



PICCOLINO

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GLUTEN INTOLERANCE  
& GLUTEN ALLERGY

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## 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 £13.50 OR 5 FOR £20.50

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

#### FORMAGGI

Gorgonzola	Grana Padano
Testun di Barolo	Pecorino tartufo
Pecorino	Ricotta di bufala
Mozzarella di bufala (v)	Taleggio

### ANTIPASTI DI MONTAGNA

*Italian artisan cured meats, salami & cheeses -*

Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, balsamic onions, Lombardi peppers & basil pesto

£24.95

## CROSTACEI

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

#### COLCHESTER ROCK OYSTERS

Half dozen freshly shucked oysters  
Bloody Mary, Tabasco, lemon

£16.50

#### COCKTAIL DI GAMBERI ROSSI

Wild Mediterranean & Atlantic prawns,  
marie rose, lemon

£11.00

#### SCAMPI E AVOCADO

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

£14.75

#### GRANCHIO PICCANTINO

Dressed Devonshire crab, chilli  
mayonnaise & lemon

£16.25

### 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 £23.25 per person

#### SERVED WITH A WHOLE LOBSTER

For two to share £46.50 per person

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## ANTIPASTI

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

<b>OLIVE</b> Giant Apulian Cerignola olives (Ve)	£4.75	<b>ASPARAGI</b> Grilled asparagus, poached free range egg & truffle pecorino cheese	£8.95
<b>MINISTRONE CLASSICO</b> Chunky vegetable, cavolo nero & bean soup (Ve)	£7.00	<b>PROSCIUTTO E MELONE</b> DOP Parma ham aged 18 months & melon	£10.25
<b>CAPELANTE</b> Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli	£12.95	<b>CARPACCIO DI MANZO</b> Raw sliced beef fillet, Venetian dressing & rocket salad	£11.95

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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>TRICOLORE</b> Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.95/£13.75	<b>GRANCHIO</b> Hand-picked Devonshire crab & avocado, gem lettuce, brown crab mayonnaise & lemon	£13.50/£18.50
<b>CESARE</b> Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing & pecorino cheese	£9.25/£13.75	<b>SPINACI</b> Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	£8.95/£13.50
<b>CAPRESE</b> Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.95/£13.50		

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## PASTA

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*We have partnered with artisan pasta makers, the Pallente family, hailing from the Italian region of Campania. They have been making pasta for four generations, and their gluten free version is made using the finest rice and corn flour, so you too can enjoy your favourite pasta dish.*

<b>PENNE AL SALMONE</b> Smoked salmon, asparagus, lemon & herb mascarpone	£14.25	<b>PENNE AI GAMBERONI</b> King prawns, courgette, chilli & flat leaf Italian parsley	£16.95
<b>PENNE CON POLLO</b> Grilled chicken, vegetables, pecorino cream & pine nuts	£14.75	<b>PENNE AI FRUTTI DI MARE</b> Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£18.25
<b>PENNE ALL'ARAGOSTA</b> Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£27.50	<b>PENNE ALLA CARBONARA</b> Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & pecorino cheese	£13.75
<b>PENNE ALLA BOLOGNESE</b> Slow cooked beef ragù, tomato & fresh basil	£13.75	<b>PENNE ALLE VONGOLE</b> Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£16.75
<b>PENNE ALL'ARRABBIATA</b> Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£10.50		

## 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. 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)	£19.95	<b>RIBEYE</b> (225g)	£23.75
<b>SIRLOIN</b> (225g)	£21.95	<b>FILLET</b> (225g)	£27.95

### BUTCHERS CUTS

AGED 35 DAYS

*Native British breeds dry aged up to 35 days - ideal for sharing.*

*Garlic & rosemary roast new potatoes, choice of sauce*

<b>TAGLIATA DI MANZO</b> (800g)	£64.75	<b>BISTECCA FIORENTINA</b> (800g)	£64.75
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 (for two to share) £64.75

The prized cut from the fillet head, served with roast tomatoes & mushrooms

### 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)	£37.50/£62.50	<b>SIRLOIN</b> (300g/500g)	£36.00/£60.00
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### SAUCES & BUTTERS

<b>PORCINI MUSHROOM SAUCE</b>	£1.95	<b>SALSA VERDE</b> (v)	£1.95
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## CARNE

*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>BRACIOLE DI VITELLO</b> (340g)	£27.95	<b>AGNELLO ARROSTO</b>	£20.75
Rose veal chop, tomatoes, fennel, red pepper & capers		Roast lamb rump, creamed potato, spinach, broad beans, peas & mint	
<b>ANATRA</b>	£18.95	<b>POLLO ALLA CACCIATORE</b>	£17.50
Crispy slow cooked duck, spinach, Grand Marnier & orange sauce		Hunter's style chicken breast, tenderstem broccoli, tomato, chilli, pancetta & rosemary	

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## RISOTTO

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

<b>RISOTTO AI FRUTTI DI MARE</b>	£10.75/£16.00	<b>RISOTTO ASPARAGI</b>	£8.95/£13.75
Isle of Man scallops, king prawns, mussels, white wine & chilli		Asparagus, broad bean, leek & pecorino cheese (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.*

<b>GAMBERONI CON 'NDUJA CALABRESE</b>	£25.25	<b>SPIEDINI DI PESCE</b>	£22.00
Calabrian style wild red king prawns, olives & spicy tomato sauce		Skewered line caught swordfish, Isle of Man scallops & king prawns with spicy tartare sauce	
<b>MERLUZZO</b>	£21.50	<b>SALMONE AGRODOLCE</b>	£20.75
Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli		Sweet & sour grilled salmon, roast new potatoes, peppers, garlic & rosemary	
<b>BRANZINO</b>	£21.75	<b>ARAGOSTA</b>	£27.50/£49.50
Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon		Half or whole lobster, garlic & parsley butter, garlic & rosemary roast new potatoes	
<b>PESCESPADA</b>	£21.50	<b>PESCE DEL GIORNO</b>	£POA
Grilled line caught swordfish, friarielli, lemon & fresh herbs		Market fresh fish of the day, ask your server for details	

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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>	£4.50	<b>INSALATA DI POMODORO</b>	£4.50
Roast new potatoes, peppers, garlic & rosemary (Ve)		Tomato & basil salad, balsamic dressing (Ve)	
<b>PURÈ DI PATATE</b>	£4.50	<b>PEPERONATA</b>	£4.50
Pecorino creamed potatoes (v)		Roast peppers, fennel & tomato (Ve)	
<b>VERDURE</b>	£4.50	<b>INSALATA DI RUCOLA</b>	£4.50
Broccoli, beans, peas & basil butter (v)		Rocket & matured Italian cheese (v)	
<b>SPINACI</b>	£4.75	<b>INSALATA DELLA CASA</b>	£4.50
Spinach, garlic & chilli (Ve)		Gem lettuce, radicchio, tomato & rocket (Ve)	
<b>BROCCOLETTI</b>	£4.75		
Tenderstem broccoli, chilli & garlic (Ve)			

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

## DOLCI E FORMAGGI

### PANNA COTTA

Vanilla cream, Amaretto,  
fresh strawberries  
& aged balsamic  
£7.50

### TORTA CAPRESE

Dark chocolate & almond tart,  
vanilla ice cream (v)  
£7.50

### CIOCCOLATINI

Six handmade chocolate  
truffles flavoured with  
Frangelico (v)  
£4.50

### AFFOGATO

Amaretto, espresso coffee  
& vanilla ice cream (v)  
£6.75

## FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, walnuts & mustard fruits  
£8.75

## GELATI E SORBETTI

*All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley  
by our skilled pastry chefs, led by Antoine Quentin*

### VANIGLIA

Vanilla ice cream (v)  
£6.75

### CIOCCOLATO

Chocolate ice cream (v)  
£6.75

### MORA

Blackberry ripple  
ice cream (v)  
£6.75

### NUTELLA

Chocolate & hazelnut  
ice cream (v)  
£6.75

### LIMONCELLO

Limoncello ice cream (v)  
£6.75

### MANGO

Mango & vanilla iced  
yoghurt (v)  
£6.75

### ARANCIA ROSSA

Aperol & blood orange  
sorbet (Ve)  
£6.75

## ARROSTO DEL GIORNO

ROAST OF THE DAY

Sundays | 12noon - 6pm

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

*See separate menu*

## VEGETARIAN & VEGAN MENU

**OFFERING A SELECTION  
OF VEGETARIAN AND VEGAN  
ALTERNATIVES TO OUR  
CLASSIC ITALIAN DISHES.**

*See separate menu*

## BAMBINI MENU

(UNDER THE AGE OF 11)

**OFFERING A SELECTION OF  
CLASSIC ITALIAN DISHES IN  
SMALLER PORTIONS**

*See separate menu*

## LUNCH & EARLY EVENING MENU

Available 12noon - 6pm

**FEATURING A SELECTION OF DISHES  
FROM OUR SEASONAL MENUS**

*See separate 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  
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the restaurant  
bar + grill

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D'ACAMPO



BANK  
RESTAURANT & BAR

OPERA  
GRILL

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