p.16

| SHARING | £15.50 |
| CRISPY COD, KING PRAWN & TOMATO ON TOASTED CIABATTA, LEMON & CHILLI MAYONNAISE |

A selection of the best Italian ingredients on one board. My cured hams are all from Emilia Romagna and Trentino, and the mozzarella and buffalo ricotta are from Campania, the region in which I was born.

| SHARING | £21.50 |
| PARMA HAM, SPECK HAM, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO SARDO, BUFFALO RICOTTA, OLIVES, BALSAMIC ONIONS, SUN DRIED TOMATOES & OUR BREAD BOARD |
**BRUSCHETTA & ANTIPASTI**

In my family, we always start with antipasti & bruschetta (pronounced Brus-ketta, everyone!). I absolutely love this part of the meal; the sharing of good food with friends & family creates such a relaxed atmosphere.

**RIBOLLITA SOUP**
chunky vegetable soup with toasted ciabatta (v)

This humble soup was first enjoyed by Italian peasants, who reheated minestrone or left over vegetables and bread from the previous day and made it into a hearty meal (hence its Italian name, which translates as ‘reboiled’).

Veg Italia p.202

**CALAMARI**
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. So welcome to Casa D’Acampo!

**PARMA HAM & MELON**
minted citrus salad & limoncello

The secret to this dish is simple: I choose the best Parma Ham - from Emilia Romagna, aged for 18 months - and only serve it with perfectly ripe melon.

Fantastical p.51

**CARPACCIO**
thinly sliced beef fillet, rocket & parsley oil dressing

Carpaccio of beef is a dish that is served every Sunday in many Italian homes. Our Aberdeen Angus beef fillet is aged for 28 days and served with a gremolata sauce and wild rocket leaves.

Italian Escape p.144

**CHICKEN LIVER PATÉ**
mustard fruits & toasted ciabatta

There is nothing more comforting than paté and toast, especially when it has the beautiful fresh flavour of one that is homemade. I add a splash of Marsala wine to give it that extra kick.

A Taste of the Sun p.18

**ARANCINE**
crispy mushroom risotto balls, buffalo mozzarella, tomato & red pepper sauce

While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine. Try them - you’ll want to learn those secrets too!

Italian Escape p.22

**CHARGRILLED SARDINES**
caper & parsley vinaigrette

It is widely believed that sardines were named after Sardinia, where they were among the first fish to be packed in oil. Today they are still relatively abundant in the island’s coastal waters and form a major part of the islanders’ diet. As well as tasting fantastic, this dish is also very rich in omega 3 and vitamin B.

Islands in the Sun p.70

**TOMATO BRUSCHETTA**
classic tomato & basil with toasted ciabatta (v)

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!

The Italian Diet p.48

**CRISPY COD BRUSCHETTA**
lemon mayonnaise & toasted ciabatta

Whenever I have a party at my house my friends always ask me to make this dish. The flavours of the wild crispy cod served on lemon mayonnaise and toasted ciabatta is unbeatable.

A Taste of the Sun p.16

**KING PRAWN BRUSCHETTA**
chilli mayonnaise & toasted ciabatta

A light, simple starter - it’s delicious, especially if accompanied by a cheeky glass of Prosecco…

A Taste of the Sun p.16
I can talk about pasta all day long. It’s definitely the one thing I’d be happy to eat every day for the rest of my life. There are so many different pasta shapes & of course, sauces to accompany them. How could anyone ever tire of a perfect plate of pasta?

**RISOTTO WITH ITALIAN SAUSAGE**
Radichchio, Peas, White Wine & Pecorino Cheese

I can’t think of anything better than sitting and eating a plate of risotto while admiring the view of the winding canals of Venice. This risotto has all the colours of Italy - green peas, creamy white rice and the sharp red of a favourite regional leaf vegetable, radicchio.

A Taste of the Sun p.136

**FETTUCCINE IN CHEESY TOMATO SAUCE**
Speck Ham, Chilli & Basil

A visit to a farm in Trentino-Alto Adige inspired me to create this pasta dish using locally sourced speck - a type of smoked prosciutto. The smoky flavour of the speck ham is perfectly matched by the rich Pecorino Sardo from Calgliari, Sardinia.

Gino’s Hidden Italy p.62

**LINGUINE WITH SEAFOOD**
Wild Red Prawn, Scottish Langoustine, Mussels, Clams, Calamari, Tomato & Chilli

This has to be one of my mother’s best creations - she prepares it for me every time I visit her. Please do not ask for grated cheese on top; it’s not how seafood is eaten in Italy and you don’t want to upset my mother!

The Italian Diet p.103

**LINGUINE WITH LOBSTER**
Cherry Tomatoes, White Wine, Garlic, Chilli & Parsley

People often ask me what I would choose for my last supper. Well, this is it! Lobster can be a bit expensive, but the flavour is superb and, for a special occasion - or even if you just fancy a treat - it’s worth splurging for such an amazing pasta dish.

Gino’s Pasta p.60

**LINGUINE WITH SCALLOPS**
Parsley Pesto & Lemon

In the north of Italy, on the Adriatic coast, you’ll find lots of dishes that feature scallops. I particularly like this pasta recipe because it’s so quick and I love the delicate flavours and textures.

Gino’s Hidden Italy p.51

**FETTUCCINE BOLOGNESE**
Aberdeen Angus Beef & 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. My nonno Giovanni would be so proud to have this dish on My Restaurant’s menu.

Gino’s Pasta p.27

**BUCATINI WITH KING PRAWNS**
Basil Pesto, Cherry Tomatoes & Rocket

The secret to this dish is my traditional pesto sauce. This is the perfect plate of pasta if you want something light with plenty of flavour.

Gino’s Pasta p.146

**ORECCHIETTE FRIARI ELLI**
Friarielli, Cherry Tomatoes, Chilli, Garlic, Pine Nuts & Pecorino Cheese (n)

My kids absolutely love Friarielli and every time we go and visit my mother in Naples they always ask her to make this dish. Make sure you ask my waiters to sprinkle plenty of Pecorino cheese on top!

Italian Escape p.80

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**RISOTTO WITH ITALIAN SAUSAGE**
Radichchio, Peas, White Wine & Pecorino Cheese

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**FETTUCCINE WITH SAUSAGE**
Rosemary, Porcini Mushrooms, Paprika, Parsley & Cream

I love good quality sausages and mine are made with 100% British free range pork. This pasta recipe is definitely in my top ten - great sausages combining with the earthy flavours of rosemary and mushroom.

Gino’s Pasta p.46

**LINGUINE WITH LOBSTER**
Cherry Tomatoes, White Wine, Garlic, Chilli & Parsley

**LINGUINE WITH SCALLOPS**
Parsley Pesto & Lemon

**FETTUCCINE BOLOGNESE**
Aberdeen Angus Beef & Pecorino Cheese

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**BU CATINI WITH KING PRAWNS**
Basil Pesto, Cherry Tomatoes & Rocket

**ORECCHIETTE FRIARI ELLI**
Friarielli, Cherry Tomatoes, Chilli, Garlic, Pine Nuts & Pecorino Cheese (n)

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**RISOTTO WITH ITALIAN SAUSAGE**
Radichchio, Peas, White Wine & Pecorino Cheese

---

**FETTUCCINE WITH SAUSAGE**
Rosemary, Porcini Mushrooms, Paprika, Parsley & Cream

---

**LINGUINE WITH LOBSTER**
Cherry Tomatoes, White Wine, Garlic, Chilli & Parsley

---

**LINGUINE WITH SCALLOPS**
Parsley Pesto & Lemon

---

**FETTUCCINE BOLOGNESE**
Aberdeen Angus Beef & Pecorino Cheese

---

**BU CATINI WITH KING PRAWNS**
Basil Pesto, Cherry Tomatoes & Rocket

---

**ORECCHIETTE FRIARI ELLI**
Friarielli, Cherry Tomatoes, Chilli, Garlic, Pine Nuts & Pecorino Cheese (n)
• PIZZA •

CLASSIC MARGHERITA
BUFFALO MOZZARELLA, TOMATO & FRESH BASIL
£9.50

This classic tomato and mozzarella 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

THE REAL NEAPOLITAN PIZZA
ITALIAN SAUSAGE, FRIARIELLI, BUFFALO MOZZARELLA & CHILLI
£13.50

If you go to Napoli you will find this pizza everywhere. At My Restaurant, my aim is always to serve you not only the best food but a real Italian eating experience. Friarielli with buffalo mozzarella, proper Italian sausages, chilli and extra virgin olive oil… Buon Appetito!

CALZONE
TRADITIONAL NEAPOLITAN FOLDED PIZZA STUFFED WITH RICOTTA, HAM, MUSHROOMS & TOMATO
£13

My father’s absolute favourite, he ordered this every time the family went out for pizza. Try it - I think you’ll agree that Ciro was a very wise man...
Italian Home Baking p.178

FIORENTINA
SPINACH, EGG, TOMATO & PARMESAN CHEESE
£10.50

This is a firm favourite in the D’Acampo household and there’s always an argument over who gets the last piece. My eldest son, Luciano, usually wins. By the way, this classic from Florence is a great way to make sure everyone’s getting their greens...
Italian Escape p.111

DIAVOLETTO
NAPOLI SALAMI, BUFFALO MOZZARELLA, TOMATO, GRILLED PEPPERS, RED ONION & CHILLI
£12.50

Diavolletto means “little devil” in Italian and if you like it spicy, this little devil is definitely the one for you.
Italian Home Baking p.180

CAPRICCIOSA
HAM, BUFFALO MOZZARELLA, MUSHROOMS & BLACK OLIVES
£11.50

Capricciosa means ‘the naughty one’, and this pizza is so called because it was created to please everybody. Perfect for a starter, great in a packed lunch, delicious if you are watching a movie…I’ve even been known to eat it cold for breakfast after a heavy night. Yum yum!
Italian Escape p.108

MARINARA
ANCHOVIES, TOMATO, CAPERS, OLIVES & OREGANO
£9.50

The Marinara is one of the oldest pizza recipes in existence, being the traditional food prepared by “la marinara”, the fisherman’s wife. A real Neapolitan classic.
Italian Escape p.103

CRUDAIOLA
BUFFALO MOZZARELLA, PECORINO CHEESE, FRESH CHERRY TOMATOES, ROCKET & BASIL PESTO (n)
£9.50

Crudaiola means “raw ingredients”. It’s traditionally made in my home town, Torre del Greco, and is also very popular in many restaurants along the Neapolitan coast.
Italian Home Baking p.172

When making salads we always use the freshest possible ingredients.

LENTIL & SQUASH
WALNUTS, CRANBERRIES, SPRING ONION & CUCUMBER (n)
£6.50/£10

I was inspired to create this salad when I visited Umbria. I met a farmer named Ettore, who has made it his mission to cultivate organic lentils using traditional methods. It’s a really exciting mixture of contrasting flavours, colours and textures.
Gino’s Hidden Italy p.167

MEDITERRANEAN TUNA & THREE BEAN
FRESH MINT, ROCKET & TOASTED CIABATTA
£6.50/£10

One of Italy’s most famous salads, its distinctive flavours combine beautifully. That must be the reason it’s so popular… it tastes so good!
The Italian Diet p.91

CAPRESE
FRESH BUFFALO MOZZARELLA, TOMATO, ROCKET, SPINACH & BASIL
£6.50/£10

Originating in Southern Italy, where fresh, creamy buffalo mozzarella is produced, this dish is simply the best. As I always say… minimum effort; maximum satisfaction!
Veg Italia p.218

CHARGRILLED CHICKEN & AVOCADO
BUFFALO MOZZARELLA, LENTILS, RED ONION, CUCUMBER, ROCKET, MUSTARD & BALSAMIC DRESSING
£8/£12

Lightly grilled chicken breast, along with the super healthy avocado, lentils & wild rocket makes this my super food salad.
**Main**

As well as loving all kinds of meat, I can’t remember a time when I didn’t enjoy fish at least once a week. As you know, I’m from the south of Italy, where seafood is so fresh and abundant that many people eat it daily.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken &amp; Porcini Mushroom Casserole</strong></td>
<td>£14.50</td>
</tr>
<tr>
<td>Tomatoes, Celery &amp; White Wine</td>
<td></td>
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<tr>
<td>This is the recipe of romance. The only thing you</td>
<td></td>
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<tr>
<td>need to go with it is warm crusty bread, a big</td>
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<tr>
<td>salad and someone to love. Get cozy with a</td>
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<tr>
<td>warm Italian casserole.</td>
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<tr>
<td>A Taste of the Sun p.73</td>
<td></td>
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<tr>
<td><strong>Aubergine Parmigiana</strong></td>
<td>£10.50</td>
</tr>
<tr>
<td>Buffalo Mozzarella, Parmesan Cheese, Tomato &amp; Basil Pesto (n)</td>
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<tr>
<td>My favourite way to cook aubergines. This recipe</td>
<td></td>
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<tr>
<td>has been in my family for many generations and</td>
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<tr>
<td>I want you to experience it for yourselves.</td>
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<tr>
<td>Veg Italia p.187</td>
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<tr>
<td><strong>Braised Lamb Stew</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Peas, Onions &amp; Toasted Ciabatta</td>
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<tr>
<td>There is something so comforting about a lamb stew.</td>
<td></td>
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<tr>
<td>The secret to this dish is very simple… we slow-cook</td>
<td></td>
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<tr>
<td>the stew for about 12 hours before serving.</td>
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<tr>
<td>La Dolce Diet p.136</td>
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<tr>
<td><strong>8oz Aberdeen Angus Sirloin Steak</strong></td>
<td>£22.50</td>
</tr>
<tr>
<td>Cherry Tomatoes, Rocket, Pecorino Cheese, Balsamic &amp; Hand Cut Chips</td>
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<tr>
<td>In my kitchen, I only use the best Aberdeen Angus</td>
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<tr>
<td>steaks, which are dry-aged for 28 days to achieve</td>
<td></td>
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<tr>
<td>a fantastic flavour and succulent texture.</td>
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<tr>
<td>Buonissimo! p.60</td>
<td></td>
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<tr>
<td><strong>8oz Aberdeen Angus Sirloin Steak</strong></td>
<td>£22.50</td>
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<tr>
<td>Flamed with Brandy &amp; Green Peppercorns</td>
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<tr>
<td>Whenever I’ve had a boys’ night out and need to</td>
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<tr>
<td>get back in favour at home, one thing that never</td>
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<tr>
<td>fails is to cook my wife a beautiful steak with</td>
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<tr>
<td>flamed brandy. She absolutely adores it - and do</td>
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<tr>
<td>so I! Buonissimo! p.36</td>
<td></td>
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<tr>
<td><strong>Slow Cooked Beef</strong></td>
<td>£17</td>
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<tr>
<td>Braised Beef in Red Wine</td>
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<tr>
<td>Served with Toasted Ciabatta</td>
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<tr>
<td>My Aberdeen Angus beef is aged for 28 days before</td>
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<tr>
<td>cooking in red wine for over 12 hours; it will</td>
<td></td>
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<tr>
<td>melt in your mouth. And if you haven’t chosen</td>
<td></td>
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<tr>
<td>your wine yet, get a bottle of Cannonau to go</td>
<td></td>
</tr>
<tr>
<td>with this stew… trust me on this one!</td>
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<tr>
<td>Islands in the Sun p.88</td>
<td></td>
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<tr>
<td><strong>Cod Napoletana</strong></td>
<td>£17.50</td>
</tr>
<tr>
<td>Salami, Cherry Tomatoes &amp; Rosemary</td>
<td></td>
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<tr>
<td>Our Wild Atlantic cod fillet is excellent - it’s</td>
<td></td>
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<tr>
<td>firm, meaty and works wonderfully with the</td>
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<tr>
<td>saltiness of the Napoli salami, the fresh cherry</td>
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<tr>
<td>tomatoes and rosemary.</td>
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<tr>
<td>Islands in the Sun p.73</td>
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<tr>
<td><strong>Marinated Seafood Skewers</strong></td>
<td>£17.00</td>
</tr>
<tr>
<td>Line Caught Swordfish, Isle of Man Scallops &amp; King Prawns</td>
<td></td>
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<tr>
<td>This recipe was created by my mother and I’ve</td>
<td></td>
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<tr>
<td>never forgotten how she used to prepare these</td>
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<tr>
<td>marinated skewers for the family.</td>
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<tr>
<td>Fantastico! p.57</td>
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<tr>
<td><strong>Sea Bass</strong></td>
<td>£17</td>
</tr>
<tr>
<td>Italian Salsa &amp; Lemon</td>
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<tr>
<td>This fish dish comes from, “Fantastico”, the first</td>
<td></td>
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<tr>
<td>cookbook I ever wrote. I can’t believe that after</td>
<td></td>
</tr>
<tr>
<td>all these years I still enjoy making this recipe</td>
<td></td>
</tr>
<tr>
<td>as much as ever. Fantastico! p.93</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Swordfish</strong></td>
<td>£17.50</td>
</tr>
<tr>
<td>Lemon and Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>Swordfish, one of the fastest fish in the ocean is</td>
<td></td>
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<tr>
<td>a good choice for those who aren’t usually very</td>
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<tr>
<td>keen on fish as it has a firm, meaty texture and</td>
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<tr>
<td>the steaks are bone free.</td>
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<tr>
<td>Gino’s Hidden Italy p.98</td>
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</tbody>
</table>
I find that carefully chosen side dishes really enhance the meal & can be every bit as good as the dish taking centre stage.

**ROAST NEW POTATOES**

**OLIVES, PEPPERS & ROSEMARY**

Italy’s landscape is dotted with olive trees (more than 50 different varieties are grown throughout the country) so it is no surprise that olives feature in so many Italian dishes. They complement these potatoes beautifully.

Gino’s Hidden Italy p.155

**£3.75**

**SPICY SPINACH**

**GARLIC & CHILLIES (v)**

There is nothing healthier or tastier than a good plate of spinach. The combination of the garlic and the chilli works beautifully with the earthiness of the spinach.

Fantastico! p.133

**£3.75**

**FRIARIELLI**

**OLIVE OIL & GARLIC (v)**

Friarielli is a unique vegetable that grows in my home region of Campania. I chose this particular vegetable because I want everyone to experience a real Neapolitan delicacy...enjoy!

**£3.75**

**ROCKET & PECORINO SALAD**

**BALSAMIC DRESSING**

A simple, classic Italian salad... the best rocket leaves, a mature Pecorino Sardo and fantastic balsamic vinegar.

**£3.75**

**COURGETTE FRIES**

**SEA SALT (v)**

Slightly naughty, but a little bit virtuous too (after all, it’s a green vegetable and one of your five-a-day, right?), these fries are amazingly addictive and my kids love them.

Italian Escape p.226

**£3.75**

**BROAD BEANS & PANCETTA**

**THYME & WHITE WINE**

Broad beans have a wonderful smooth, creamy texture which perfectly complements the red onion, pancetta and thyme in this dish, while the wine gives depth of flavour.

Islands in the Sun p.102

**£3.75**

**CHEESY FRIES**

**PECORINO CHEESE**

Freshly peeled, cut and fried potatoes, served with grated Pecorino cheese sprinkled on top... do I really need to say any more?

**£3.75**

**PEPERONATA**

**ROASTED PEPPERS, CARAMELISED ONIONS & PINE NUTS (v) (n)**

Peperonata is a typical dish in Sicily and the variations of peperonata recipes are endless. This is my favourite...

Islands in the Sun p.136

**£3.75**

**FRIES**

**SEA SALT (v)**

Freshly peeled, cut and fried potatoes served with sea salt.

**£3.75**

My Book Shop

All books personally signed by Gino

£10 each

When you dine with us

Bambino

(under the age of 11)

See our separate children’s menu.

Offering a selection of classic Italian dishes in smaller portions.

Takeaway

Any pasta, risotto, pizza or salad.

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don’t hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.