

GINO

D'ACAMPO

3 COURSES £44.00

• STARTERS •

CARPACCIO

THINLY SLICED BEEF FILLET, ROCKET & PARSLEY OIL DRESSING 

ASPARAGUS

BUTTER & PECORINO CHEESE (v) 

BURRATA WITH FRESH TOMATO & CHILLI SALSA

CREAMY MOZZARELLA PUGLIESE & TOASTED CIABATTA (v)

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

KING PRAWN BRUSCHETTA

CHILLI MAYONNAISE & TOASTED CIABATTA

• MAINS •

*All our main courses are served with fries
& mixed salad to share (v)*

HEIRLOOM TOMATO & BASIL, AVOCADO, BOCCONCINI SALAD

AGED BALSAMIC, WARM CROUTONS (v) 

SEA BASS

ITALIAN SALSA & LEMON 

SPINACH & RICOTTA TORTELLONI

SAGE BUTTER & TOASTED PINE NUTS (v) 

ABERDEEN ANGUS & HEREFORD

SIRLOIN OR FILLET STEAK (225g)

WITH YOUR CHOICE FROM ONE OF OUR FRESHLY PREPARED SAUCES

(A £5 supplement charge will apply to the Fillet steak)

CRISPY DUCK

CHERRY & RED WINE SAUCE

• DESSERTS •

PANNA COTTA WITH AMARETTO

FRESH MACERATED STRAWBERRIES WITH BASIL
& CRUSHED AMARETTI BISCUIT 

CHOCOLATE CAKE WITH FERRERO ROCHER

HAZELNUT PRALINE MASCARPONE 

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

GELATO

A SELECTION OF ICE CREAM & SORBETS, SERVED WITH A HOMEMADE
HAZELNUT & PISTACHIO CANTUCCINI BISCUIT (v)

 New for Spring & Summer.

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.

An optional service charge will be added to your bill.

SET 2 ESTATE SS22

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