



PICCOLINO

AUTUMN/WINTER

Gluten Intolerance & Gluten Allergy

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
£24.75

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

£16.00

COCKTAIL DI GAMBERI ROSSI

Wild Mediterranean & Atlantic prawns,
marie rose, lemon

£11.25

SCAMPI E AVOCADO

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

£15.00

GRANCHIO PICCANTINO

Dressed Devonshire crab,
chilli mayonnaise & lemon

£14.00

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

ANTIPASTI

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

OLIVE Giant Apulian Cerignola olives (Ve)	£5.00	PROSCIUTTO DI PARMA DOP Parma ham, buffalo ricotta, honey & walnuts	£10.50
MINISTRONE CLASSICO Chunky vegetable, cavolo nero & bean soup (Ve)	£6.75	CAPELANTE Isle of Man scallops, borlotti beans, cavolo nero & sage	£12.25
CARPACCIO DI MANZO Raw sliced beef fillet, Venetian dressing & rocket salad	£11.75		

SALAD

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

GRANCHIO Hand-picked Devonshire crab & avocado, gem lettuce & lemon	£12.00/£17.25	SPINACI Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	£10.00/£14.50
CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£10.50/£15.25	CESARE Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing & pecorino cheese	£10.50/£15.25

PASTA

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.

PENNE AL SUGO DI CINGHIALE Wild boar ragù, pancetta, red wine, tomato & pecorino cheese	£14.75	PENNE AI GAMBERONI King prawns, courgette, chilli & flat leaf Italian parsley	£16.25
PENNE CON POLLO Grilled chicken, vegetables, pecorino cream & pine nuts	£15.00	PENNE AI FRUTTI DI MARE Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£18.25
PENNE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£26.75	PENNE ALLA CARBONARA Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & pecorino cheese	£14.25
PENNE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£15.25	PENNE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£16.25
PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£13.00		

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.

RUMP (225g)	£20.50	RIBEYE (225g)	£24.25
SIRLOIN (225g)	£22.50	FILLET (225g)	£28.50

BUTCHERS CUTS

AGED 35 DAYS

Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing.
Garlic & rosemary roasted new potatoes, choice of sauce

TAGLIATA DI MANZO (800g)	£64.75	BISTECCA FIORENTINA (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.

RIBEYE (300g/500g)	£36.50/£60.50	SIRLOIN (300g/500g)	£36.50/£60.50
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SAUCES & BUTTERS

PORCINI MUSHROOM SAUCE	£1.50	TRUFFLE BUTTER	£1.50
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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.

STUFATO DI MANZO	£21.00	ANATRA	£18.75
Slow cooked beef in red wine served with pecorino creamed potatoes		Crispy slow cooked duck, glazed apples & Valpolicella wine sauce	
BRACIOLE DI VITELLO (340g)	£28.00		
Rose veal chop, sage & truffle butter			

RISOTTO

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

RISOTTO AI FRUTTI DI MARE

£10.75/£16.25

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

RISOTTO AI FUNGHI

£9.75/£15.25

Mushrooms, truffle, pecorino cheese wafer (v)

PESCE E CROSTACEI

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

£24.00

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

SPIEDINI DI PESCE

£22.00

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

MERLUZZO

£22.00

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

ARAGOSTA

£26.75/£48.25

Half or whole lobster, garlic & parsley butter, garlic & rosemary roasted new potatoes

BRANZINO

£22.50

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

PESCE DEL GIORNO

£POA

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

PESCESPADA

£21.50

Grilled line caught swordfish, friarielli, 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

£4.75

Garlic & rosemary roasted new potatoes (Ve)

FRIARIELLI

£4.50

A unique green vegetable that grows in Campania, a real Neapolitan delicacy (Ve)

PURÈ DI PATATE

£4.25

Pecorino creamed potatoes (v)

VERDURE AL FORNO

£4.50

Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)

BROCCOLETTI

£5.25

Tenderstem broccoli, chilli & garlic (Ve)

INSALATA DI RUCOLA

£5.25

Rocket & matured Italian cheese (v)

CAVOLO NERO

£4.50

Tuscan cabbage, garlic, olive oil & chilli (Ve)

INSALATA DELLA CASA

£5.25

Gem lettuce, radicchio, tomato & rocket (Ve)

SPINACI

£5.50

Creamy spinach, mascarpone & pecorino cheese (v)

A discretionary service charge will be added to your bill.

DOLCI E FORMAGGI

PANNA COTTA

Amaretto, passion
fruit sauce
£7.50

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico
liqueur (v)
£4.25

CREMA CATALANA

Catalan style crème
brûlée (v)
£7.50

FORMAGGI

Dolcelatte, buffalo ricotta & pecorino cheese served with truffle honey & walnuts
£9.00

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

MENU DEL GIORNO

MENU OF THE DAY

1 COURSE £14.50 | 2 COURSE £19.75
3 COURSE £24.75

*Ask your server to see our
separate menu*

BAMBINI MENU

(UNDER THE AGE OF 11)

SEE OUR SEPARATE
CHILDREN'S MENU

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

VEGETARIAN & VEGAN MENU

SEE OUR SEPARATE MENU

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

*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

Visit Individualrestaurants.com or join our lifestyle at Club-Individual.co.uk