

MENU 1

3 COURSE - £35.50

STARTERS

PASTA E FAGIOLI (V) ★

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette & lemon mayonnaise

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce

MAINS

CASARECCE CON POLLO

Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

BRANZINO

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

RISOTTO AI FUNGHI (V) ★

Porcini & chestnut mushrooms, garlic, flat leaf parsley

SIRLOIN (225G)

Angus & Hereford beef, peppercorn sauce

All our main courses are served with fries & seasonal vegetables (VG)

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

GELATI MISTO (V)

Selection of ice creams, hazelnut biscotti

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. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.

(V) vegetarian (VG) vegan

★ vegan option available

Do you have
any allergies?
Scan this code



MENU 2

3 COURSE - £45.50

STARTERS

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

RAVIOLI DI GRANCHIO

Devonshire crab, chilli, lemon, basil & shellfish butter

MAINS

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

LINGUINE AI GAMBERONI

King prawns, courgette, chilli & flat leaf parsley

SIRLOIN (225G)

Angus & Hereford beef, peppercorn sauce

FILLET (225G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce

All our main courses are served with fries & seasonal vegetables (VG)

DESSERTS

DELIZIA AL LIMONE (V)

Lemon sponge, limoncello syrup & Chantilly cream

PANNA COTTA AL CIOCCOLATO

Chocolate cream, mango, Chantilly cream & hazelnut biscotti

TIRAMISÚ (V)

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

FORMAGGI

Gorgonzola, Asiago & Pecorino Romano, crostini, fig & orange chutney, pear

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VEGAN & VEGETARIAN

3 COURSE - £32.50

STARTERS

BRUSCHETTA AL POMODORO (V) (VG)

Heritage tomatoes, garlic & basil, toasted ciabatta

PASTA E FAGIOLI (V) (VG) ★

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

ASPARAGI (V)

Asparagus, basil butter, poached egg & matured Italian cheese

MAINS

INSALATA DI BURRATA (V)

Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing

PACCHERI CONTADINA (VG)

Mushroom & vegetable ragu, tomato & flat leaf parsley

RISOTTO AI FUNGHI (V) (VG) ★

Porcini & chestnut mushrooms, garlic, flat leaf parsley

PIZZA TARTUFO E ZUCCHINE (VG)

Courgette, mushroom & truffle cream

All our main courses are served with fries & seasonal vegetables (VG)

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

GELATI MISTO (V) (VG) ★

Selection of ice creams, hazelnut biscotti (vegan flavours available on request)

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