



## SPRING/SUMMER

*Inspired By Italy, Made In Piccolino*

*Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you amazing classic Italian dishes.*

## OUR INGREDIENTS

*Before you make a selection from our menu we thought you may be interested to know a little about some of the ingredients we use to create our dishes. We are committed to using the finest produce, and as seasons allow we are proud to be associated with some of the artisan producers listed below.*

### OUR BAKERY

We think it's the simple things done well that set restaurants apart. Take our bread for example. We have our own bakery and make all our breads by hand using traditional methods. Our cakes, pastries and ice creams are made by our skilled pastry chef, fresh to order using our own recipes.

### OUR BUTCHERY

Our team of in-house butchers hand cut every steak we serve throughout our restaurants.

#### BEEF



**BRITISH ISLES** | Dry aged 35 days. Focusing on Angus & Hereford cattle, we age our beef on the bone in our dry ageing fridge with a Himalayan salt brick wall.

**SPRING CREEK RANCH** | Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Spring Creek Ranch beef is hand selected from artisan Angus beef farmers.

**LA PAMPAS BEEF** | Grass fed, Angus & Hereford. Argentina is rightly considered one of the finest beef producers in the world. Full of healthy Omega 3 & 6, the famous grasslands of the Argentinian Pampas produces the highest quality Angus & Hereford beef.

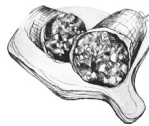
**USDA CREEKSTONE FARM** | Finished for 150 days on a corn diet. Raised in Kansas, USA. Creekstone farm beef is hand selected "Prime" 100% Black Angus beef.

#### MEAT & POULTRY

**BRITISH LAMB** | Dawn Meats, East Ridings, Carnaby, North Yorkshire

**VEAL** | Brookfield Farm, Tarrant Valley, Dorset, South West England

#### CURED MEAT



**FINOCCHIONA** | Aged 70 days, Tuscany, Central Italy

**COPPA DI PARMA** | Cured 90 days, Giorgio Family, Lago Bolsena, Lazio, Central Italy

**SALAMI AL TARTUFO** | Slow matured 45 days, Lombardia, Northern Italy

**SALAMI AL PISTACCHIO** | Slow cured, Antonio Venegoni, Lombardia

**BRESAOLA** | Slow cured, Cortbuona Family, Lombardia, Northern Italy

**SALAMI MILANO** | Slow matured 50 days, Lombardia, Northern Italy

**SALAMI NAPOLI** | Levoni Family, Lombardia, Northern Italy

**PARMA HAM** | Aged 18 months, Emilia Romagna, Northern Italy

## OUR INGREDIENTS

### CHEESE



- RICOTTA DI BUFALA** | 100% buffalo milk, Garofalo Farm, Campania, Central Italy
- BUFFALO MOZZARELLA** | 100% buffalo milk, Spinosa Family, Castel Volturno, Campania, Central Italy
- TESTUN DI BAROLO** | 70 days cured in artisan cellars, Bottera Family, Cuneo, Piedmont, Northern Italy
- PECORINO TARTUFO** | 100% sheeps milk, matured 3 months, Fiorin Family, Tuscany, Central Italy
- BRA DURO** | Matured 6 months, Bottera Family, Cuneo, Piedmont, Northern Italy
- GRANA PADANO** | Matured 14 months, Emilia Romagna, Northern Italy
- PECORINO** | 100% sheeps milk, Sardinia, Southern Italy
- GORGONZOLA PICCANTE** | Cuneo, Piedmont, Northern Italy

### FISH & SHELLFISH



- LOCH DUART SALMON** | Scourie, North West Scotland
- SWORDFISH** | Line caught, Indian Ocean
- LEMON SOLE** | Line caught, Cornwall, South West England
- NORTH ATLANTIC COD** | Wild, Iceland
- PLAICE** | Cornwall, South West England
- WILD LANGOUSTINES** | Piper Family, Aberdeenshire, North Scotland
- FRESH ROCK OYSTERS** | Mersea Island, Colchester, South East England
- WILD RED MEDITERRANEAN PRAWNS** | Landed daily, Huelva, Southern Spain
- HAND PICKED WILD CRAB** | Devon, South West England
- WILD PALOURDE CLAMS** | Landed daily, Mediterranean Sea
- KING SCALLOPS** | Day boats, CB Horne Family, Isle of Man
- MUSSELS** | Rope grown, Scotland

### FRUIT, VEGETABLES & HERBS



- MARIS PIPER POTATOES** | Sandy Walker, Langley Brook Farm, Lincolnshire, East England
- SPINACH, ROSEMARY & SAGE** | Roddy Cox, Fosse Farm, Leamington Spa, West Midlands, England
- GEM LETTUCE** | Richard Cropper, Gore Hill Farm, Lancashire, North West England
- ASPARAGUS** | Andrew Pimbley, Claremont Farm, Wirral, North West England
- PEAS & BROAD BEANS** | Randolph Morris, Woodlands Farm, Evesham, Worcestershire
- FLAT LEAF PARSLEY** | Martinelli Farm, Bari, Apulia, Southern Italy
- BROCCOLI** | Ron Prescott, Gores Farm, Ormskirk, Lancashire
- ARTICHOKES** | Greco Società, Agricola, Puglia, Italy
- COURGETTE** | Valefresco Farm, Evesham
- ROCKET** | Campania, Southern Italy
- NEW POTATOES** | Alveden Farm, Norfolk
- FENNEL** | Fresco Farm, Latina, Italy
- BLOOD ORANGES** | Fresco Farm, Latina, Italy
- STAWBERRIES** | Toft Hill Farm, Tayside, Scotland

## 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

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

#### FORMAGGI

Mozzarella di bufala	Grana Padano
Pecorino	Testun di Barolo
Ricotta di bufala	Bra Duro
Gorgonzola piccante	Pecorino tartufo

### 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 & Gorgonzola*  
£23.25

## CROSTACEI

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

#### OSTRICHE

£15.00

*Half dozen freshly shucked oysters  
Bloody Mary or classic*

#### GRANCHIO

£14.00

*Dressed Devonshire crab,  
mayonnaise, lemon*

#### COLCHESTER ROCK OYSTERS

*Meaty, firm & creamy with  
a fresh sweet taste*

#### COCKTAIL DI GAMBERI ROSSI

£10.00

*Wild Mediterranean & Atlantic prawns,  
marie rose, lemon*

#### MERSEA ISLAND ROCK OYSTERS

*Silky, delicate & plump with  
a salty sweet taste*

#### SCAMPI E AVOCADO

£14.00

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

### CROSTACEI DA DIVIDERE

*Shellfish platter with Isle of Man scallops ceviche, Mediterranean red prawns, wild Scottish langoustines,  
Devonshire crab & Mersea Island 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*

## SHARING

*All our classic Italian breads are made using authentic recipes, hand-shaped and baked daily at our in-house bakery.*

### OLIVE

Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)

£4.50

### PANE

Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (v)

£4.50

### PANE ALL'AGLIO

*Hand-stretched garlic bread -*

Fresh rosemary & sea salt (v)

£5.00

Tomato & fresh basil (v)

£5.25

Campania buffalo mozzarella & smoked provola cheese (v)

£6.75

### BRUSCHETTE MISTE

*All served on a toasted ciabatta -*

Classic tomato & basil (v), DOP Parma ham, buffalo ricotta, honey & walnuts, king prawns, chilli & lemon

£16.50

## ANTIPASTI

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

### MINISTRONE GENOVESE

Chunky vegetable soup, basil pesto, toasted ciabatta (v)

£6.25

### BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (v)

£6.00

### PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & Galia melon

£9.00

### ARANCINE

Crispy mushroom risotto balls, Campania buffalo mozzarella, tomato & red pepper sauce (v)

£7.00

### ASPARAGI

Grilled asparagus, poached free range egg & herb breadcrumbs (v)

£8.25

### CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing & rocket salad

£10.75

### COSTINE

Hickory smoked barbecue pork ribs

£9.25

### CALAMARI FRITTI

Crispy fried calamari, roast garlic mayonnaise & lemon

£8.75

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

£9.75

### CAPELANTE

Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli

£11.75

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

## 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 (v)	£8.25/£12.50	<b>SPINACI</b> Baby spinach, avocado, tomato, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	£8.00/£12.00
<b>GRANCHIO</b> Hand-picked Devonshire crab, avocado, gem lettuce & brown crab mayonnaise	£11.50/£16.50	<b>CESARE</b> Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & Pecorino cheese	£8.25/£12.50
<b>TRICOLORE</b> Avocado, Campana buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.25/£12.50		

## 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> Campania buffalo mozzarella, tomato & fresh basil (v)	£9.25	<b>PICCANTE</b> Spicy Calabrian sausage, roast red pepper, tomato & Campana buffalo mozzarella	£13.50
<b>FIorentina</b> Spinach, free range egg, tomato & Pecorino cheese (v)	£12.00	<b>POLLO</b> Campania buffalo mozzarella, tomato, grilled chicken, matured Italian cheese & fresh basil	£13.25
<b>CALZONE</b> Fennel salami, buffalo ricotta from Campania, tomato & fresh basil	£13.50	<b>CAPRICCIOSA</b> Campania buffalo mozzarella, olives, chestnut mushrooms, artichokes & Italian ham	£11.75
<b>NAPOLETANA</b> Italian sausage, friarielli, Campana buffalo mozzarella & chilli	£13.00	<b>CRUDAIOLA</b> Campania buffalo mozzarella, matured Italian cheese, fresh baby plum tomatoes, rocket & basil pesto (v)	£11.00
<b>MARINARA</b> Sicilian anchovy, tomato, capers, olives & fresh oregano	£9.25		

## AL FORNO

*At the heart of our menu is our wood burning oven, we only use sustainable wood from the English countryside. Its natural, with no additives and imparts the most amazing flavour and aromas to our food.*

### LASAGNE

£12.75

Slow cooked beef ragù, béchamel, tomato, Pecorino cheese & fresh basil

### MELANZANE

£10.25

Baked aubergine, Campania buffalo mozzarella, Pecorino cheese, tomato & basil (v)

## RAVIOLI

*Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neapolitan '00' flour, fine semolina, free range eggs, olive oil & sea salt.*

### RAVIOLI GRANCHIO

£11.00/£16.00

Hand-picked crab, chilli, lemon & shellfish butter

### RAVIOLI SPINACI

£10.00/£14.25

Spinach, ricotta cheese, butter & almonds (v)

## RISOTTO

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

### RISOTTO ASPARAGI

£8.25/£12.75

Asparagus, broad bean, leek & Pecorino cheese (v)

### RISOTTO FRUTTI DI MARE

£9.50/£14.50

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

## 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.*

### SPIEDINI DI PESCE

£21.00

Grilled, marinated & skewered line caught swordfish, Isle of Man scallops, king prawns

### SALMONE

£19.75

Roast salmon fillet, buttered spinach & creamy vermouth sauce

### MERLUZZO

£20.00

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### PESCE DEL GIORNO

£POA

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

### PESCESPADA

£20.00

Grilled line caught swordfish, scarola, lemon & fresh herbs

### GAMBERONI ROSSI SALMORIGLIO

Wild red prawns, chilli, garlic, parsley

Four

£14.00

Seven

£24.50

*Served with toasted ciabatta & lemon*

### BRANZINO

£20.75

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

### ARAGOSTA

£24.50/£44.25

Half or whole lobster, garlic & parsley butter, house cut chips

## 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

*Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.*

<b>RUMP</b> (225g)	£18.25	<b>SIRLOIN</b> (225g)	£21.75
<b>RIBEYE</b> (225g)	£20.25	<b>FILLET</b> (225g)	£25.25

### BUTCHERS CUTS

AGED 35 DAYS

*Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing.  
House cut chips, choice of sauce*

<b>TAGLIATA DI MANZO</b> (800g) Sliced bone-in dry aged prime rib (for two to share)	£59.50	<b>BISTECCA FIORENTINA</b> (800g) T-Bone (for two to share)	£59.50
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### 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)	£33.50/£55.75
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### USDA CREEKSTONE FARM

KANSAS, USA

*USA Pure bred Black Angus, 150 days corn fed. Considered by connoisseurs as some of the best beef in the world, a good balance of flavour & tenderness*

<b>SIRLOIN</b> (300g/500g)	£33.50/£55.75
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### SAUCES & BUTTERS

<b>GARLIC &amp; PARSLEY BUTTER</b>	£1.25	<b>PORCINI MUSHROOM SAUCE</b>	£1.25
<b>PEPPERCORN SAUCE</b>	£1.25	<b>GORGONZOLA SAUCE</b>	£1.25



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## CARNE

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*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>SPEZZATINO DI AGNELLO</b> Slow cooked Puglian lamb stew & mashed potato	£18.50	<b>ANATRA</b> Crispy slow cooked duck, spinach, Grand Marnier & orange sauce	£17.75
<b>VITELLO MILANESE</b> Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	£26.50	<b>POLLO ALLA VALDOSTANA</b> Crispy fried breaded chicken, DOP Parma ham, fontina, peperonata & basil pesto	£17.00
<b>POLLO AI FUNGHI</b> Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£17.00	<b>BRACIOLE DI VITELLO</b> (340g) Rose veal chop, sage, garlic & lemon, peperonata	£24.75

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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> Roast crushed new season potatoes, garlic, sage & rosemary (v)	£4.50	<b>SPINACI</b> Creamy spinach, mascarpone & Pecorino cheese (v)	£5.00
<b>FRITTE</b> House cut chips (v)	£4.00	<b>PEPERONATA</b> Roast peppers, tomato, garlic & chilli (v)	£4.50
<b>PURÈ DI PATATE</b> Mashed potato (v)	£4.00	<b>SCAROLA</b> Sautéed endive with olives (v)	£4.25
<b>ZUCCHINE FRITTE</b> Courgette fries (v)	£4.50	<b>INSALATA DI RUCOLA</b> Rocket & matured Italian cheese (v)	£4.50
<b>BROCCOLETTI</b> Tenderstem broccoli, chilli & garlic (v)	£4.50	<b>INSALATA DELLA CASA</b> Gem lettuce, radicchio & rocket (v)	£4.50
<b>VERDURE</b> Broccoli, beans, peas & basil butter (v)	£4.25	<b>INSALATA DI POMODORO</b> Tomato, red onion & basil (v)	£4.00

## SPECIALI

### MARKET FRESH FISH OF THE DAY



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### SEASONAL DISHES

**SEE OUR SEPARATE SPECIALS MENU**

## ARROSTO DEL GIORNO

### ROAST OF THE DAY

#### MANZO

Slow roast beef, 28 day aged,  
garlic & thyme

#### PORCHETTA

Roast 'Italian style'  
pork

#### POLLO

Herb roast chicken,  
lemon & rosemary

*All served with crisp golden roast potatoes, seasonal greens, Yorkshire pudding & roasting gravy*

**SUNDAYS | 12NOON - 6PM**

*See 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*

## LUNCH & EARLY EVENING MENU

Everyday | 12noon - 6pm

**1 COURSE £13.25 | 2 COURSE £18.50  
3 COURSE £23.50**

*See separate menu*