

# STEAK NIGHT

**3 COURSES FROM £40 PER PERSON**

Exclusively available to Club Individual Members

## STARTERS

### CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

### ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce

### BRUSCHETTA AL POMODORO VG

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

### FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

## STEAK

### SELECT

Angus & Hereford breeds known for their tenderness, and depth of flavour

### SIRLOIN 275G

### RIBEYE 275G

### FILLET 225G £8 supplement

### PRIME

### GRAIN FED RIBEYE 350G

Black Angus | Australia | 40 day aged  
£12 supplement

### WAGYU SIRLOIN 300G

F1 Wagyu | British Isles | 21 day aged  
£15 supplement

### SHARING CUTS

### CHATEAUBRIAND 450G

£8pp supplement

The prized cut from the fillet. served with roast tomatoes & mushrooms

### Choose a side...

Fries

Truffle & Parmesan fries

New season potatoes

Tenderstem broccoli

Garlic spinach

House salad

### Choose a sauce...

Gorgonzola

Peppercorn

Truffle butter

Salsa Verde

## MAINS

Looking for something different? Choose from one of our mains...

### MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

### ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

### RAVIOLI DI GRANCHIO

Devonshire crab, chilli, lemon, basil & shellfish butter

## DESSERTS

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

### TORTINO AL

### CIOCCOLATO V

Warm chocolate fondant, chocolate sauce & ice cream

### PAVLOVA V

Baked meringue, fresh strawberries, Chantilly cream & vanilla ice cream

### SELECTION OF AWARD

### WINNING ICE CREAM

Produced by Cheshire Farm Ice Cream.

They source their dairy from cows that graze the fields around the Cheshire plains.

## WINE


Why not pair with a bottle of red wine selected by our Sommelier.

Primitivo Di Manduria

£36.25

Gran Maestro  
Montorso, Puglia

Valpolicella Classico  
Superiore Ripasso

Monteci, Veneto 

£44.00

**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](http://piccolinorestaurants.com/allergens). Detailed calorie information is available on request.

V vegetarian VG vegan

Allergens &  
Calories  
Scan this code.



