



DATE NIGHT

£20 PER PERSON

ONE PASTA DISH & HALF A BOTTLE OF WINE

Exclusively available to Club Individual Members

Choose a pasta dish...

SPAGHETTI CARBONARA

Free range egg, pork cheek guanciale, matured Italian cheese, cream & flat leaf parsley

SPAGHETTI FRUTTI DI MARE *£1.75 supplement*

Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli

LINGUINE ALLE VONGOLE

Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic

LINGUINE AI GAMBERI

Wild red king prawn, courgette, chilli & flat leaf parsley

TAGLIATELLE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil

CASARECCE CON POLLO

Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

PACCHERI CONTADINA

Mushroom & vegetable ragu, tomato & flat leaf parsley

PACCHERI ALL'AMATRICIANA

Pork cheek guanciale, vine ripened cherry tomatoes, chilli & basil

PACCHERI ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf parsley

RAVIOLI CON FUNGHI E TARTUFO

Porcini mushroom & truffle filled pasta, white wine butter sauce, flat leaf parsley

LASAGNE

Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil

SIGNATURE WINE

Choose half a bottle of either...

WHITE WINE

Grillo Serenata
Sicilia 

RED WINE

Nero d'Avola
Serenata
Sicilia 

ROSÉ WINE

Rosé di Casa Mia
Colderove, Venet 

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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 at piccolinorestaurants.com/allergens.

Detailed calorie information is available on request.

Allergens &
Calories
Scan this code.



 vegetarian  vegan

