



---

SPRING/SUMMER

*Vegetarian & Vegan*

## ANTIPASTI

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

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

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

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

## PASTA, RISOTTO, AL FORNO

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

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

*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 £20 Welcome Dining Gift. In addition take advantage of many other club member privileges.*

**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

## OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

the restaurant  
bar + grill

BANK  
RESTAURANT & BAR

GINO  
D'ACAMPO

Visit [Individualrestaurants.com](http://Individualrestaurants.com) or join our lifestyle at [Club-Individual.co.uk](http://Club-Individual.co.uk)