

NEW YEAR'S EVE

5 COURSE - £65.00

CANAPÉ

A GLASS OF FRANCIACORTA DOCG SATÈN

ARANCINI TARTUFO

Crispy truffle & mozzarella risotto balls,
truffle mayonnaise

ANTIPASTI

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses

STARTERS

RAVIOLI AI FUNGHI

Porcini mushroom & truffle, white wine butter sauce

RAVIOLI DI GRANCHIO

Devonshire crab, chilli, lemon, basil & shellfish butter

CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

MAINS

TOURNEDOS ROSSINI

170g fillet steak, chicken liver pate, sourdough crouton &
Madeira sauce

MISTO DI PESCE

Sea bass, swordfish, king prawns, saffron potatoes,
garlic, chilli & parsley

RISOTTO ALLA ZUCCA

Butternut squash risotto, sage, Pecorino butter

DESSERTS

DELIZIA AL LIMONE

Lemon sponge, limoncello syrup & Chantilly cream

TORTA ALLA NUTELLA

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnuts

FORMAGGI

Gorgonzola, Asiago, Pecorino Romano,
crostini, fig & orange chutney, pear

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. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.

 vegetarian  vegetarian option available

Allergens &
Calories
Scan this code.





PICCOLINO