



OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

restaurant  
bar + grill

BANK  
RESTAURANT & BAR

GINO  
D'ACAMPO

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GLUTEN FREE

• OPEN EVERYDAY, LUNCH & DINNER •

## • DESSERTS •

My family love desserts, so I have chosen some of our current & long standing favourites...enjoy!

### CHOCOLATE CHESTNUT CAKE

WHIPPED CREAM (v) (n)

Originally from Tuscany, chestnut cake was once considered a poor man's dessert. It was usually made in late autumn and early winter – once the chestnut crop had been harvested and turned into flour – and was made from local, seasonal and often foraged ingredients

*Gino's Hidden Italy p.218*

£6.50

### BAILEYS PANNA COTTA

CARAMEL SAUCE

Like most great concoctions, this dessert was created by chance when my wife bought a bottle of Baileys liqueur for one of our dinner guests. I thought I'd try it in the panna cotta I was making... All I can say is 'Wow'!

*Italian Escape p.274*

£6.50

### CHEESE BOARD

GORGONZOLA, BUFFALO RICOTTA & PECORINO SARDO (n)

A selection of my favourite classic Italian cheeses - served with truffle honey, walnuts and our delicious mustard fruits to really bring out the flavour of each cheese

£8.50

Join our unique lifestyle rewards program - 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.

## • ICE CREAM & SORBET •

I know I am biased, but for me, Italian ice-cream is the best in the world. Here at My Restaurant, we make all our own ice-creams to my special recipes.

VANILLA (v)

CHOCOLATE (v)

NUTELLA (v) (n)

PISTACHIO (v) (n)

LIMONCELLO (v)

*Italian Escape p.266*

BLACKBERRY SORBET (v)

*Italian Coastal Escape p.206*

- ADD NUTELLA SAUCE FOR £1.25 (n) -

£5.50

## • MAINS •

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.

### 8OZ FILLET STEAK MEDALLIONS

£27.50

CHERRY TOMATOES, ROCKET, PECORINO CHEESE, BALSAMIC & ROAST CRUSHED POTATOES

In my kitchen, I only use the best Aberdeen Angus steaks, which are aged for 28 days to achieve a fantastic flavour and succulent texture.

Buonissimo! p.60

### 8OZ ABERDEEN ANGUS SIRLOIN STEAK

£23.75

CHERRY TOMATOES, ROCKET, PECORINO CHEESE, BALSAMIC & ROAST CRUSHED POTATOES

In my kitchen, I only use the best Aberdeen Angus steaks, which are aged for 28 days to achieve a fantastic flavour and succulent texture.

Buonissimo! p.60

### GRILLED SWORDFISH LEMON & FRESH HERBS

£18.50

Swordfish, one of the fastest fish in the ocean, is a good choice for those who aren't usually very keen on fish as it has a firm, meaty texture and the steaks are bone free.

Gino's Hidden Italy p.98

### CRISPY DUCK

£17

CHERRY & RED WINE SAUCE

Cherries are very popular in Italy - particularly in Emilia Romagna and Veneto, where there is a famous local cherry festival (Sagra delle Ciliegie) in the old town of Marostica from May to June each year. The sweet cherry sauce and crispy duck are a match made in heaven!

Hidden Italy p.121

### FILLET OF COD

£18.50

SICILIAN-STYLE SAUTÉED POTATOES & SPICY RED PESTO (n)

Cod is not native to the Mediterranean, but I know how popular it is in Britain so I have adapted this Italian recipe accordingly. The spicy red pesto adds flavour and contrast in texture and keeps the fish beautifully moist.

The Italian Diet p.132

### SEA BASS

£18.25

ITALIAN SALSA & LEMON

This fish dish comes from, "Fantastico", the first cookbook I ever wrote. I can't believe that after all these years I still enjoy making this recipe as much as ever.

Fantastico! p.93

## • SIDES •

I find that carefully chosen side dishes really enhance the meal & can be every bit as good as the dish taking centre stage.

### ROAST CRUSHED POTATOES

£4

GARLIC, SAGE & ROSEMARY (v)

### SPICY SPINACH

£4

GARLIC & CHILLIES (v)

### FRIARIELLI

£4

OLIVE OIL & GARLIC (v)

### ROCKET & PECORINO SALAD

£4

BALSAMIC DRESSING

### GREEN BEANS

£4

BALSAMIC DRESSING & GARLIC (v)

### MIXED SALAD

£4

ROCKET, SPINACH, TOMATOES, CUCUMBER & FENNEL (v)

### SLOW COOKED LENTILS

£4

PANCETTA, THYME & BAY LEAF

This menu presents dishes which are free of gluten. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, they may contain traces of gluten.

We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (v) These dishes are suitable for vegetarians. (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. Our fish and meat dishes may contain small bones. All prices are inclusive of VAT. There will be an optional service charge.

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".

Gino  
XXX

## • SHARING & ANTIPASTI •

### OLIVES

CHILLI, GARLIC & ROSEMARY (v)

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.

£4

### RIBOLLITA SOUP

CHUNKY VEGETABLE SOUP (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*

£6

### GRILLED POLENTA

MUSHROOM RAGU & PECORINO CHEESE

After many years of neglect this maize-flour ingredient has made a dramatic comeback. Polenta is now very fashionable in the north of Italy, especially in Veneto, where it was once a staple ingredient. If you have never tried polenta, please give this dish a try, you won't regret it.  
*Pronto! p.199*

£6.75

### CARPACCIO

HORSERADISH & PECORINO CREAM SAUCE

Carpaccio of beef is a dish that is served every Sunday morning in many Italian homes. The horseradish and Pecorino cream sauce in this recipe perfectly compliments the raw beef.  
*Italian Coastal Escape p.21*

£11

- Fantastico -

PARMA HAM, COPPA DI PARMA, BRESAOLA, SALAME NAPOLI, BUFFALO MOZZARELLA, PECORINO SARDO, BUFFALO RICOTTA, OLIVES, CHARGRILLED BABY ARTICHOKE & SUN-DRIED TOMATOES (n)

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. The chargrilled baby artichokes are a must try – the food of gods!

£22.50

## • SALADS •

When making salads we always use the freshest possible ingredients.

### CAPRESE

FRESH BUFFALO MOZZARELLA, TOMATOES, ROCKET, SPINACH & BASIL

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*

£7/£11

### SPINACH, PANCETTA,

WATERCRESS & PEAR

MUSTARD & SESAME DRESSING

Once again I find myself in a very lucky position, because I can use the best of Italy and the best of Britain to create something unique. The combination of spinach, pancetta and pear is just exceptional.  
*Fantastico! p.46*

£7/£11

### SHREDDED SPICY BEEF

£11.50/£14.50

GEM LETTUCE, CELERY, TOMATOES, CHILLI & MINT

Beef is a favourite in Northern Italy and beef salads are especially popular in this region. I've decided to use chilli in my salad to give it a little kick.  
*Gino's Hidden Italy p.25*

## • PASTA •

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?

### PENNE 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*

£12.25

### PENNE WITH KING PRAWNS

BASIL PESTO, CHERRY TOMATOES & ROCKET (n)

This is one of my signature dishes, created in the summer of 2003 on the island of Sardinia where my family and I were enjoying our holiday in our house on the beach. 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.

£15

### PENNE ARRABBIATA

CHILLI, GARLIC & TOMATO (v)

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. This dish is fiery, fun and fabulous!  
*Gino's Pasta p.122*

£9.50

### PENNE 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*

£22.50

### PENNE CARBONARA

FREE RANGE EGGS, PANCETTA & PECORINO CHEESE

We make it like it should be made - no cream, just free range eggs, Pecorino cheese from Sardinia and diced crispy pancetta from Emilia Romagna.  
*Gino's Pasta p.146*

£12

### PENNE WITH SEAFOOD

WILD RED PRAWN, SCOTTISH LANGOUSTINE, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

This has to be one of my mother's best creations - she prepared it for me every time I visited her. Please do not ask for grated cheese on top; it's not how seafood is eaten in Italy and you would never have wanted to upset my mother!  
*The Italian Diet p.103*

£14.75

### PENNE WITH CLAMS

GARLIC, CHILLI & PARSLEY

This is the first meal I order whenever I go home to Naples. I absolutely love the flavour of fresh clams.  
*Italian Escape p.99*

£15

- Bambino -

(UNDER THE AGE OF 10)

See our separate children's menu. Offering a selection of classic Italian dishes in smaller portions.

- GINO2GO -

Any pasta, risotto, pizza or salad.

- Lunch & Early Evening -

Available 12noon - 6pm. See our separate Lunch & Early Evening menu.

- specials -

Ask your server to see our separate Specials menu.