



SPRING/SUMMER

Vegetarian & Vegan

ANTIPASTI

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

OLIVE Giant Apulian Cerignola olives, chilli, garlic & rosemary (Ve)	£4.50	PANE ALL'AGLIO <i>Hand-stretched garlic bread -</i> Fresh rosemary & sea salt (Ve)	£5.00
PANE Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini (Ve)	£4.50	Tomato & fresh basil (Ve)	£5.25
MINISTRONE Chunky vegetable soup, toasted ciabatta (Ve)	£6.25	Campania buffalo mozzarella & smoked provola cheese	£6.75
ASPARAGI Grilled asparagus, peperonata, toasted almonds & balsamic glaze (Ve)	£8.25	BRUSCHETTA CON FUNGHI Mushrooms, mascarpone, pecorino cheese, toasted ciabatta	£8.50
BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (Ve)	£6.00	BUFFALO MOZZARELLA & FRIARIELLI Toasted ciabatta, chilli, garlic, extra virgin olive oil	£8.50
		ARANCINE Crispy mushroom risotto balls, Campania buffalo mozzarella, tomato & red pepper sauce	£7.00

SALAD

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

CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£8.25/£12.50	SPINACI Baby spinach, avocado, tomato, chestnut mushrooms, extra virgin olive oil & fresh lemon dressing (Ve)	£8.00/£12.00
TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£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.

MARGHERITA Campania buffalo mozzarella, tomato & fresh basil	£9.25	FIorentINA Spinach, free range egg, tomato & Pecorino cheese	£12.00
QUATTRO STAGIONI Chargrilled baby artichokes, friarielli, black olives, roast peppers, chestnut mushrooms & tomato (Ve)	£11.75	CRUDAIOLA Campania buffalo mozzarella, matured Italian cheese, fresh baby plum tomatoes, rocket & basil pesto	£11.00

PASTA, RISOTTO, AL FORNO

PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£10.00	RISOTTO FUNGHI Wild mushrooms & truffle oil (Ve)	£8.25/£12.75
SPAGHETTI POMODORO Cherry tomatoes, garlic & basil (Ve)	£10.00	RAVIOLI SPINACI Spinach, ricotta cheese, butter & almonds	£10.00/£14.25
TROFIETTE CON VERDURE Seasonal vegetables, pecorino cream, basil & pine nuts	£12.50	GNOCCHI AL FORNO Baked potato dumplings, grilled red pepper, tomato, chilli & fresh basil (Ve)	£11.50
LINGUINE GENOVESE Basil pesto, green beans & capers	£11.50	MELANZANE Baked aubergine, Campania buffalo mozzarella, Pecorino cheese, tomato & basil	£10.25
RISOTTO ASPARAGI Asparagus, broad bean, pea & leek (Ve)	£8.25/£12.75		

SIDES

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

PATATE Roast crushed new season potatoes, garlic, sage & rosemary	£4.50	SPINACI Spinach, garlic & chilli (Ve)	£4.75
FRITTE House cut chips	£4.00	PEPERONATA Roast peppers, tomato, garlic & chilli (Ve)	£4.50
PURÈ DI PATATE Mashed potato	£4.00	SCAROLA Sautéed endive with olives (Ve)	£4.25
ZUCCHINE FRITTE Courgette fries	£4.50	INSALATA DI RUCOLA Rocket & matured Italian cheese	£4.50
BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£4.50	INSALATA DELLA CASA Gem lettuce, radicchio & rocket (Ve)	£4.50
VERDURE Broccoli, beans, peas & basil (Ve)	£4.25	INSALATA DI POMODORO Tomato, red onion & basil (Ve)	£4.00

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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.

DOLCI

CREMA CATALANA

Catalan style crème
brûlée
£7.00

TORTINO AL CIOCCOLATO

Warm chocolate fondant
stuffed with chocolate truffles,
vanilla ice cream
£7.00

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream
£6.25

CROSTATA DI ALBICOCCHE

Apricot, hazelnut & kirsch tart,
sweet mascarpone cream
£7.00

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 (v)

VANIGLIA

Vanilla ice cream
£6.25

CIOCCOLATO

Chocolate ice cream
£6.25

LIMONCELLO

Limoncello ice cream
£6.25

NUTELLA

Chocolate & hazelnut
ice cream
£6.25

MORA

Blackberry ripple
ice cream
£6.25

MANGO

Mango & vanilla
iced yoghurt
£6.25

NOCE DI COCCO

Coconut sorbet, basil,
macerated strawberries (Ve)
£6.25

ARANCIA ROSSA

Aperol & blood orange
sorbet (Ve)
£6.25

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