# STEAK NIGHT

#### 3 COURSES FROM £40 PER PERSON

Exclusively available to Club Individual Members

# STARTERS

### CALAMARI FRITTI

Crispy fried squid, courgette & lemon mayonnaise

#### ARANCINI ALLA CARBONARA

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

# BRUSCHETTA AL POMODORO (19)

Heritage tomatoes, garlic & basil, 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 225G

**RIBEYE 225G** 

FILLET 225G £8 supplement

#### **SPECIALIST CUTS**

Australian Black Angus renowned for exceptional marbling & tenderness.

# **GRAIN FED RIBEYE 300G**

£10 supplement

#### TO SHARE

#### **CHATEAUBRIAND** 450G

£8pp supplement

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

# Choose a side...

Fries

Truffle & Pecorino fries

Mashed potatoes

Tenderstem broccoli

Spinach, chilli & garlic

House salad

#### Choose a sauce...

Gorgonzola

Peppercorn

Porcini Mushroom

Salsa Verde

# MAINS

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

# **MERLUZZO**

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### POLLO AI FUNGHI

Roast chicken breast, 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 \_\_

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

# **TORTINO AL** CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & ice cream

# CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

## **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.

 $W\,I\,N\,E$  . Why not pair with a bottle of red wine selected by our Sommelier.

Primitivo Di Manduria

Montorso, Puglia

£35.00

Valpolicella Classico Superiore Ripasso

£43.00

Gran Maestro

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.



