

WINTER
2017

LA GAZZETTA

FREE

GINO D'ACAMPO

BENVENUTO!

“To my first edition of La Gazzetta, my seasonal news, and what’s more, my very first Pizza and Prosecco Bar! I was born and raised in Napoli, in the south of Italy, the birthplace of pizza, so I take my promise of bringing real Neapolitan pizza to Manchester seriously. I hope you enjoy these dishes as much as I enjoyed creating them. Buon appetito!” Gino xxx



A VERY GOOD START

The typical Italian morning break features coffee and a cake. And the coffee has to be perfect — a bad one can really spoil an Italian's day. It must be 100% Neapolitan ‘miscela’ — strong, velvety and creamy. To taste it like a pro, first wash your mouth with water, then try it without sugar. If it's too bitter, that's not good coffee.

Luckily, now you can enjoy a perfect caffè or cappuccino every day. For an ideal Italian pit-stop, whether you're shopping or working, choose a cake from Gino's very own bakery — maybe the Nutella-stuffed brioche — pick your coffee, then simply sit back and enjoy.

Coffee and cake, £5

**Served Monday to Friday 10am – 5pm
Saturday and Sunday 10am – 12pm**

TRY GINO'S FAVOURITE WOOD- FIRED PIZZA!

Gino loves The Real Neapolitan most of all. If you go to Naples, you will find this pizza everywhere. Made in Gino's wood fired oven, it's tasty, crunchy, a bit spicy and made only with the best ingredients: Italian sausage, friarielli (broccoli leaves — see page 3 for more on what to do with them!), buffalo mozzarella and chilli. **£10**

THE NEXT FLAVOUR

Eat well and dress well! The joint partnership between Gino D'Acampo and Next showcases the ultimate Italian way of life: shopping and dining in style. Gino's newest restaurant, My Pizza and Prosecco Bar, is now open in the newly refurbished Next store in Manchester's Arndale, offering you real Italian food. So,

shop until you drop but don't forget to feed your taste buds, too. Seating 200 people and with a panoramic view over some of Manchester's most iconic buildings, the restaurant's fantastico features include an island prosecco bar, two handmade copper Italian wood-fired pizza ovens, a games area, a 'gelato' corner, dedicated Apple

workstations, superfast free wi-fi and the wondrous 'magic mirror' photo booth to capture fun memories, along with a separate restaurant entrance so guests can drink and dine long after the shops close. There's also My Book Store, offering a range of Gino's books and the full My Grocery Store for authentic ingredients to cook Gino's recipes at home.

JOIN MY CLUB!

Become a member
and get £20 on your
card on sign up!
See back page
for details.

GINO D'ACAMPO MY PIZZA & PROSECCO BAR

**NEXT, MANCHESTER ARNDALE, 100 CORPORATION ST
MANCHESTER, M4 3AJ**

0161 839 1919

ENQUIRIES@MYPIZZAANDPROSECCOBAR.COM

OPEN FROM 10AM - 11PM EVERYDAY.

BAMBINI MENU

Italian children generally eat a smaller version of what the adults eat, and that's why they grow up loving good food. As a family-friendly restaurant, we aim to educate and entertain small palates by offering a healthy, balanced 'Bambino' menu. From Lasagne with tomato sauce to traditional Neapolitan Calzone stuffed with creamy ricotta, ham and mushrooms, it's an authentic Italian feast. For a special treat afterwards, don't miss Gino's 'build your own sundae' section.



HELPING HUMPHREY'S LOCAL HEROES

My Pizza & Prosecco Bar will be donating £1 from every Humphrey Granny Smith Martini (and Mocktini) cocktail and £1 from every Pizza Margherita ordered to the Royal Manchester Children's Hospital charity.

It's been a tough year for many local families after the bomb at nearby Manchester Arena in May, and in a very small way, we wanted to show our ongoing appreciation for the life-saving work of the paramedics and their colleagues who rushed to help. So we've designed a cocktail named for, and in the colour of Humphrey the bear, much-loved charity mascot for the Royal Manchester Children's Hospital, containing green apples, kiwi, lemon & mint. We've added a Humphrey Granny Smith Mocktini to cater for bambinos and designated drivers, too. For every one of these cocktails purchased, £1 now goes straight to this very deserving cause. And as a further special thank you to the people who look after our loved ones, we invited the A & E and Critical Care staff from the Royal Manchester Children's Hospital to be the first to experience My Pizza & Prosecco Bar at an exclusive celebration in their honour.

Jill Heaton, OBE, Chief Executive at Royal Manchester Children's Hospital



Humphrey Granny Smith Mocktini



Humphrey the bear!



WHAT'S ON IN THE NEXT STORE

- Tuesday 5th December**
Emily's Paint a Pot opens
- Monday 18th December**
Men's floor - Barber shop and Paperchase open
- Sunday 24th December**
Christmas Eve - store open 10am-3pm
- Tuesday 26th December**
Next Sale Day store open 6am-6pm



SHOP A PARTY OUTFIT, THEN CELEBRATE IN STYLE

In the run-up to Christmas, there's every excuse to bag a new Next outfit before heading directly to Gino's. This season, for women it's all about sequin dresses accessorised with disco boots, metallic embroidery and luxe outerwear, along with 'opulent' florals and ruffles. Basically, it's Downton Abbey meets '70s New York. And don't forget 'statement earrings,' to set it all off. Men, meanwhile, should go straight for jewel colours and 'tone on tone' shades, with a sprinkle of 70s styling. Roll-neck jumpers, brocade shirts and velvet jackets create a thoroughly sophisticated look for Manchester men.

All those taking the family out for a treat shouldn't miss out on smartening up the kids, too — girls' wear is floral with a military twist, in tartan, midnight blues and violets plus added sparkle and faux fur, while boys will want to rock the oversized streetwear, camouflage and sports-influenced looks. Go full festive with fun, Alpine lodge, retro styling, and finish the shopping trip with a warming hot chocolate or a chocolate chestnut cake at Gino's, with a view of the Christmas markets below. There's time to relax and make some memories before the big Next sale starts.

GINO'S TIPS



GIFT CARDS
The perfect Christmas present for family and friends. Available in any denomination of £25, our gift cards are available to buy and use in all of our restaurants across the country. Not to be missed!

DAZZLE & DINE
There's still time to book in at My Pizza and Prosecco Bar for your Christmas party! Just call 0161 839 1919.



FAST AND CURIOUS
Need to look something up, stay in touch with friends or get some work done? Gino's has super-fast wi-fi, and you're welcome to use it for as long as you like, over coffee or cocktails. There's plenty of plugs and USB points. And if you've left your laptop behind, don't worry — there's 3 sleek Apple workstations available too, for our guests to use.



GAME TIME
If you've had enough of shopping or are just waiting for your friends, you can now play pool and futsal in Gino's brand new Pizza & Prosecco Bar. Chalk it up to a good time.

MEET GINO'S WINE GURU



Giuseppe Bergonzi!

“ Let me introduce my wine guru: Giuseppe Bergonzi. He is my advisor and I know he’s going to look after your taste buds as well. My Head Sommelier and I have selected a list of more than 30 Prosecco, sparkling wine and wines from some of the best producers in Veneto and other regions of Italy, at some of the best prices in town — from just £5 for a glass. Salute!

Gino xxx

FOREVER DRINKING BUBBLES

It’s always bubbly time at Gino’s. Not only do we have one of the most extensive and exclusive Prosecco offerings in the UK; all our labels are also served by the glass at fantastic prices. The wine team here at Gino D’Acampo has recently tasted over 200 different labels in search of boutique, family-owned producers to bring you the ones that cannot be found anywhere else in the United Kingdom (tough job, we know). The Prosecco from our selected wineries Andreola, Terre San Venanzio & Tonon will make their official debuts at My Pizza & Prosecco Bar this winter, so don’t miss out! As well as the fun of fizz, our choices provide an insight into real Italian Prosecco. Guests can discover the difference between Brut, Extra Dry and Dry and learn to differentiate between a Frizzante and Spumante. Our staff are fully trained and love sharing their knowledge with guests, so don’t be afraid to ask for advice as you enjoy your drink.



- 1 **TERRE DI SAN VENANZIO**
Conegliano Valdobbiadene Superiore D.O.C.G. Brut
Giuseppe says: ‘A typical Brut, characterful Prosecco with notes of citrus and green apple. It’s fresh and clean through the palate.’
- 2 **TONON**
Villa Teresa Bio D.O.C. Extra Dry
Giuseppe says: ‘This is an organic Prosecco offering a rich full mouthfeel with notes of ripe pear & peach. Delicious on its own.’
- 3 **ANDREOLA**
Superiore di Cartizze Valdobbiadene D.O.C.G. Dry
Giuseppe says: ‘Amazing tropical notes of mature peach and pear. Full and rich in the mouth with a beautiful, crisp and mineral finish.’

WINE OF THE SEASON Sole di Puglia Rosso IGP

Giuseppe says: ‘Made using a blend of native and international grape varieties, Negroamaro, Primitivo, Merlot & Malvasia Nera, this red wine from Feudo Croce, Puglia, the stiletto heel on the boot of Italy, has it all! Dark berry fruits instantly fill the mouth, followed by a warm fullness with caressing, soft tannins on the length. Perfect for winter.’
£5 a glass, £20 a bottle

PUGLIA IS ALSO FAMOUS FOR ITS OLIVE OIL!



SHAKE IT LIKE AN ITALIAN PRO



A fruit-forward vodka cocktail - Humphrey’s Granny Smith Martini is a deliciously sharp and sweet kick to the senses, ideal for enjoying over the festive season. Made with classic Grey Goose vodka, with with juices of green apple and lemons, a hint of mint and the tropical taste of kiwi fruit, you can create it at home or head to Gino’s and help out the Royal Manchester Children’s Hospital Charity, every time you enjoy this unique cocktail.



HUMPHREY’S GRANNY SMITH MARTINI

Grey Goose vodka with green apple juice, kiwi liqueur, hand-squeezed lemon juice, fresh mint, sweetened slightly with sugar.

- INGREDIENTS**
- 30ml Grey Goose vodka
 - 25ml Cartron Kiwi Liqueur
 - 10ml lemon juice
 - 10ml Monin gomme
 - 50ml apple juice
 - 8 large mint leaves
 - Flesh of half a kiwi
 - Garnish: large mint leaf

METHOD
Shake all ingredients in a cocktail shaker with cubed ice and fine strain into a stemmed cocktail glass. Decorate with mint leaf.

ON THE SHELF in My Grocery Store

Gino uses authentic ingredients in all his signature dishes — My Grocery Store includes many of the Italian ingredients used in the restaurants, for those who love to cook the recipes from his cookbooks at home. You’ll find the store inside My Pizza and Prosecco Bar in Next.

LOOK OUT FOR



FRIARIELLI A volcano of taste

A true southern Italian ingredient, mostly found growing near Vesuvius. Robust with flavour, friarielli are the leaves around the broccoli head, hand-picked and served fried in olive oil with garlic and chilli at Gino’s. Winter is the best season to enjoy them; try Friarielli as a side or on pizza.
Available now at My Grocery Store £5.75.

PANETTONE A family affair

Family, friends and never-ending meals... Christmas in Italy is all about sharing with others around a big table, discussing food at length. The panettone, however, causes the greatest debate, from, ‘Shall we have it with chocolate chips, dried fruit or just plain, this year?’ to ‘why don’t we fill it with mascarpone?’. The best way to understand the fuss about this delicious sweet loaf is to try an authentic one. Gino D’Acampo’s signature creation has now been dressed up with luxurious packaging that makes a perfect gift — a jewel of bakery, in fact. Buone feste!
Panettone with chocolate chips £20
Classico £18



MISSING GINO ALREADY?

HERE'S HOW TO GET MORE D'ACAMPO IN YOUR LIFE

READ HIM
Whether you're looking for a fantastico present for someone you love or just need some cooking inspiration, Gino's 12 cookbooks, personally signed, no less, are available for just £10 each for Club Individual members when you dine in any of his restaurants — or pick up triple the fun with three of Gino's tastiest cookbooks for **£25**.



WATCH HIM
Join us every Wednesday at 8pm to watch an exclusive screening of Gino's brand new ITV show, Gino's Italian Coastal Escape. Every week, until the 20th of December, you can improve your Italian food education, and try a different 'special', as cooked on the show.

MEET HIM
See Gino at the 'Ideal Home Show at Christmas'. Come along to London Olympia from the 22nd-26th November. The TV chef will be cooking up some delicious Christmas dishes with a twist, on the Foodie Stage of the Eat & Drink Festival and taking part in Q&As in the Christmas Theatre. Gino will be signing copies of Gino's Italian Coastal Escape. You can also meet him at Gino D'Acampo My Restaurant in Liverpool on Friday 15th Dec and Hull on Saturday 16th Dec.

COMING NEXT...HULL!

Gino's Next restaurant opens in Hull in time for Christmas. This Italian food wonderland is on the Kingswood Retail Park, in partnership with Next. **See you there!**



NOW JOIN THE CLUB, JOIN MY LIFESTYLE

Club Individual is for everyone who loves to dine out. When you sign up we will give you £20 on your card to spend on your next visit, then as a member you'll be rewarded every time you visit us, whether for a quick coffee or a full dining experience — it's our little way of saying 'Grazie!' Club Individual offers a range of benefits, with one point earned for every £1 spent — every £200 gets you £10 back to spend however you like.

Plus, for the whole of January* you'll get 50% BACK in points! Sign up now and we'll put 50% of your spend back on your card in points, whenever you dine at My Pizza and Prosecco Bar or any Gino D'Acampo My Restaurant. It's the perfect excuse to treat yourself.

www.club-individual.co.uk
*Valid from the 1st of January to the 31st

WHAT'S ON AT THE MANCHESTER ARENA

HERE'S OUR TOP TEN PICK OF CONCERTS FROM NOW UNTIL THE END OF JANUARY

1 Elvis with The Royal Philharmonic Concert Orchestra, Tuesday, November 28, £45 to £52: The most legendary voice of all time, backed by the Royal Philharmonic Orchestra and featuring a special appearance by Priscilla Presley.

2 Phil Collins, Wednesday, November 29, £65 to £120: Returning to the stage for his first live dates in 10 years, this show from the music icon promises an unforgettable night.

3 Kasabian, Thursday, November 30, £29.50 to £55: Superstar rockers Kasabian return with their brand new tour 'For Crying Out Live', with special guests Slaves.

4 Gorillaz, Friday, December 1, £30 to £47.50: With their first new studio album in seven years, the iconic band are back as part of their Humanz tour.

5 Harry Potter and The Chamber of Secrets, Friday, December 8, £25 to £65: This bewitching production features the film in high definition on a giant screen and a live orchestra performing John Williams' score.

6 Queen + Adam Lambert, Saturday, December 9, £69 to £79: The magnificent touring show is back at the Arena after their last sold out show here three years ago with a brand new state-of-the-art production.

7 Mariah Carey, Sunday, December 10, £45 to £125: The bestselling female artist of all time hits the stage with her All I Want For Christmas Is You tour.

8 Pete Tong Presents Ibiza Classics, Thursday, December 14, £35 to £65: The global ambassador of dance music hits the Arena stage with a brand new show performed by the 65 piece Heritage Orchestra and conducted by Jules Buckley.

9 Liam Gallagher, Saturday, December 16, £36.50 to £45: Following the release of his debut solo album 'As You Were', Liam Gallagher returns to the Arena with his showstopping new anthems and unmistakable vocals. Ages 16 and over for floor tickets.

10 Strictly Come Dancing The Live Tour 2018, Saturday, January 27 and Sunday, January 28, £35 to £65: A celebration of everything we love about the smash hit BBC1 TV series, there's no better way to beat the winter blues!

For all show enquiries and to book visit: Manchester-arena.com or tel: 0161 950 5000

LET'S GET SOCIAL

To celebrate the release of Gino's latest book, Gino's Italian Coastal Escape, we are offering a truly fantastico prize. Pick up the book from us today, cook a recipe at home, take a snap, upload to Instagram and hashtag #MyItalianCoastalEscape. We will pick 3 winners on 31st January each of whom will receive a £500 gift card to spend in any of Gino's restaurants. For full Ts & Cs see our website.



#MyItalianCoastalEscape



#MyItalianCoastalEscape



#MyItalianCoastalEscape

WIN!

PICK UP A COPY OF GINO'S ITALIAN COASTAL ESCAPE FROM US TODAY, RECREATE YOUR DISH AT HOME, SNAP IT AND TAG US

#MyItalianCoastalEscape

Facebook: [GINO.SOCIAL/FACEBOOK](https://www.facebook.com/gino.social/facebook)
Instagram: [INSTAGRAM.COM/GINOMYRESTAURANT](https://www.instagram.com/ginomylrestaurant)
Twitter: [TWITTER.COM/GINORESTAURANTS](https://twitter.com/ginorestaurants)



A FINAL WORD...

I want to dedicate my very first edition of La Gazzetta to my mum, Alba D'Acampo. Earlier this year, she was supposed to join me on a tour of my restaurants for the very first time during the

Mothers Day weekend, but we were struck with news of her illness. Coming from Naples, the birthplace of pizza, she would have been so proud of this place. In your memory, Mum! **Gino xxx**