



PICCOLINO

## AUTUMN/WINTER

*Inspired By Italy, Made In Piccolino*

*Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you amazing classic Italian dishes.*

## OUR INGREDIENTS

*Before you make a selection from our menu we thought you may be interested to know a little about some of the ingredients we use to create our dishes. We are committed to using the finest produce, and as seasons allow we are proud to be associated with some of the artisan producers listed below.*

### OUR BAKERY

We think it's the simple things done well that set restaurants apart. Take our bread for example. We have our own bakery and make all our breads by hand using traditional methods. Our cakes, pastries and ice creams are made by our skilled pastry chef, fresh to order using our own recipes.

### OUR BUTCHERY

Our team of in-house butchers hand cut every steak we serve throughout our restaurants.

#### BEEF



**BRITISH ISLES** | Dry aged 35 days. Focusing on Angus & Hereford cattle, we age our beef on the bone in our dry ageing fridge with a Himalayan salt brick wall.

**SPRING CREEK RANCH** | Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Spring Creek Ranch beef is hand selected from artisan Angus beef farmers.

**LA PAMPAS BEEF** | Grass fed, Angus & Hereford. Argentina is rightly considered one of the finest beef producers in the world. Full of healthy Omega 3 & 6, the famous grasslands of the Argentinian Pampas produces the highest quality Angus & Hereford beef.

**VEAL** | Brookfield Farm, Tarrant Valley, Dorset, South West England

### CURED MEAT



**FINOCCHIONA** | Aged 70 days, Tuscany, Central Italy

**COPPA DI PARMA** | Cured 90 days, Giorgio Family, Lago Bolsena, Lazio, Central Italy

**SALAMI AL TARTUFO** | Slow matured 45 days, Lombardia, Northern Italy

**SALAMI AL PISTACCHIO** | Slow cured, Antonio Venegoni, Lombardia

**BRESAOLA** | Slow cured, Cortbuona Family, Lombardia, Northern Italy

**SALAMI MILANO** | Slow matured 50 days, Lombardia, Northern Italy

**SALAMI NAPOLI** | Levoni Family, Lombardia, Northern Italy

**PARMA HAM** | Aged 18 months, Emilia Romagna, Northern Italy

## OUR INGREDIENTS

### CHEESE



**RICOTTA DI BUFALA** | 100% buffalo milk, Garofalo Farm, Campania, Central Italy

**MOZZARELLA DI BUFALA** | 100% buffalo milk, Spinosa Family, Castel Volturno, Campania, Central Italy

**TESTUN DI BAROLO** | 70 days cured in artisan cellars, Bottera Family, Cuneo, Piedmont, Northern Italy

**PECORINO TARTUFO** | 100% sheeps milk, matured 3 months, Fiorin Family, Tuscany, Central Italy

**BRA DURO** | Matured 6 months, Bottera Family, Cuneo, Piedmont, Northern Italy

**GRANA PADANO** | Matured 14 months, Emilia Romagna, Northern Italy

**PECORINO** | 100% sheeps milk, Sardinia, Southern Italy

### FISH & SHELLFISH



**SWORDFISH** | Line caught, Indian Ocean

**DOVER & LEMON SOLE** | Line caught, Cornwall, South West England

**WILD SEABASS** | Chapman's of Rye, Kent, South East England

**NORTH ATLANTIC COD** | Wild, Iceland

**PLAICE** | Cornwall, South West England

**WILD LANGOUSTINES** | Piper Family, Aberdeenshire, North Scotland

**FRESH ROCK OYSTERS** | Colchester, South East England

**WILD RED MEDITERRANEAN PRAWNS** | Landed daily, Huelva, Southern Spain

**HAND PICKED WILD CRAB** | Devon, South West England

**WILD PALOURDE CLAMS** | Landed daily, Mediterranean Sea

**KING SCALLOPS** | Day boats, CB Horne Family, Isle of Man

**MUSSELS** | Rope grown, Scotland

### FRUIT, VEGETABLES & HERBS



**MARIS PIPER POTATOES** | Sandy Walker, Langley Brook Farm, Lincolnshire, East England

**SPINACH, ROSEMARY & SAGE** | Roddy Cox, Fosse Farm, Leamington Spa, West Midlands, England

**GEM LETTUCE** | Richard Cropper, Gore Hill Farm, Lancashire, North West England

**HERITAGE BEETROOT** | John Ashcroft, Worthingtons Farm, Lancashire, North West England

**CAVOLO NERO** | Chris Molyneux, The Molyneux Kale Company, Lancashire, North West England

**FLAT LEAF PARSLEY** | Martinelli Farm, Bari, Apulia, Southern Italy

**CHESTNUT MUSHROOMS** | Ronan Strong, Walsh Mushrooms, West Midlands

**ARTICHOKES** | Greco Società, Agricola, Puglia, Italy

**ROCKET** | Campania, Southern Italy

**APPLES** | Brogdale Farm, Faversham, Kent, South East England

## ALLERGIES & INTOLERANCES

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 information is available on request.

## COLD COUNTER

### TERRA E MONTI

CHOOSE ANY 3 FOR £12.75 OR 5 FOR £19.50

*From the earth and from the mountains our cured meats, salami and cheeses are carefully selected from artisan suppliers all over Italy.*

#### SALUMI

Coppa di Parma  
Finocchiona  
Prosciutto di Parma  
Bresaola  
Salame al tartufo  
Salame Milano  
Salame al pistacchio  
Salame Napoli

#### FORMAGGI

Dolcelatte  
Testun di Barolo  
Pecorino  
Mozzarella di bufala  
Grana Padano  
Pecorino tartufo  
Ricotta di bufala  
Bra Duro

### ANTIPASTI DI MONTAGNA

*Italian artisan cured meats, salami & cheeses - Fennel salami, DOP Parma ham aged 18 months, Coppa di Parma, bresaola, Campania buffalo mozzarella, Sardinian pecorino, buffalo ricotta & dolcelatte*  
£23.25

## CROSTACEI

*When in season, we source shellfish from the clear waters of the UK via small independent suppliers.*

#### COLCHESTER ROCK OYSTERS

£15.00

*Half dozen freshly shucked oysters  
Bloody Mary, Tabasco, lemon*

#### COCKTAIL DI GAMBERI ROSSI

£10.50

*Wild Mediterranean & Atlantic prawns,  
marie rose, lemon*

#### SCAMPI E AVOCADO

£14.00

*Wild Scottish langoustines & Atlantic prawns,  
avocado, marie rose, lemon*

#### GRANCHIO PICCANTINO

£14.00

*Dressed Devonshire crab, chilli mayonnaise,  
lemon & toasted ciabatta*

### CROSTACEI DA DIVIDERE

*Shellfish platter with Isle of Man scallops ceviche, Mediterranean red prawns, wild Scottish langoustines, Devonshire crab & Colchester rock oysters served with cocktail sauce, Tabasco & lemon.*

*For two to share £20.00 per person*

#### SERVED WITH A WHOLE LOBSTER

*For two to share £42.00 per person*

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## SHARING

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*All our classic Italian breads are made using authentic recipes, hand-shaped and baked daily at our in-house bakery.*

<b>OLIVE</b> Giant Apulian Cerignola olives (Ve)	£4.50	<b>PANE</b> Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (v)	£5.50
<b>PANE ALL'AGLIO</b> <i>Hand-stretched garlic bread -</i>		<b>BRUSCHETTE MISTE</b> <i>All served on a toasted ciabatta -</i>	£17.00
Fresh rosemary & sea salt (Ve)	£5.00	Classic tomato & basil (v), DOP Parma ham, buffalo ricotta, honey & walnuts, hand-picked	
Tomato & fresh basil (Ve)	£5.50	Devonshire crab & fennel	
Mozzarella & smoked provola cheese (v)	£6.75		

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## ANTIPASTI

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*Classic Italian antipasti made using only the finest produce from artisan producers.*

<b>MINISTRONE CLASSICO</b> Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£6.50	<b>ARANCINE</b> Crispy mushroom risotto balls, mozzarella, tomato & red pepper sauce (v)	£7.00
<b>COSTINE</b> Hickory smoked barbecue pork ribs	£9.50	<b>FEGATINI ALLA CREMA</b> Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	£8.50
<b>CAPELANTE</b> Isle of Man scallops, borlotti beans, cavolo nero & sage	£11.75	<b>CARPACCIO DI MANZO</b> Raw sliced beef fillet, Venetian dressing & rocket salad	£11.00
<b>BRUSCHETTA CON GAMBERONI</b> King prawns, chilli & lemon, toasted ciabatta	£9.95	<b>BRUSCHETTA AL POMODORO</b> Classic tomato & basil, toasted ciabatta (Ve)	£6.25
<b>PROSCIUTTO DI PARMA</b> DOP Parma ham, buffalo ricotta, honey, walnuts & toasted ciabatta	£9.50	<b>CALAMARI FRITTI</b> Crispy fried calamari, garlic mayonnaise & lemon	£8.95

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## SALAD

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*We are committed to using the finest produce, seasonal where possible, when making our salads we always use the freshest possible ingredients.*

<b>GRANCHIO</b> Hand-picked Devonshire crab & avocado, gem lettuce, brown crab mayonnaise, lemon & toasted ciabatta	£11.75/£16.75	<b>CAPRESE</b> Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.50/£12.75
<b>CESARE</b> Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & pecorino cheese	£8.50/£12.75	<b>SPINACI</b> Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	£8.25/£12.25

## PIZZA

*We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace. Made from slow rising dough, hand stretched and baked in our wood burning oven to form the perfect crust.*

<b>SALMONE AFFUMICATO</b> Smoked salmon, mascarpone, mozzarella & rocket	£13.50	<b>FIORENTINA</b> Spinach, free range egg, tomato, mozzarella & pecorino cheese (v)	£12.50
<b>POLLO</b> Mozzarella, tomato, grilled chicken, pecorino cheese & fresh basil	£13.25	<b>ZUCCA</b> Butternut squash, red onion, cavolo nero, dolcelatte & walnuts (v)	£11.25
<b>CAPRICCIOSA</b> Italian ham, mozzarella, chestnut mushrooms, artichokes & olives	£12.00	<b>PICCANTE</b> Spicy Calabrian sausage, roast red pepper, tomato & mozzarella	£13.50
<b>NAPOLETANA</b> Italian sausage, friarielli, mozzarella & chilli	£13.25	<b>MARGHERITA</b> Mozzarella, tomato & fresh basil (v)	£10.50

## PASTA

*Pasta is synonymous with Italy, overshadowing every other feature of Italian cuisine as the most iconic and widely celebrated. From gnocchi and cannelloni to ravioli and lasagne, pasta is a guaranteed way to bring comfort and joy to the dinner table.*

<b>TAGLIATELLE AL SUGO DI CINGHIALE</b> Wild boar ragù, pancetta, red wine, tomato & pecorino cheese	£13.50	<b>LINGUINE AI GAMBERONI</b> King prawns, courgette, chilli & flat leaf Italian parsley	£15.95
<b>TROFIETTE CON POLLO</b> Grilled chicken, vegetables, pecorino cream & pine nuts	£13.75	<b>SPAGHETTI AI FRUTTI DI MARE</b> Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£16.95
<b>LINGUINE ALL'ARAGOSTA</b> Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£24.50	<b>SPAGHETTI ALLA CARBONARA</b> Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & pecorino cheese	£12.50
<b>TAGLIATELLE ALLA BOLOGNESE</b> Slow cooked beef ragù, tomato & fresh basil	£12.95	<b>SPAGHETTI ALLE VONGOLE</b> Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£15.50
<b>PENNE ALL'ARRABBIATA</b> Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£10.00		

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## AL FORNO

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*At the heart of our menu is our wood burning oven, we only use sustainable wood from the English countryside. Its natural, with no additives and imparts the most amazing flavour and aromas to our food.*

### LASAGNE

£13.00

Slow cooked beef ragù, béchamel, tomato, pecorino cheese & fresh basil

### PARMIGIANA DI MELANZANE

£11.00

Baked aubergine, mozzarella, pecorino cheese, tomato & basil (v)

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## RAVIOLI

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*Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neapolitan '00' flour, fine semolina, free range eggs, olive oil & sea salt.*

### RAVIOLI DI ZUCCA

£8.50/£13.00

Butternut squash, sage butter, pecorino cheese & walnuts (v)

### RAVIOLI DI GRANCHIO

£11.00/£16.00

Hand-picked crab, chilli, lemon & shellfish butter

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## RISOTTO

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*Our risotto is made from 100% finest Arborio rice from Lombardia, Italy. Enjoy.*

### RISOTTO AI FRUTTI DI MARE

£9.75/£14.75

Isle of Man scallops, king prawns, mussels, white wine & chilli

### RISOTTO AI FUNGHI

£8.50/£13.00

Mushrooms, truffle & pecorino cheese wafer (v)

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## PESCE E CROSTACEI

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*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles. We've developed strong partnerships with small independent family run suppliers, like Chapman's of Rye on the south coast of England, to ensure we get the best fish direct from their boats.*

### GAMBERONI CON 'NDUJA CALABRESE

£23.00

Calabrian style wild red king prawns, olives, spicy tomato sauce & toasted ciabatta

### SPIEDINI DI PESCE

£21.00

Skewered line caught swordfish, Isle of Man scallops & king prawns with spicy tartare sauce

### MERLUZZO

£20.50

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### SALMONE

£19.75

Baked salmon with creamed potatoes, cavolo nero, vermouth & basil sauce

### BRANZINO

£20.75

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

### ARAGOSTA

£24.50/£44.25

Half or whole lobster, garlic & parsley butter, house cut chips

### PESCESPADA

£20.50

Grilled line caught swordfish, friarielli, lemon & fresh herbs

### PESCE DEL GIORNO

£POA

Market fresh fish of the day, ask your server for details

## BISTECCA

*Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, prime cattle are hung for up to 10 days before our cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days, in our Himalayan pink salt brick dry ageing room. This results in a greater concentration of flavour and produces a far more tender, succulent steak.*

### ABERDEEN ANGUS & HEREFORD

AGED 28 DAYS

*Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.*

<b>RUMP</b> (225g)	£18.75	<b>RIBEYE</b> (225g)	£22.25
<b>SIRLOIN</b> (225g)	£20.50	<b>FILLET</b> (225g)	£26.25

### BUTCHERS CUTS

AGED 35 DAYS

*Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing.  
House cut chips, choice of sauce*

<b>TAGLIATA DI MANZO</b> (800g)	£59.50	<b>BISTECCA FIORENTINA</b> (800g)	£59.50
Bone in prime rib, one of the finest steak cuts, tender with a wonderful rich flavour (for two to share)		Sirloin on one side of the bone & fillet on the other. Best of both worlds (for two to share)	

#### CHATEAUBRIAND (450g) £59.50

The prized cut from the fillet head, served with roast tomatoes & mushrooms (for two to share)

### SPRING CREEK RANCH

ALBERTA, CANADA

*Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada.  
Hand selected from artisan Angus beef farmers.*

<b>RIBEYE</b> (300g/500g)	£34.00/£56.50	<b>SIRLOIN</b> (300g/500g)	£34.00/£56.50
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### SAUCES & BUTTERS

<b>PEPPERCORN SAUCE</b>	£1.50	<b>PORCINI MUSHROOM SAUCE</b>	£1.50
<b>BLUE CHEESE SAUCE</b>	£1.50	<b>TRUFFLE BUTTER</b>	£1.50



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## CARNE

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*Passionate about provenance, our team of skilled butchers source the very best meat & poultry, fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.*

<b>STUFATO DI MANZO</b> Slow cooked beef in red wine served with pecorino creamed potatoes	£19.50	<b>POLPETTE DI VITELLO</b> Herby veal meatballs, tomato, basil, pine nuts & garlic bread with pecorino cheese	£15.00
<b>BRACIOLE DI VITELLO</b> (340g) Rose veal chop, sage & truffle butter	£25.50	<b>POLLO ALLA VALDOSTANA</b> Crispy fried breaded chicken, DOP Parma ham, mozzarella, peperonata & basil pesto	£17.50
<b>ANATRA</b> Crispy slow cooked duck, glazed apples & Valpolicella wine sauce	£17.95	<b>VITELLO MILANESE</b> Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	£26.50
<b>POLLO AI FUNGHI</b> Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£17.50		

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## SIDES

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*We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.*

<b>PATATE</b> Garlic & rosemary roasted new potatoes (Ve)	£4.50	<b>FRIARIELLI</b> A unique green vegetable that grows in Campania, a real Neapolitan delicacy (Ve)	£4.25
<b>FRITTE</b> House cut chips (v)	£4.00	<b>SPINACI</b> Creamy spinach, mascarpone & pecorino cheese (v)	£5.00
<b>PURÈ DI PATATE</b> Pecorino creamed potatoes (v)	£4.00	<b>VERDURE AL FORNO</b> Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)	£4.25
<b>ZUCCHINE FRITTE</b> Courgette fries (v)	£4.50	<b>INSALATA DI RUCOLA</b> Rocket & matured Italian cheese (v)	£4.50
<b>CAVOLO NERO</b> Tuscan cabbage, garlic, olive oil & chilli (Ve)	£4.25	<b>INSALATA DELLA CASA</b> Gem lettuce, radicchio, tomato & rocket (Ve)	£4.50
<b>BROCCOLETTI</b> Tenderstem broccoli, chilli & garlic (Ve)	£4.50		

*A discretionary service charge will be added to your bill.*

## SPECIALI

### MARKET FRESH FISH OF THE DAY



*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.*

### SEASONAL DISHES

**SEE OUR SEPARATE SPECIALS MENU**

## ARROSTO DEL GIORNO

ROAST OF THE DAY

Sundays | 12noon - 6pm

**YOUR CHOICE OF ROAST  
& ALL THE TRIMMINGS**

*See separate menu*

## VEGETARIAN & VEGAN MENU

**SEE OUR SEPARATE MENU**

*Offering a selection of vegetarian  
and vegan alternatives to our  
classic Italian dishes.*

## BAMBINI MENU

(UNDER THE AGE OF 11)

**SEE OUR SEPARATE  
CHILDREN'S MENU**

*Offering a selection of classic Italian dishes  
in smaller portions*

## LUNCH & EARLY EVENING MENU

Everyday | 12noon - 6pm | *See separate menu*

**1 COURSE £13.50 | 2 COURSE £18.75  
3 COURSE £23.75**

*(From 21st November - 24th December this menu will not be  
available. Please ask your server for our Festive Lunch menu.)*

*Join Club Individual today, our lifestyle rewards club.  
You will receive a minimum of 5% back on your card on everything  
you spend together with a Welcome Dining Gift. In addition  
take advantage of many other club member privileges.*

OUR AMAZING COLLECTION OF RESTAURANTS

the restaurant  
bar + grill

GINO  
D'ACAMPO



BANK  
RESTAURANT & BAR

OPERA  
GRILL

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