



PICCOLINO

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AUTUMN/WINTER

*Vegetarian & Vegan*

## ANTIPASTI

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

<b>OLIVE</b> Giant Apulian Cerignola olives (Ve)	£5.00	<b>PANE ALL'AGLIO</b> <i>Hand-stretched garlic bread -</i> Fresh rosemary & sea salt (Ve)	£5.50
<b>PANE</b> Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini (Ve)	£5.50	Tomato & fresh basil (Ve)	£6.00
<b>MINISTRONE CLASSICO</b> Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£6.75	Mozzarella & smoked provola cheese	£7.25
<b>BRUSCHETTA CON PEPERONI</b> Roast peppers, balsamic onions & chives (Ve)	£7.25	<b>BRUSCHETTA CON FUNGHI</b> Mushrooms, mascarpone, pecorino cheese, toasted ciabatta	£9.00
<b>ARANCINE</b> Crispy mushroom risotto balls, mozzarella, tomato & red pepper sauce	£7.75	<b>BUFFALO MOZZARELLA &amp; FRIARIELLI</b> Toasted ciabatta, chilli, garlic, extra virgin olive oil	£9.00
		<b>BRUSCHETTA AL POMODORO</b> Classic tomato & basil, toasted ciabatta (Ve)	£6.50

## SALAD

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

<b>CAPRESE</b> Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£10.50/£15.25	<b>SPINACI</b> Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, extra virgin olive oil & fresh lemon dressing (Ve)	£10.00/£14.50
<b>TRICOLORE</b> Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£10.50/£15.25		

## 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 wood burning oven to form the perfect crust.*

<b>MARGHERITA</b> Mozzarella, tomato & fresh basil	£11.00	<b>FIORENTINA</b> Spinach, free range egg, tomato, mozzarella & pecorino cheese	£13.50
<b>QUATTRO STAGIONI</b> Chargrilled baby artichokes, friarielli, black olives, roast peppers, chestnut mushrooms & tomato (Ve)	£13.00	<b>ZUCCA</b> Butternut squash, red onion, cavolo nero, dolcelatte & walnuts	£12.25

## 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, RISOTTO, RAVIOLI & AL FORNO

<b>PENNE ALL'ARRABBIATA</b>	£13.00	<b>GNOCCHI MARGHERITA</b>	£13.00
Tomato, garlic, chilli & flat leaf Italian parsley (Ve)		Potato dumplings, tomato, Campania buffalo mozzarella & fresh basil	
<b>SPAGHETTI POMODORO</b>	£13.00	<b>TROFIETTE CON VERDURE</b>	£14.00
Cherry tomatoes, garlic & basil (Ve)		Seasonal vegetables, pecorino cream, basil & pine nuts	
<b>RISOTTO AI FUNGHI</b>	£9.75/£15.25	<b>GNOCCHI AL FORNO</b>	£12.50
Wild mushrooms & truffle oil (Ve)		Baked potato dumplings, grilled red pepper, tomato, chilli & fresh basil (Ve)	
<b>LINGUINE GENOVESE</b>	£13.50	<b>PARMIGIANA DI MELANZANE</b>	£12.00
Basil pesto, green beans & capers		Baked aubergine, mozzarella, pecorino cheese, tomato & basil	
<b>RAVIOLI DI ZUCCA</b>	£11.00/£15.75		
Butternut squash, sage butter, pecorino cheese & walnuts			

## SIDES

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

<b>PATATE</b>	£4.75	<b>FRIARIELLI</b>	£4.50
Garlic & rosemary roasted new potatoes (Ve)		A unique green vegetable that grows in Campania, a real Neapolitan delicacy (Ve)	
<b>FRITTE</b>	£4.25	<b>SPINACI</b>	£5.50
House cut chips		Spinach, garlic & chilli (Ve)	
<b>PURÈ DI PATATE</b>	£4.25	<b>VERDURE AL FORNO</b>	£4.50
Pecorino creamed potatoes		Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)	
<b>ZUCCHINE FRITTE</b>	£4.75	<b>INSALATA DI RUCOLA</b>	£5.25
Courgette fries		Rocket & matured Italian cheese	
<b>BROCCOLETTI</b>	£5.25	<b>INSALATA DELLA CASA</b>	£5.25
Tenderstem broccoli, chilli & garlic (Ve)		Gem lettuce, radicchio, tomato & rocket (Ve)	
<b>CAVOLO NERO</b>	£4.50		
Tuscan cabbage, garlic, olive oil & chilli (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

### AFFOGATO

Amaretto, espresso coffee  
& vanilla ice cream  
£6.75

### BUDINO DI PANETTONE

Panettone & butter pudding,  
candied orange  
£7.50

### TORTINO AL CIOCCOLATO

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

### CIOCCOLATINI

Six handmade chocolate truffles  
flavoured with Frangelico  
£4.25

## 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, Koko Kanu  
& candied orange (Ve)  
£6.75

### ARANCIA ROSSA

Aperol & blood orange  
sorbet (Ve)  
£6.75

## OUR AMAZING COLLECTION OF RESTAURANTS

the restaurant  
bar + grill

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