



PICCOLINO

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 | Tofthill 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
Coppa di Parma
Prosciutto di Parma
Salame al pistacchio

Bresaola
Salame Milano
Salame Napoli
Salame al tartufo

FORMAGGI

Mozzarella di bufala
Pecorino
Ricotta di bufala
Gorgonzola piccante

Grana Padano
Testun di Barolo
Bra Duro
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

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.

SHARING

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

OLIVE	£4.50	PANE	£4.50
Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)		Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (v)	
PANE ALL'AGLIO		BRUSCHETTE MISTE	£16.50
<i>Hand-stretched garlic bread -</i>		<i>All served on a toasted ciabatta -</i>	
Fresh rosemary & sea salt (v)	£5.00	Classic tomato & basil (v), DOP Parma ham, buffalo ricotta, honey & walnuts, king prawns, chilli & lemon	
Tomato & fresh basil (v)	£5.25		
Campania buffalo mozzarella & smoked provola cheese (v)	£6.75		

ANTIPASTI

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

MINISTRONE GENOVESE	£6.25	BRUSCHETTA AL POMODORO	£6.00
Chunky vegetable soup, basil pesto, toasted ciabatta (v)		Classic tomato & basil, toasted ciabatta (v)	
PROSCIUTTO E MELONE	£9.00	ARANCINE	£7.00
DOP Parma ham aged 18 months & Galia melon		Crispy mushroom risotto balls, Campania buffalo mozzarella, tomato & red pepper sauce (v)	
ASPARAGI	£8.25	CARPACCIO DI MANZO	£10.75
Grilled asparagus, poached free range egg & herb breadcrumbs (v)		Raw sliced beef fillet, Venetian dressing & rocket salad	
COSTINE	£9.25	CALAMARI FRITTI	£8.75
Hickory smoked barbecue pork ribs		Crispy fried calamari, roast garlic mayonnaise & lemon	
BRUSCHETTA CON GAMBERONI	£9.75	CAPELANTE	£11.75
King prawns, chilli & lemon, toasted ciabatta		Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli	

SALAD

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

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

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

PASTA

Created using 100% Italian Durum wheat from Puglia, and the spring waters of Gragnano, Liguori Pasta was the first in Italy to be awarded the prestigious IGP status, (Protected Geographical Indication). The Semolina dough is drawn through bronze dies that enhances the marriage with our sauces to create the perfect pasta dishes.

FARFALLE AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£13.25	SPAGHETTI ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£15.50
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£23.75	SPAGHETTI CARBONARA Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & Pecorino cheese	£11.75
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£12.75	PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf Italian parsley (v)	£10.00
TROFIETTE CON POLLO Grilled chicken, vegetables, Pecorino cream & pine nuts	£13.50	SPAGHETTI FRUTTI DI MARE Wild red prawn, Scottish langoustine, mussels, palourde clams, calamari, tomato & chilli	£16.50
LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf Italian parsley	£15.50		

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 'OO' 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.

RUMP (225g)	£18.25	SIRLOIN (225g)	£21.75
RIBEYE (225g)	£20.25	FILLET (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*

TAGLIATA DI MANZO (800g) Sliced bone-in dry aged prime rib (for two to share)	£59.50	BISTECCA FIORENTINA (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.*

RIBEYE (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

SIRLOIN (300g/500g)	£33.50/£55.75
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SAUCES & BUTTERS

GARLIC & PARSLEY BUTTER	£1.25	PORCINI MUSHROOM SAUCE	£1.25
PEPPERCORN SAUCE	£1.25	GORGONZOLA SAUCE	£1.25

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.

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

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

Sundays | 12noon - 6pm

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

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*

BREAKFAST & BRUNCH

MONDAY TO FRIDAY
9am - 12pm

SATURDAY & SUNDAY
9am - 3pm

LUNCH & EARLY EVENING MENU

Everyday | 12noon - 6pm

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

See separate menu