

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

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

PRIME CUTS

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

SIRLOIN 275G

RIBEYE 275G

FILLET 225G *£8 supplement*

SPECIALIST CUTS

Australian Black Angus renowned for exceptional marbling & tenderness.

GRAIN FED RIBEYE 350G

£10 supplement

TO SHARE

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

Warm chocolate fondant, chocolate sauce & ice cream

PAVLOVA

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

£33.00

Gran Maestro

Montorso, Puglia

Valpolicella Classico

£40.00

Superiore Ripasso

Monteci, Veneto 

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.

 vegetarian  vegan

Do you have any allergies? Scan this code



Steak Night Knutsford



PICCOLINO

