



PICCOLINO

————— VEGETARIAN & VEGAN —————

ANTIPASTI

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

OLIVE Giant Apulian Cerignola olives (Ve)	£4.75	PANE ALL'AGLIO Hand-stretched garlic bread - Fresh rosemary & sea salt (Ve)	£5.50
PANE Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini (Ve)	£5.75	Tomato & fresh basil (Ve)	£6.25
MINISTRONE CLASSICO Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£7.00	Mozzarella & smoked provola cheese	£7.50
BRUSCHETTA CON PEPERONI Roast peppers, balsamic onions & chives (Ve)	£7.50	RISOTTO PRIMAVERA Asparagus, broad beans & leek (Ve)	£8.95/£13.75
ASPARAGI Grilled asparagus & poached free range egg	£8.95	BUFFALO MOZZARELLA & FRIARIELLI Toasted ciabatta, chilli, garlic, extra virgin olive oil	£9.25
		BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (Ve)	£6.75

SALAD

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

CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£8.95/£13.50	SPINACI Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, extra virgin olive oil & fresh lemon dressing (Ve)	£8.95/£13.50
TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£8.95/£13.75		

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 oven at a high temperature to form a perfect and easily digestible crust.

MARGHERITA Mozzarella, tomato & fresh basil	£11.00	FIORENTINA Spinach, free range egg, tomato, mozzarella & pecorino cheese	£13.50
QUATTRO STAGIONI Chargrilled baby artichokes, friarielli, black olives, roast peppers, chestnut mushrooms & tomato (Ve)	£13.50	RUSTICA Chargrilled Mediterranean vegetables, mozzarella, rocket & goats cheese	£11.95

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.

PASTA, RAVIOLI & AL FORNO

PENNE ALL'ARRABBIATA	£10.50	GNOCCHI MARGHERITA	£12.95
Tomato, garlic, chilli & flat leaf Italian parsley (Ve)		Potato dumplings, tomato, Campania buffalo mozzarella & fresh basil	
SPAGHETTI POMODORO	£10.50	TROFIETTE CON VERDURE	£13.75
Cherry tomatoes, garlic & basil (Ve)		Seasonal vegetables, pecorino cream, basil & pine nuts	
PENNE GENOVESE	£12.50	GNOCCHI AL FORNO	£12.50
Basil pesto, garlic, cherry tomatoes & pecorino cheese		Baked potato dumplings, grilled red pepper, tomato, chilli & fresh basil (Ve)	
RAVIOLI SPINACI	£10.50/£14.95	PARMIGIANA DI MELANZANE	£12.25
Spinach, ricotta cheese, butter & almonds		Baked aubergine, mozzarella, pecorino cheese, tomato & basil	
FARFALLE ASPARAGI	£13.50		
Asparagus, mascarpone, baby spinach, peas, lemon & fresh herbs			

SIDES

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

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

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A discretionary service charge will be added to your bill.

DOLCI

CREMA CATALANA

Catalan style crème brûlée
& baked hazelnut biscotti
£7.50

TORTA CAPRESE

Dark chocolate & almond tart,
vanilla ice cream
£7.50

TORTINO AL CIOCCOLATO

Warm chocolate
fondant stuffed with
chocolate truffles,
vanilla ice cream
£7.50

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream
£6.75

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico
£4.50

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*

Served with home baked hazelnut biscotti

VANIGLIA

Vanilla ice cream
£6.75

CIOCCOLATO

Chocolate ice cream
£6.75

LIMONCELLO

Limoncello ice cream
£6.75

NUTELLA

Chocolate & hazelnut
ice cream
£6.75

MORA

Blackberry ripple
ice cream
£6.75

MANGO

Mango & vanilla
iced yoghurt
£6.75

NOCE DI COCCO

Coconut sorbet, basil,
macerated strawberries (Ve)
£6.95

ARANCIA ROSSA

Aperol & blood orange
sorbet (Ve)
£6.75

OUR AMAZING COLLECTION OF RESTAURANTS

the restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

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