

SHARING

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| OLIVE (VG) Marinated Gaeta & Nocellara olives, chilli, garlic & oregano | £5.00 | ANTIPASTI DI MONTAGNA serves 3-4 Italian artisan cured meats, salami & cheeses - Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, served with a selection of breads | £25.75 | PANE FINO ALL'AGLIO Hand stretched garlic bread | |
| PANE (V) ★ Sundried tomato & black olive focaccia, ciabatta, Sardinian flatbread, cheese grissini & basil pesto | £5.95 | OSTRICHE Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon | £17.00 | Fresh rosemary & sea salt (VG) | £6.00 |
| | | | | Tomato & fresh basil (VG) | £6.95 |
| | | | | Mozzarella & smoked provola cheese (V) | £7.75 |

ANTIPASTI

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| BRUSCHETTA CON GAMBERONI King prawns, chilli, lemon & toasted ciabatta | £11.25 | COSTINE Hickory smoked barbecue pork ribs | £10.25 | BRUSCHETTA AL POMODORO (VG) Heritage tomatoes, garlic & basil, toasted ciabatta | £7.75 |
| ARANCINI ALLA CARBONARA Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce | £9.25 | GRANCHIO PICCANTINO Dressed Devonshire crab, chilli mayonnaise, lemon & Sardinian flatbread | £16.50 | ASPARAGI (V) Asparagus, basil butter, poached egg & matured Italian cheese | £11.25 |
| CAPELANTE Scottish king scallops, confit garlic, chilli & parsley | £14.25 | CARPACCIO DI MANZO Seared sliced beef fillet, Venetian dressing & rocket salad | £12.95 | CALAMARI FRITTI Crispy fried squid, courgette & lemon mayonnaise | £10.25 |

SALADS

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| CAESAR Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese | £15.50 | BURRATA (V) Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing | £14.50 | GRANCHIO Devonshire crab, artichoke, asparagus, pistachio, lemon & chives | £18.95 |
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PASTA & RISOTTO

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| CASARECCE CON POLLO ★ Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts | £15.50 | SPAGHETTI CARBONARA Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley | £15.50 | SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli | £19.95 |
| LINGUINE ALL'ARAGOSTA Half lobster, vine ripened tomatoes, chilli & fresh basil | £29.95 | RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter | £18.00 | SPAGHETTI VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic | £17.50 |
| TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil | £15.50 | LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley | £17.50 | PACCHERI ALL'ARRABBIATA (VG) Tomato, garlic, chilli & flat leaf parsley | £12.25 |
| LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil | £15.50 | RAVIOLI ALLA CAPRESE (V) Mozzarella & ricotta filled pasta, tomato & fresh basil | £14.95 | RISOTTO AI FUNGHI (V) ★ Porcini & chestnut mushrooms, garlic, flat leaf parsley | £13.50 |

STEAKS

We source the finest grass & grain fed Angus & Hereford beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.
Served with your choice from one of our freshly prepared sauces: peppercorn, Gorgonzola, porcini mushroom, salsa verde

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| SIRLOIN 225G | £25.50 | RIBEYE 225G | £26.50 | FILLET 225G | £33.50 |
| CHATEAUBRIAND 450G serves 2 The prized cut from the fillet, served with roast tomatoes, mushrooms & fries | £71.50 | CÔTE DE BOEUF 400G Salt moss dry aged bone-in ribeye, served with fries | £39.95 | FILETTO AL PEPE Fillet steak medallions, peppercorn sauce, roast potatoes, sage & garlic | £28.95 |

MAINS

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| MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli | £22.50 | POLLO PARMIGIANA Crispy fried breaded chicken, buffalo mozzarella, fresh basil & spaghetti pomodoro | £20.50 | FEGATO ALLA VENEZIANA Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes | £21.50 |
| BRANZINO Whole boneless sea bass, flat leaf parsley, garlic & lemon | £22.25 | POLLO AI FUNGHI Roast chicken breast, gnocchi, mushroom & truffle cream | £20.50 | VITELLO ALLA MILANESE Crispy fried rose veal escalope in breadcrumbs, rocket & matured Italian cheese | £24.50 |
| ANATRA ALL'ARANCIA Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli | £22.50 | SPIEDINI DI PESCE Grilled seafood skewers, line caught swordfish, Scottish king scallops, king prawns, with courgette, basil & lemon | £24.50 | STUFATO DI MANZO Slow cooked beef stew, carrots & baby onions served with pecorino mashed potatoes | £23.50 |

PIZZA

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| CALZONE ★ Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato | £14.50 | FIorentina (V) Spinach, free range egg, tomato, mozzarella & matured Italian cheese | £14.25 | CAPRICCIOSA Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives | £14.50 |
| TARTUFO E ZUCCHINE (VG) Courgette, mushroom & truffle cream | £12.50 | PICCANTE Spicy Calabrian sausage, red pepper, tomato & mozzarella | £14.95 | MARGHERITA (V) ★ Mozzarella, tomato & fresh basil | £12.95 |

SIDES

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| PATATE AL FORNO (VG) Roast potatoes, sage & garlic | £4.75 | PURÈ DI PATATE (V) Mashed potatoes | £4.75 | SPINACI (VG) Spinach, chilli & garlic | £5.00 |
| PATATINE (V) Potato fries | £4.50 | ZUCCHINE FRITTE (V) Courgette fries | £5.00 | INSALATA DI RUCOLA (V) Rocket & matured Italian cheese | £4.95 |
| PATATINE CON TARTUFO (V) Potato fries with truffle & matured Italian cheese | £4.75 | BROCCOLETTI (VG) Tenderstem broccoli, chilli & garlic | £4.95 | INSALATA DELLA CASA (VG) Tomatoes, cucumber, mixed leaves & vinaigrette | £4.95 |

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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 at piccolinorestaurants.com/allergens. Detailed calorie information is available on request. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Do you have any allergies? Scan this code





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.