



MENU RAPIDO

PIZZA, PASTA OR RISOTTO
& A GLASS OF WINE, BEER
OR SOFT DRINK

£10

MONDAY TO FRIDAY
12NOON - 5PM

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.

CHOOSE ONE OF THE FOLLOWING DISHES & A GLASS OF WINE, BEER OR SOFT DRINK*

PIZZA

MARGHERITA

Campania buffalo mozzarella, tomato & fresh basil (v)

PICCANTE

Spicy Calabrian sausage, roast red pepper, tomato & Campania buffalo mozzarella

POLLO

Campania buffalo mozzarella, tomato, grilled chicken, matured Italian cheese & fresh basil

FIorentINA

Spinach, free range egg, tomato & Pecorino cheese (v)

CALZONE

Fennel salami, buffalo ricotta from Campania, tomato & fresh basil

PASTA

PENNE ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf Italian parsley (v)

SPAGHETTI CARBONARA

Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & Pecorino cheese

RAVIOLI SPINACI

Spinach, ricotta cheese, butter & almonds (v)

TAGLIATELLE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil

TROFIETTE CON POLLO

Grilled chicken, vegetables, Pecorino cream & pine nuts

RISOTTO

RISOTTO ASPARAGI

Asparagus, broad bean, leek & Pecorino cheese (v)

DRINKS

CATARRATTO CA' DI PONTI 2017 - Adria Vini, Sicily (175ml)
100% Catarratto

MONFERRATO CHIARETTO 2017 - Ancora, Piedmont (175ml)
75% Barbera, 25% Pinot Noir

NERO D'AVOLA 2016/17 - Il Meridione, Sicily (175ml)
100% Nero D'Avola

PERONI RED *abv 4.7% (330ml)*

OR ANY SOFT DRINK FROM OUR MINERALS & JUICES*

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