



PICCOLINO

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.

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.

CURED MEAT



FINOCCHIONA | Aged 70 days, Tuscany, Central Italy

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

SALAME AL TARTUFO | Slow matured 45 days, Lombardia, Northern Italy

SALAME AL PISTACCHIO | Slow cured, Antonio Venegoni, Lombardia

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

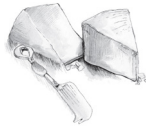
SALAME MILANO | Slow matured 50 days, Lombardia, Northern Italy

SALAME NAPOLI | Levoni Family, Lombardia, Northern Italy

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

OUR INGREDIENTS

CHEESE



GORGONZOLA | Cuneo, Piedmont, Northern Italy

RICOTTA DI BUFALA | 100% buffalo milk, Garofalo Farm, Campania, Central Italy

MOZZARELLA DI BUFALA | 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

GRANA PADANO | Matured 14 months, Emilia Romagna, Northern Italy

PECORINO | 100% sheeps milk, Sardinia, Southern Italy

FISH & SHELLFISH



LOBSTER | Wild caught, North Atlantic Ocean

SWORDFISH | Line caught, Indian Ocean

LEMON SOLE | Day boats, Cornwall, South West England

WILD COD | North Atlantic Ocean

LOCH DUART SALMON | Sutherland & Hebrides, North West Scotland

SCOTTISH LANGOUSTINES | Piper Family, Aberdeenshire

FRESH ROCK OYSTERS | Colchester, South East England

WILD RED MEDITERRANEAN PRAWNS | Huelva, Southern Spain

HAND PICKED WILD CRAB | Devon, South West England

WILD PALOURDE CLAMS | Mediterranean Sea

KING SCALLOPS | Day boats, CB Horne Family, Isle of Man

MUSSELS | Rope grown, Scotland

VEGETABLES & HERBS



POTATOES | Garden of Elvedon, Thetford, Norfolk

SPINACH, ROSEMARY & SAGE | Roddy Cox, Fosse Farm, Leamington Spa, Warwickshire

GEM LETTUCE | Richard Cropper, Gore Hill Farm, Lancashire, North West England

CAVOLO NERO | Chris Molyneux, The Molyneux Kale Company, Lancashire, North West England

FLAT LEAF PARSLEY | Martinelli Farm, Bari, Apulia, Southern Italy

CHESTNUT MUSHROOMS | Walsh Mushrooms, Evesham, Worcestershire

BABY PLUM TOMATOES | Peter Ashcroft, Tarleton, Lancashire

RADICCHIO LETTUCE | Alfredo di Santos, Perugia, Umbria, Italy

ROCKET | Campania, Southern Italy

SAGE, ROSEMARY & THYME | Roddy Cox, North Fosse Farm, Radford Semele, Warwickshire

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 £13.50 OR 5 FOR £20.50

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

Gorgonzola
Testun di Barolo
Pecorino
Mozzarella di bufala (v)
Grana Padano
Pecorino tartufo
Ricotta di bufala
Taleggio

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses -

Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, balsamic onions, Lombardi peppers, ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto

£24.95

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

£16.50

COCKTAIL DI GAMBERI ROSSI

Wild Mediterranean & Atlantic prawns,
marie rose, lemon

£11.00

SCAMPI E AVOCADO

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

£14.75

GRANCHIO PICCANTINO

Dressed Devonshire crab, chilli mayonnaise,
lemon & toasted ciabatta

£16.25

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 £23.25 per person

SERVED WITH A WHOLE LOBSTER

For two to share £46.50 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 (Ve)	£4.75	PANE Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (v)	£5.75
PANE ALL'AGLIO <i>Hand-stretched garlic bread -</i>		BRUSCHETTE MISTE <i>All served on toasted ciabatta -</i>	£19.95
Fresh rosemary & sea salt (Ve)	£5.50	Classic tomato & basil (Ve), DOP Parma ham, buffalo ricotta, honey & walnuts, hand-picked Devonshire crab & fennel	
Tomato & fresh basil (Ve)	£6.25		
Mozzarella & smoked provola cheese (v)	£7.50		

ANTIPASTI

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

MINISTRONE CLASSICO Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£7.00	ASPARAGI Grilled asparagus, poached free range egg & truffle pecorino cheese	£8.95
COSTINE Hickory smoked barbecue pork ribs	£9.95	FEGATINI ALLA CREMA Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	£9.25
CAPELANTE Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli	£12.95	CARPACCIO DI MANZO Raw sliced beef fillet, Venetian dressing & rocket salad	£11.95
BRUSCHETTA CON GAMBERONI King prawns, chilli & lemon, toasted ciabatta	£10.50	BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (Ve)	£6.75
PROSCIUTTO E MELONE DOP Parma ham aged 18 months & melon	£10.25	CALAMARI FRITTI Crispy fried calamari, garlic mayonnaise & lemon	£9.50

SALAD

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

TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.95/£13.75	GRANCHIO Hand-picked Devonshire crab & avocado, gem lettuce, brown crab mayonnaise, lemon & toasted ciabatta	£13.50/£18.50
CESARE Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & pecorino cheese	£9.25/£13.75	SPINACI Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	£8.95/£13.50
CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.95/£13.50		

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

SALMONE AFFUMICATO Smoked salmon, mascarpone, mozzarella & rocket	£14.50	FIorentINA Spinach, free range egg, tomato, mozzarella & pecorino cheese (v)	£13.50
POLLO Marinated & grilled chicken, mozzarella, tomato & fresh basil	£13.95	RUSTICA Chargrilled Mediterranean vegetables, mozzarella, rocket & goats cheese (v)	£11.95
CAPRICCIOSA Italian ham, mozzarella, chestnut mushrooms, artichokes & olives	£13.50	PICCANTE Spicy Calabrian sausage, roast red pepper, tomato & mozzarella	£14.50
NAPoletANA Italian sausage, friarielli, mozzarella & chilli	£14.25	MARGHERITA Mozzarella, tomato & fresh basil (v)	£11.00

PASTA

Pasta is synonymous with Italy, overshadowing every other feature of Italian cuisine as the most iconic and widely celebrated. From gnocchi and cannelloni to ravioli and lasagne, pasta is a guaranteed way to bring comfort and joy to the dinner table.

FARFALLE AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£14.25	LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf Italian parsley	£16.95
TROFIETTE CON POLLO Grilled chicken, vegetables, pecorino cream & pine nuts	£14.75	SPAGHETTI AI FRUTTI DI MARE Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£18.25
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£27.50	SPAGHETTI ALLA CARBONARA Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & pecorino cheese	£13.75
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£13.75	SPAGHETTI ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£16.75
PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£10.50		

AL FORNO

The heart of the Italian kitchen, is the oven, and Italy has a long tradition of cooking al forno, which continues today. That's why this method is at the heart of our menu producing our classic al forno dishes.

LASAGNE

£13.75

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

PARMIGIANA DI MELANZANE

£12.25

Baked aubergine, 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 DI GRANCHIO

£11.75/£16.95

Hand-picked crab, chilli, lemon & shellfish butter

RAVIOLI SPINACI

£10.50/£14.95

Spinach, ricotta cheese, butter & almonds (v)

RISOTTO

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

RISOTTO AI FRUTTI DI MARE

£10.75/£16.00

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

RISOTTO ASPARAGI

£8.95/£13.75

Asparagus, broad bean, leek & pecorino cheese (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

£25.25

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

SPIEDINI DI PESCE

£22.00

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

MERLUZZO

£21.50

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

SALMONE AGRODOLCE

£20.75

Sweet & sour grilled salmon, roast new potatoes, peppers, garlic & rosemary

BRANZINO

£21.75

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

ARAGOSTA

£27.50/£49.50

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

PESCESPADA

£21.50

Grilled line caught swordfish, friarielli, lemon & fresh herbs

PESCE DEL GIORNO

£POA

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

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. 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)	£19.95	RIBEYE (225g)	£23.75
SIRLOIN (225g)	£21.95	FILLET (225g)	£27.95

BUTCHERS CUTS

AGED 35 DAYS

Native British breeds dry aged up to 35 days - ideal for sharing.

House cut chips, 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) £64.75

The prized cut from the fillet head, served with roast tomatoes & mushrooms (for two to share)

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)	£37.50/£62.50	SIRLOIN (300g/500g)	£36.00/£60.00
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SAUCES

PEPPERCORN SAUCE	£1.95	PORCINI MUSHROOM SAUCE	£1.95
BLUE CHEESE SAUCE (v)	£1.95	SALSA VERDE (v)	£1.95

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.

BRACIOLE DI VITELLO (340g) Rose veal chop, tomatoes, fennel, red pepper & capers	£27.95	POLLO ALLA VALDOSTANA Crispy fried breaded chicken, DOP Parma ham, mozzarella, peperonata & basil pesto	£18.95
ANATRA Crispy slow cooked duck, spinach, Grand Marnier & orange sauce	£18.95	VITELLO ALLA MILANESE Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	£27.95
AGNELLO ARROSTO Roast lamb rump, creamed potato, spinach, broad beans, peas & mint	£20.75	POLLO ALLA CACCIATORE Hunter's style chicken breast, tenderstem broccoli, tomato, chilli, pancetta & rosemary	£17.50
POLLO AI FUNGHI Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£18.50		

SIDES

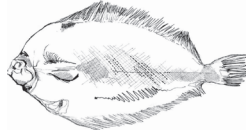
We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.

PATATE Roast new potatoes, peppers, garlic & rosemary (Ve)	£4.50	BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£4.75
FRITTE House cut chips	£4.00	INSALATA DI POMODORO Tomato & basil salad, balsamic dressing (Ve)	£4.50
PURÈ DI PATATE Pecorino creamed potatoes (v)	£4.50	PEPERONATA Roast peppers, fennel & tomato (Ve)	£4.50
ZUCCHINE FRITTE Courgette fries	£4.50	INSALATA DI RUCOLA Rocket & matured Italian cheese (v)	£4.50
VERDURE Broccoli, beans, peas & basil butter (v)	£4.50	INSALATA DELLA CASA Gem lettuce, radicchio, tomato & rocket (Ve)	£4.50
SPINACI Spinach, garlic & chilli (Ve)	£4.75		

A discretionary service charge will be added to your bill.

SPECIALI

MARKET FRESH FISH OF THE DAY



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 Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

ASK YOUR SERVER FOR DETAILS

ARROSTO DEL GIORNO

ROAST OF THE DAY

Sundays | 12noon - 6pm

**YOUR CHOICE OF ROAST
& ALL THE TRIMMINGS**

See separate menu

VEGETARIAN & VEGAN MENU

**OFFERING A SELECTION
OF VEGETARIAN AND VEGAN
ALTERNATIVES TO OUR
CLASSIC ITALIAN DISHES.**

See separate menu

BAMBINI MENU

(UNDER THE AGE OF 11)

**OFFERING A SELECTION OF
CLASSIC ITALIAN DISHES IN
SMALLER PORTIONS**

See separate menu

LUNCH & EARLY EVENING MENU

Available 12noon - 6pm

**FEATURING A SELECTION OF DISHES
FROM OUR SEASONAL MENUS**

See separate menu

*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