



AUTUMN & WINTER

2020

INDIVIDUAL
RESTAURANTS

INSPIRED BY ITALY, MADE IN PICCOLINO

Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality, seasonal ingredients to bring you amazing classic Italian dishes.

Autumn is an extraordinary time in Italy. The temperature starts to dip, providing a welcome relief from the searing heat of the Italian summer, yet the sun's rays still glow with warmth, meaning the last days of summer stretch out well beyond September. Harvest is in full swing, and all the communities come together to pick and preserve fresh ingredients to prepare for late autumn, winter and spring.

Piccolino's autumn & winter menu reflects this changing of the seasons; with dishes still light enough for the palate on a warm late summer's day, to the wintry hearty slow cooked dishes, made to satisfy our need for comforting and nourishing meals. With an abundance of fresh flavours, tender meat and perfectly cooked pasta, there really is something for everyone.

Welcome to autumn & winter 2020, at Piccolino.

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AND NOW, FOR SOME LIGHT REFRESHMENT...

You can't buy happiness, but we can prepare you a cocktail, which is almost the same thing.

MEET OUR PEOPLE



MEET OUR PEOPLE

There are so many talented people who make Piccolino what it is. They are passionate, creative, hardworking and above all, they care about the menus and the service they provide. Here's just five out of the 100's of amazing people, who capture and spread the Piccolino passion...

DAVIDE ARGENTINO

The Head Baker

In Italy, with around 350 different types of bread jostling for space on the table, it's no wonder that bread is as important to a meal as it is to us Brits. There is a reason why we 'break bread' and in Piccolino, we take this dedication to this ritual, very seriously. So much so that we have brought the man who is credited as bringing the real Neapolitan dough, from the back streets of Naples, to the rest of the world and into the family of Individual Restaurants.

33-year-old Davide Argentino, holds the century's old secrets of how to make authentic and traditional Neapolitan dough, learned in the birthplace of Pizza. As Davide says "I have always, being born in Naples, been fond of pizza, bread and all the typical products of my culture, my traditions and my region of Campania. It's a love that was born when I was a child.

"I've always wanted to learn more about baking. As a teenager, the summer holidays were the only time I had to do this. In 2001, when I was 16, I decided to start my first summer job and my brother in law, Francesco, a third-generation baker, gave me my break. I later enrolled at the University Federico II in Naples at the faculty of Tecnologie Alimentari (Food Technologies). Here I learnt about the science behind baking.

Davide was lucky enough to be mentored by master baker Vincenzo Lacomino. "Many people in Naples knew about his passion and his skills and called him the "Maradona" baker, which is the Neapolitan expression for The Top. He is no longer with us but for me he will always be my Master baker." It was soon after this that Davide started his collaboration with Molini Pizzuti,

an artisan flour producer. By doing this, Davide has imparted his skill and technique to many far-flung countries; "Now, Neapolitan bread and pizza is being made according to my recipes and techniques, from Budapest to Beijing, Singapore to Santiago, as far as Tibet, and as close to home as London.

"In 2017, at the Expo Olympia in London, I had the opportunity to meet Gino D'Acampo who, after having tasted bread and pizza made with my personalised recipes, asked me to share my knowledge of Neapolitan baking products with the team at Individual Restaurants. So, what is it that makes Davide's, the very best version of the Neapolitan dough?

"With my recipes and techniques, I create fragrant, soft, light and crunchy products with a lower glycaemic index which makes it easily digestible." And this dough, the mother dough if you will, is called the Biga. "I have come up with a fool proof way that it can be used for many different bread-based products."

So as you take a bite into any of the bread served in Piccolino, just remember the centuries of knowledge and technique that's gone into your bread. Bravo Davide, Bravo.



MEET OUR PEOPLE



MARCELLO GHIRETTI

The Head Pasta Maker

Marcello is a proud Italian, hailing from Parma, home of the ubiquitous parma ham, and joined our Individual Restaurant Master Kitchen from its inception, around 6 years ago. Like all the other heads of divisions, Marcello has trodden a long and well awarded path to the Individual Restaurant Kitchen.

For starters he was lucky to work with Master Guiltiero Marchesi, a famous Italian chef, who was the first Italian to be awarded 3 Michelin stars. From the master, Marcello learnt about fine dining and it started a lifelong passion for produce and pasta. In time Marcello became head chef for the 4 star luxury hotel in Parma, the Lamborghini Hotel (yes, the Lamborghini hotel, the son of the Italian supercar family sold part of the company to start a luxury lifestyle and gadget firm. As one does.)

Like most chefs at the top of their game, Marcello decided to move into development. At our Individual Restaurant Kitchen, he is the head of pasta (and also our first aider!). Individual Restaurants is proud of the fact that all of its filled pasta is hand made by Marcello

and his team in our Kitchen, from scratch. And with 4 different lines of pasta on the current menu across all brands, that's a lot of egg, water and flour being used up each week. As each dish is sold on the menus across the entire country, Marcello has to make sure the team have the right equipment and stored ingredients at all times, so it's a day filled with checking, tasting, re-checking, tasting and checking again.

For Marcello, he's come a long way from being a kid in Italy wanting to work with food. "I used to have to pick 100's and 100's of kilograms of white crab meat from tiny little cracked shells. Now I make hand made pasta, and everyone loves hand made pasta. What a great job to have."

ANTOINE QUENTIN

The Head Pâtissière

Antoine Quentin is our Individual Restaurant Kitchen's Head pastry development chef. And he is French. This may come as no surprise as he lives and breathes pastry and patisserie in a way only the French traditionally do. Born in a town called Melun, near Paris, Antoine started working in patisserie when he was 16 years old.

Four years later he moved to England and almost immediately went to the Michelin starred Northcote Manor with the now head of The IR Kitchen, Warrick Dodds, as a demi pâtissière. The next 16 years fly by with Antoine earning his crust and working his way up, through other Michelin starred establishments such as Pool Court and winning culinary awards and distinctions at Room restaurant and Brasserie 44. He was also the head pastry chef at the Lowry hotel before finally landing at our Individual Restaurant Master Kitchen, back with Warrick Dodds.

Now Antoine spends his days making pastries, cakes and ice cream, with a team of 8 chefs. To give you a flavour of how demanding his

job is, they work on 6 different types of bread, 15 different ice cream flavours and around 25 different dessert offerings. Each restaurant menu is seasonal, so the flavours and ingredients reflect the season and seasonality of the dishes. Individual Restaurant's modus operandi is to make everything they possibly can from scratch, meaning he and his team have to rise to the challenge 7 days a week, to ensure the bread and pastry products are freshly prepared and baked every day.

Luckily for the team at the Individual Restaurant Kitchen, after eating and tasting pastry all of his adult life, Antoine's tastes tend to veer towards the more savoury side. However, even he has a soft spot for the tiramisú, judging it to be 'fantastic'.

MEET OUR PEOPLE



MEET OUR PEOPLE



WARRICK DODDS

The Executive Chef

Born and brought up in South Africa, Warrick Dodds is the Executive chef at the Individual Restaurant Master Kitchen. In short that means, anything you've tasted from any one of the menus of Piccolino, Restaurant Bar and Grill or Gino D'Acampo, has been developed, tasted and tested by Chef Dodds' palate.

Warrick has been in residence at the Individual Restaurant Kitchen for the past 6 years, having worked his way up through some of the UK's most notable restaurants, including the Michelin starred Northcote Manor. With over 20 years in the hospitality industry, his passion for food was ignited leaving South African soil and travelling round the world.

During his travels he was inspired to experiment with different ingredients and flavours, and his experimentation was rewarded by winning the American Express Young chef of the year in 1999. Fast forward to 2011 and Warrick decided to change direction, heading down a more developmental route, which is how the former Michelin starred chef has ended up at our Individual Restaurant Kitchen. At The Individual Restaurant Kitchen, Warrick heads the team that create and produce everything required at each of the restaurants. On average they create 270 different products

ranging from artisan products including bread and ice cream, to pasta, pizza dough and even patisserie. The importance of The Kitchen is that it enables each restaurant head chef to make every element of the dishes served, from scratch, and that's testament to the culinary team there.

As well as ingredient excellence control, Warrick's job involves rigorous recipe testing, by first checking the recipe works, then ensuring once it has been up-scaled to a restaurant dish, that this process hasn't altered or compromised on the flavour and quality of the dish.

No matter which way you look at it, Warrick is consumed and surrounded by food. It's no wonder then, when questioned what his favourite dish is he replies "I can't choose just one dish. All I want is something simple, that uses the best ingredients, and cooked well". Which is just what Individual Restaurants do.

NORMAN JOHN BOWIE

The Head Butcher

Norman has been with our Individual Restaurant butcher's shop for 6 years as our Master Butcher, sharing in our passion for beef and our quest to find the best steak cuts from around the world.

With over 40 years in the butchery industry, Norman has progressed his way through multiple roles within various catering butchery firms. In 1993, Norman became manager of a retail butcher's shop on Lawnshall market, overseeing product quality and sales.

In 2000 Norman progressed his career from butchery to sales and account management for Randall Parker food group, overseeing butchery accounts of pub groups and restaurant chains. Using his experience and meat knowledge, he was able to help with

the development of products best suited to their customers. In 2006 Norman joined Birtwistles Catering Butchers, where he was appointed as steak cutting manager and oversaw all of their operations for fresh meat portioning servicing major restaurant chains and large food service groups.

Since 2012 Norman has worked with our team of butchers here at Individual restaurants where we go to great lengths to bring you truly amazing beef, aged in house for up to 35 days in our state-of-the-art aging room.

MEET OUR PEOPLE





HERO PRODUCERS

For chefs, autumn brings the idea of innovation and creativity and at Piccolino, sourcing the finest ingredients takes us on a journey that starts right here in the UK.

This season we have radicchio, mushrooms, cavolo nero, fennel and rosemary as well as conference pears served with bresaola, chicory and toasted walnuts as a seasonal salad with a honey dressing.

Buon appetito



THE BLUE SEA FOOD COMPANY

Dressed Devonshire crab *Paignton, Devon*

At Individual Restaurants, we're crazy about crustaceans, and we've found the perfect British seafood partner who shares our love. Devon Crab is some of the finest in the world and we are proud to partner with The Blue Sea Food Company to bring this West Country delicacy to your table.

Based on the Torbay coastline, in the seaside town of Paignton, every day, whatever the weather, once their fishing boats have landed their sustainable catch, they cook them for only as long as necessary depending on the season and then expertly pick out the meat using a combination of innovative technology and, of course, nimble fingers to produce quality crab meat at competitive prices. Blue Sea Crab is healthy, sustainable and above all delicious. Low in fat, high in protein and rich in vitamins and Omega 3, Devon Crab

also has many of the essential elements the body needs. A healthy intake of omega 3 is a well known way of reducing the risk of heart disease, and Crab is also rich in Copper, Zinc, Selenium, Vitamin B2 and is a very good source of Protein and Magnesium.

Our chefs at Individual Restaurants believe Devon crab are some of the sweetest you can buy. Cooked when they are at their optimum condition, full of meat and bursting with flavour, they are a feast for the eyes as well as the taste buds. We use the "fillet steak" of the crab - the claw meat, the brown meat which is creamy and flavourful, and the purse meat, otherwise known as the honeycomb of the meat. So rest assured whatever dish you order with crab, be safe in the knowledge it's sustainable, it's ethical and above all, it's delicious.



DOLCEVALLE PROSCIUTTO

Prosciutto Crudo DOP

Langhirano, Emilia-Romagna, Northern Italy

At Piccolino we search hard for the finest products that bring the true flavour of Italy's ancient food heritage to our kitchens. Finding the right Prosciutto di Parma, the iconic ham cured in the countryside around the Northern town of Parma since before 100 BC, was an important mission... but we've found one we love.

Our Prosciutto is produced by the Limonta family, who have been curing hams in a small factory at the heart of the Parma region since 1975. Their process starts with the sourcing of pigs: true Parma ham with the prestigious 'Demoninazione di Origine Protetta' status must be made from just three breeds - Large White, Landrace and Duroc - born and raised in farms in ten regions of central Northern Italy. Using pork legs carefully selected from these farms, the family trim the fat and rind to

the characteristic Prosciutto di Parma shape before hand-salting and cold-storing each joint. After being massaged and salted again, the joints of pork are washed and air dried, then hung to mature. 18 months after their arrival, the hams are ready for the last in a long line of inspections and are stamped with the iconic Prosciutto di Parma mark.

Sliced to wafer-thin ribbons of beautiful salmon pink, the finished Prosciutto bears all the subtle and complex flavours you'd expect from such a painstaking maturation. The simple ingredients - pork, salt and time - create a product that sings with natural sweetness and, of course, a rich saltiness that teams so perfectly with other ingredients. A simple product, yes, but one that embodies the time-honoured techniques of a country where good food just can't be hurried.







C B H O R N E

King Scallops

Port St Mary, Isle of Man

The tiny island of the Isle of Man sits in the Irish Sea and is well known for seafood; local delicacies including Manx Kippers, crab, lobster, cod, ling and mackerel are often angled for the table and freshwater trout and salmon are taken from the local rivers and lakes. But it's their sweet succulent scallops for which the island is most famous for.

We have chosen the family of fishermen, C.B. Horne, as they have established their reputation over the last 30 years. As head of the family firm Simon Horne says, "our main focus is to provide fresh and frozen scallops throughout the UK and Europe, and we want our name to be synonymous with the highest quality scallops available."

Their finest quality King Scallop meat comes from the clear clean waters off the coast and Simon knows that it's the island's geographical

position, and the fact they occupy a prime position right on the harbour which allows their fleet of boats to land at any time of the day, and ultimately contributes to the quality of their scallops.

"Our boats fish and land their catch the very same day. We use traditional methods, even for the commercial harvesting of scallops around the island. Also, there are gear restrictions in place regarding any equipment, which help protect the fisheries. We all want the produce to be sustainable and we all abide by these rules. And then, once the catch is landed, it's processed and packed immediately, which guarantees maximum freshness."

You can enjoy these exquisite scallops in our perennial favourite, capesante with spicy Calabrian sausage and tenderstem broccoli.





COOK AT HOME

A must for any fan of Italian cuisine. We've picked three of our favourite recipes from the autumn & winter Piccolino menu and adapted them so you can recreate these dishes from the comfort of your very own cucina.

Carpaccio di Manzo

Spaghetti alle Vongole

Pollo ai Funghi



CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing & rocket salad

SERVES: *Four*

Carpaccio is a simple starter, and that's why every ingredient matters. The meat has to be super-fresh and we recommend beef fillet, which in the restaurant we rub with rosemary, oregano and black pepper and then sear over a high heat before slicing wafer thin. The dressing is also crucial, ours is inspired by the famous Harry's bar of Venice with a cocktail of mayonnaise, Worcester sauce, lemon juice and then serve with fresh rocket layered with matured Italian cheese.

INGREDIENTS:

Beef Carpaccio

400g Beef fillet, centre barrel cut, fully trimmed
1 Small bunch of rosemary & oregano
20ml Extra virgin olive oil

15g Rocket leaves
15g Parmesan shavings
20ml Extra virgin olive oil
1 Whole lemon, cut into 4 wedges
Sea salt & freshly ground black pepper

Venetian Dressing

100g Mayonnaise
12ml Worcestershire sauce
15ml Lemon juice

METHOD:

- ⁰¹ Pick the rosemary and oregano leaves, and finely chop. Lightly oil the beef fillet, season with sea salt and freshly ground black pepper, then roll in the chopped herbs. Place a dry frying pan over a high heat until very hot, add the beef fillet searing briefly all around the barrel cut fillet, approximately 1 minute in total. Remove the fillet from the pan and leave to cool, when cool wrap tightly in cling film so that the fillet holds a perfectly formed barrel shape, then place in the freezer to firm up a little, approximately 20 minutes.
- ⁰² Meanwhile to make the dressing, mix all the ingredients together, season to taste.
- ⁰³ Ahead of serving the carpaccio, remove the fillet from the freezer, it should now be firm and well formed, remove the cling film. Place the beef fillet onto a chopping board and cut into thin slices with a sharp knife, placing each slice around the plate, overlapping, forming a circle, approximately five slices, finishing with a final slice in the middle of the plate. Repeat this process onto three further plates, leave at room temperature until you are ready to serve.
- ⁰⁴ Drizzle each plate with the Venetian dressing, then lightly dress the rocket leaves with olive oil and season, place onto the centre of each plate. Finish with parmesan shavings, Maldon sea salt & freshly ground black pepper.

SPAGHETTI ALLE VONGOLE

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

SERVES: *Four*

This Italian coastal classic is served at every restaurant by the sea. Legend has it that a Neapolitan fisherman, whilst out at sea, cooked his spaghetti in sea water, fried clams in olive oil, mixed the two together and the spaghetti vongole was born. Now we don't know how he would have managed to cook aboard a small fishing boat, but the combination of fresh clams steamed in white wine, sautéed chilli and garlic and tossed in perfectly cooked al dente spaghetti pasta is a celebration of the Mediterranean coastline and a must on our menu.

INGREDIENTS:

2 tbsp olive oil
2 cloves of garlic
800g dried spaghetti
A generous pinch of dried
chilli flakes

1kg clams,
thoroughly washed
300g baby plum tomatoes,
halved
280ml white wine

Small bunch of basil,
leaves picked
Small bunch of parsley,
finely chopped

METHOD:

- ⁰¹ Cook the spaghetti for 8-10 minutes until al dente.
- ⁰² Check the clams for any broken shells and if any open ones don't close when you tap them, discard.
- ⁰³ Heat the oil in a large lidded pan and cook the garlic and chilli flakes for 1 minute. Tip in the clams, tossing to coat in the oil then add the tomatoes and cook for 1 minute.
- ⁰⁴ Pour in the white wine then cover with the lid and cook for 2-3 minutes or until all the clams have opened, discarding any that remain shut. Drain the spaghetti then add to the pan, season well then toss everything together.
- ⁰⁵ Add the basil and parsley then stir through before serving.





POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms
& garlic cream

SERVES: *Four*

A simple and elegant dish which is a Piccolino classic. Succulent chicken breast served in a mushroom & white wine cream sauce with soft potato gnocchi. Its beauty is the simplicity of this dish, which oozes with flavour, and that's why we've picked it for our cook at home recipe.

INGREDIENTS:

1 clove of garlic	450g mixed wild mushrooms	150ml chicken stock
60g salted butter, softened	Small bunch of parsley, finely chopped	½ lemon, juiced
1 tsp rapeseed oil		1 tsp vegetable bouillon
4 chicken breasts, skin on	For the white wine cream:	150ml white wine
400g gnocchi	2 tsp cornflour	250ml whipping cream
4 sprigs of thyme, leaves picked	1 clove of garlic, cut in half	

METHOD: Preheat your oven to 200°C/180C fan/gas mark 6.

- ⁰¹ Sprinkle a pinch of salt over half of the garlic on a chopping board then use the back and edge of a knife to squash and scrape it into a paste. Transfer to a bowl then beat in the butter.
- ⁰² Drizzle the chicken breast with oil and season well then heat half the garlic butter in a frying pan and cook the chicken skin side down for 3 minutes until crispy. Transfer the chicken to a baking tray and finish cooking in the oven for 15-20 minutes or until cooked through. Rest then slice in half lengthways just before serving.
- ⁰³ To make the sauce, mix the cornflour with 1 tsp of water to make a paste. Heat the garlic, stock, lemon juice, bouillon and wine in a pan. Bring to the boil and simmer for 10 minutes to reduce, then remove the garlic clove and stir in the cream and cornflour mix. Bring to the boil and simmer for a further 10 minutes until thickened.
- ⁰⁴ Meanwhile cook the gnocchi in salted boiling water for 1-2 minutes or until they float to surface then drain. Heat the remaining garlic butter in the frying pan then add the mushrooms and thyme leaves and cook for 3-4 minutes.
- ⁰⁵ Add the gnocchi and gently toss everything together then pour in the sauce, parsley and plenty of seasoning. Warm the sauce through for 1-2 minutes then serve in bowls topped with the chicken.



SEASONAL INGREDIENTS

With the change of the seasons, comes the change in our ingredients and our dishes. We are committed to using only the finest locally grown produce when in season, so the team go to great lengths to ensure that at Piccolino we work with producers who are just as passionate as we are about quality ingredients.

Our head development chef hand picks those suppliers to ensure we are getting the first-rate vegetables, herbs, salads and fruit to make sure each bite from each dish, is full of real flavour.

Here are just some of the seasonal ingredients that the team are working with this season to create this autumn & winter menu for you.

We are committed to using the finest produce, and as seasons allow we are proud to be associated with some of the artisan producers listed below.

MUSHROOMS

Ronan Strong, Walsh mushrooms, Evesham, Worcestershire

CELERY

Alan Webster, Webster's Farm, Ormskirk, Lancashire

FENNEL

Alfredo di Santos, Perugia, Umbria, Italy

CAVOLO NERO

Chris Molyneux, Molyneux Kåle Company, Ormskirk, Lancashire

POTATOES

Andy Luca, Langley Brook Farm, North Tamworth, Staffordshire

LEEKs

Gary Seddon, Homestead Farm, Ormskirk, Lancashire

ONIONS

James Parker, Parkers Farm, Banks, Lancashire

RADICCHIO

LETTUCE

Alfredo di Santos, Perugia, Umbria, Italy

SAGE

Roddy Cox, North Fosse Farm, Radford Semele, Warwickshire

ROSEMARY

Roddy Cox, North Fosse Farm, Radford Semele, Warwickshire

THYME

Roddy Cox, North Fosse Farm, Radford Semele, Warwickshire

PEARS

Brogdale Farm, Faversham, Kent, South East England





FISH

**LEMON &
DOVER SOLE**

*Landed daily, Cornwall,
South West England*

PLAICE

*Landed daily, Cornwall,
South West England*

**NORTH
ATLANTIC COD**

*Landed daily,
North Atlantic Ocean*

SHELLFISH

**WILD
LANGOUSTINES**

*Piper Family, Aberdeenshire,
North Scotland*

ROCK OYSTERS

*Colchester,
South East England*

KING SCALLOPS

*CB Horne Family,
Port St Mary, Isle of Man*

MUSSELS

Rope grown, Scotland

**WILD PALOURDE
CLAMS**

Landed daily, Mediterranean Sea

FREE
DELIVERY
WITHIN 5 MILES
10% OFF
COLLECTION



PICCOLINO 2 GO



Our brand new online ordering system means you can order your favourite drinks and dishes from every restaurant in our collection. That's right, fancy a bottle of our Amarone to go with your order?

We will get it ready for you to collect.

To celebrate the launch there's 10% off every order when you collect, plus you can also earn and redeem Club Individual points too.

PICCOLINO2GO.COM

LUNCH & EARLY EVENING MENU

1 COURSE £14.25

2 COURSE £19.75

3 COURSE £24.95

AVAILABLE 12NOON - 6PM

PA
MINESTROI
FEGATINI ALLA CR
BRU
ASPA

TROFIETT
LINGU
PIZZA RUS

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Please always inform
we cannot guarantee th



SPECIALS

COZZE E VONGOLE

Mussel & clam stew, tomato,
chilli, garlic, toasted ciabatta
£10.50

INSALATA DI
BRESAOLA E PERE

Bresaola, pear, rocket, chicory,
toasted walnuts, pecorino cheese
& honey dressing
£13.50

RISOTTO AL RADICCHIO
ROSSO E SALSICCIA

Risotto with red radicchio
& Italian sausages
£13.50

PESCE DEL GIORNO

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

SARDINES

Grilled sardines, lemon & rosemary
£8.25/£13.50

TONNO ALLA SICILIANA

Line caught tuna, tomatoes, olives, capers & anchovies
£22.50

SOLE MEUNIERE

Lemon sole, butter, lemon, parsley
£27.50

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 on request.

A discretionary service charge will be added to your bill.

Estate

INNOVATION THROUGH SPECIALS

Innovation *noun*

⁰¹. The action or process of innovating.

“Innovation is crucial to the continuing success of any organisation”

- A new method, idea, product, etc.

All great dishes have been created as a result of accidents or experimentation. From chocolate chip cookies to beer, humans throughout history have often created foods and beverages far more delicious than anything they originally set out to make.

Who was the first person who worked out that if you put meat on a fire, the fat would trickle out and baste it, resulting in a juicy chargrilled steak? Who then whilst foraging found the first specimen of rosemary and thought “I wonder what would happen if I rubbed this on that meat before I put it on the fire?”

I think we can all agree that we owe our cave dwelling ancestors a debt of gratitude! These tales of the unexpected from the kitchen have created some of our most common food and drinks.

The King of Fizz, Champagne

Dom Perignon, one of the largest and well-known Champagne houses in the world, claims credit for inventing Champagne, although it's nigh on impossible to verify it. So, the legend goes that Champagne was invented by the Benedictine monk Dom Perignon while he was cellar master of the Abbey of Hautvillers in Champagne, France. He was responsible for overseeing the extensive wine production so was tasked with trying to eliminate bubbles

from appearing in wine during the fermentation process, as the bubbles were thought to ruin the wine. However, when Perignon failed, he tried tasting it, bubbles and all. “Come quick!” the legend says Perignon shouted. “I am drinking the stars!”. And the rest is a veritable Champagne SuperNova...

A life without flavour, isn't a life worth living.

Our greatest flavour enhancer ‘salt’ was first used to bathe in to heal ailments according to Greek history, but there is evidence that it was discovered and used by the Chinese, way back in 2700BC, but again, as a pharmaceutical. So, who first was brave enough to sprinkle it on their food? If you are to believe the internet, then we have the Persians (modern day Iranians) to thank as they started using it round-a-bout the same time, they discovered fire (500BC). Religious ceremony played a part in this, and salting meat became the norm. Whoever you believe, can you imagine life without a pinch of salt?

Now, enough about the past. Let's gaze to the future, and take a look at just a couple of up and coming dishes our development team have been creating, with innovation at the heart of their method, all to expand and improve our already fantastic Italian recipe bank....

INSALATA DI BRESAOLA E PERE

Bresaola, pear, rocket, chicory, toasted walnuts, pecorino cheese & honey dressing

Our air-dried bresaola is a celebration of skill that originated in Italy's Lombardy region. Salted and air dried for two months it acquires a sweet tang and a beautifully tender flavour that combines perfectly with the pears, chicory and walnuts in this classic salad.





COZZE E VONGOLE

Mussel & clam stew, tomato, chilli, garlic, toasted ciabatta

Our shellfish stew sings with the flavours of the Mediterranean; sweet clams and plump mussels bringing robust flavours to your bowl. A few classic additions – white wine, garlic and our full-flavoured tomato sauce – bring the best from the shellfish and make a fabulous juice to be mopped up with our chargrilled ciabatta.



RISOTTO AL RADICCHIO ROSSO E SALSICCIA

Risotto with red radicchio & Italian sausages

Our creamy risotto is studded with bursts of Italian colour – the robust radicchio leaf, and a golden warmth from the spicy Calabrian 'nduja. Rich, buttery and stirred through with nutty pecorino, it's the perfect autumnal comforting bowlful.



YOUR POCKET GUIDE!

Our app and website give you access to a comprehensive guide to what's on across our collection of restaurants. All of your favourite diary dates are in one place, from bank holidays to sports screenings, wine tastings to makeup masterclasses - we have you covered this season.

Discover more, download our app and your handy pocket guide will be in the palm of your hand.



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the restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

APERITIVO

Italy excels at many things but few as revered as the little crescent of space between 'work' and 'play' called Aperitivo.

We firmly believe a little something alongside your Aperitivo ignites the appetite and creates a desire for more. The very essence of Aperitivo represents a window into understanding the importance of ritual and leisure to Italy's identity.

So eager are we to bring this endearing social act to Piccolino, the snacks that typically accompany Aperitivo - known as 'Cicchetti' in Venice are on us between 4pm and 6:30pm! Buono Appetito!

PIZZETTE

PICCANTE

Spicy Calabrian sausage, roast red pepper, tomato & mozzarella

SALMONE AFFUMICATO

Smoked salmon, mascarpone, mozzarella & rocket

OLIVE

Giant Apulian Cerignola olives (Ve)

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & melon

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (Ve)

PECORINO CHUNKS

Truffle honey

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 on request.

A discretionary service charge will be added to your bill.

*Menus are subject to change.

JOIN US FOR APERITIVO

At Piccolino we're inspired by the exquisite culture, traditions and food of Italy, and they all come together in beautiful harmony for 'aperitivo' - a habit born in the chic bars of Northern Italy.

This pre-dinner ritual sees Italians enjoy a chilled drink and a few piquant snacks or 'cicchetti' to mark the end of the working day and the start of the evening. Here at Piccolino we serve bite-size tasters of our finest dishes alongside our hand-picked Prosecco and low ABV cocktails. Delizioso!

APERITIVO TIME, OUR FAMED ITALIAN TRADITION

At Piccolino, we love the fact that we can celebrate our Italian traditions, exported from our homeland, to enjoy wherever we are.

One of the best is 'Aperitivo', a glorious couple of hours, generally between 7pm and 9pm, when Italians relax after work over a glass of wine or cocktail and some bite sized snacks. Since it's traditional to eat lunch around 1pm or 2pm, and dinner at around 9pm, it's also a good way to fire up the metabolism in order to work up an appetite for dinner.

An aperitivo (or apéritif) is the pre-meal drink specifically meant to whet your appetite. The concept of the modern apéritif is thought to have been invented by the distiller Antonio Benedetto Carpano, who also created one of the first types of vermouth in Turin, Northern Italy, in 1786. He claimed that his combination of fortified white wine with various herbs and spices stimulated the appetite and ergo, was more suitable for ladies to drink than red wine. Vermouth became popular very quickly, but it's unclear when people began referring to these sorts of drinks as 'aperitivi'. What we do know is that the term comes from the Latin word for 'opener', suggesting that it was to 'open a meal'.

There is a trend right now in the UK that is favouring low-ABV drinks, however traditionally the majority of aperitivo cocktails in Italy have always been light on alcohol and bitter in taste, meaning they complement salty snacks, perfectly. Whichever bar you are in, appetizers are normally provided as long as you are drinking, although the types on offer vary from cheeses and cured meats, to pizzettes and even small plates of pasta.

The idea is to nibble, but many young Italians and other tourists have begun to use the aperitivo in lieu of a dinner, filling up their plates multiple times to satisfy hunger.

Yes, although this is perfectly acceptable, it's not really the point of an aperitivo. Generally speaking, one drink means one plate of food. If you want more food, you'll need to buy another drink.

Italian food customs are very regional and that applies to what is on offer for aperitivo, too. Italians will say that Milan is, hands-down, the best place for aperitivo in Italy; the bars are buzzing and the selection of both food and drinks for aperitivo is excellent. The further south you go, the harder it is to find a 'proper' aperitivo, but the trend is catching on. Rome, Florence, even Naples all now have thriving aperitivo scenes.

The Milanese have their own version of the aperitivo creation story, only theirs replaces Turin's Antonio Benedetto Carpano with Gaspere Campari, the inventor of another popular apéritif, the eponymous Campari. As mentioned before, while wine is commonly drunk in Italy, aperitivo hour is the perfect time to try a classic Italian cocktail, like the bitter Campari or the slightly less bitter Aperol. Both are fantastic mixed with soda, or in a slightly sweeter Spritz (sparkling wine, soda, and Campari or Aperol).

If bitter drinks are right up your street, Italy has a whole class of them called amari, with the most bitter being Cynar, which is flavoured with artichokes. If you prefer your drink on the sweeter side, try the classic Martini Rosso or Martini Bianco. Both of these are types of vermouth, which have lower alcohol concentrations at around 15%, as opposed to the famous Martini cocktail which includes vermouth but is mostly composed of straight gin (or vodka), making it a much more potent affair.



If you're after something with more of a punch that is still very Italian, then may we introduce you to the Negroni, Italy's most famous classic cocktail which is now over a century old. Equal parts London dry gin, Campari and rosso vermouth, it's flavours are devilishly complex and layered with bitter, medicinal notes and zesty hits of grapefruit peel and juniper. If you want something with more bite then try a Negroni 'Sbagliato', which replaces the gin with Prosecco.

The Piccolino beverage team have selected aperitifs and nibbles that they think showcase this most celebrated of Italian lifestyle traditions, so do please take a seat at any of the bars for a drink and the team will happily serve you some complimentary nibbles to go with it. 4pm to 6.30pm every day at selected restaurants.

TROPIC LIKE
IT'S HOT



PROSCIUTTO
E MELONE
*DOP Parma ham aged
18 months & melon*

APEROL
SPRITZ



PIZZETTE
PICCANTE
*Spicy calabrian sausage,
roast red pepper, tomato
& mozzarella*

BASIL
GIMLET



OLIVE
*Giant Apulian
Cerignola olives (Ve)*

PIZZETTE SALMONE
AFFUMICATO
*Smoked salmon, mascarpone,
mozzarella & rocket*

BRUSCHETTA
AL POMODORO
*Classic tomato & basil,
toasted ciabatta (Ve)*

LIGURIAN
SPRITZ

ROSE
CLOVER
CLUB



OUR VEGETARIAN & VEGAN MENU

The rising popularity of plant-focused cuisine is a chance to rediscover fabulous seasonal produce, and at Piccolino we're blessed with plenty of beautiful fresh ingredients to celebrate.

Every region of Italy has its own specialities that just so happen to be meat free, and by carefully reworking classics from our menu we can create dishes that also eliminate dairy. Putting fresh, seasonal produce centre stage has always been part of our DNA at Piccolino, but creating dishes that suit every lifestyle is a journey of discovery that has given new inspiration to our chefs. Enjoy.

ANTIPASTI

Classic Italian antipasti made using only the finest produce from artisan producers.

OLIVE Giant Apulian Cerignola olives (Ve)	£4.75	PANE ALL'AGLIO Hand-stretched garlic bread - Fresh rosemary & sea salt (Ve)	£5.50
PANE Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini (Ve)	£5.75	Tomato & fresh basil (Ve)	£6.25
MINISTRONE CLASSICO Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)	£7.00	Mozzarella & smoked provola cheese	£7.50
BRUSCHETTA CON PEPERONI Roast peppers, balsamic onions & chives (Ve)	£7.50	RISOTTO PRIMAVERA Asparagus, broad beans & leek (Ve)	£8.95/£13.75
ASPARAGI Grilled asparagus & poached free range egg	£8.95	BUFFALO MOZZARELLA & FRIARIELLI Toasted ciabatta, chilli, garlic, extra virgin olive oil	£9.25
		BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (Ve)	£6.75

SALAD

We are committed to using the finest produce, seasonal where possible, when making our salads we always use the freshest possible ingredients.

CAPRESE Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£8.95/£13.50	SPINACI Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, extra virgin olive oil & fresh lemon dressing (Ve)	£8.95/£13.50
TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil	£8.95/£13.75		

PIZZA

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace. Made from slow rising dough, hand stretched and baked in our oven at a high temperature to form a perfect and easily digestible crust.

MARGHERITA Mozzarella, tomato & fresh basil	£11.00	FIorentina Spinach, free range egg, tomato, mozzarella & pecorino cheese	£13.50
QUATTRO STAGIONI Chargrilled baby artichokes, friarielli, black olives, roast peppers, chestnut mushrooms & tomato (Ve)	£13.50	RUSTICA Chargrilled Mediterranean vegetables, mozzarella, rocket & goats cheese	£11.95

ALLERGIES & INTOLERANCES

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 on request.

PASTA, RAVIOLI & AL FORNO

PENNE ALL'ARRABBIATA	£10.50	GNOCCHI MARGHERITA	£12.95
Tomato, garlic, chilli & flat leaf Italian parsley (Ve)		Potato dumplings, tomato, Campania buffalo mozzarella & fresh basil	
SPAGHETTI POMODORO	£10.50	TROFIETTE CON VERDURE	£13.75
Cherry tomatoes, garlic & basil (Ve)		Seasonal vegetables, pecorino cream, basil & pine nuts	
PENNE GENOVESE	£12.50	GNOCCHI AL FORNO	£12.50
Basil pesto, garlic, cherry tomatoes & pecorino cheese		Baked potato dumplings, grilled red pepper, tomato, chilli & fresh basil (Ve)	
RAVIOLI SPINACI	£10.50/£14.95	PARMIGIANA DI MELANZANE	£12.25
Spinach, ricotta cheese, butter & almonds		Baked aubergine, mozzarella, pecorino cheese, tomato & basil	
FARFALLE ASPARAGI	£13.50		
Asparagus, mascarpone, baby spinach, peas, lemon & fresh herbs			

SIDES

We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.

PATATE	£4.50	BROCCOLETTI	£4.75
Roast new potatoes, peppers, garlic & rosemary (Ve)		Tenderstem broccoli, chilli & garlic (Ve)	
PURÈ DI PATATE	£4.50	VERDURE	£4.50
Pecorino creamed potatoes		Broccoli, beans, peas & basil butter	
SPINACI	£4.75	PEPERONATA	£4.50
Spinach, garlic & chilli (Ve)		Roast peppers, fennel & tomato (Ve)	
INSALATA DI RUCOLA	£4.50	INSALATA DELLA CASA	£4.50
Rocket & matured Italian cheese		Gem lettuce, radicchio, tomato & rocket (Ve)	
INSALATA DI POMODORO	£4.50		
Tomato & basil salad, balsamic dressing (Ve)			

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a Welcome Dining Gift. In addition take advantage of many other club member privileges.

A discretionary service charge will be added to your bill.

PENNE GENOVESE

Basil pesto, garlic, cherry tomatoes & pecorino cheese (v)

Pesto and pasta mixed together is both simple yet a classic Italian dish. Our chefs at Piccolino think though that they have created the best and most authentic version of this Genovese staple. The pesto is made to our very own recipe using the highest quality ingredients. And we use penne pasta as the ridges in the pasta encourage the sauce to cling to each tube.



OUR SOMMELIER RECOMMENDS: Soave Otto
Fresh, floral and tropical aromas develop into ripe pear on the palate.

OUR SOMMELIER RECOMMENDS: Sauvignon Blanc Trentino

This white wine has delicate aromas of green apple, with a mineral tinged palate, grapefruit and zesty citrus fruit characteristics.



FARFALLE ASPARAGI

Asparagus, mascarpone, baby spinach, peas, lemon & fresh herbs (v)

We have adapted our Piccolino classic, “Farfalle al Salmone” to make it suitable for our vegetarian guests, but we have not stinted on flavour or texture. Mascarpone cheese envelopes the butterfly shaped pasta together and fresh seasonal vegetables of asparagus, peas and wilted spinach add the flavour and crunch.

OUR SOMMELIER RECOMMENDS: Bardolino

A fruity, intense and easy drinking red wine with delicate spicy notes. It pairs perfectly with the caramelised flavours of this dish.



BRUSCHETTA CON PEPERONI

Roast pepper, balsamic onions & chives (Ve)

Our signature ciabatta loaves, made in house by our bakers to a recipe by Neapolitan Master Baker Davide Argentino, make the perfect base for this dish of roasted vegetables. Marrying caramelised flavours of roasted peppers and sweet balsamic vinegar, our bruschetta serves up classic Italy.

GNOCCHI MARGHERITA

Potato dumplings, tomato, Campania buffalo mozzarella & fresh basil (v)

A simple classic with its roots in the peasant kitchens of Italy where many regional variations arose, this dish combines light and springy potato dumplings from the Individual Restaurant Master Kitchen with a rich tomato sauce. Our tangy buffalo mozzarella is the perfect accompaniment: lightly tangy but beautifully creamy.



OUR SOMMELIER RECOMMENDS: Pinot Nero Trentino

Light-bodied with soft tannin and a juicy red fruit palate.



OUR MAIN MENU

At Piccolino, sourcing the finest ingredients for our autumn and winter menus takes us on a journey around Europe. From earthy chestnut mushrooms, flavourful fennel and rosemary, to fresh pears, floury Maris Piper potatoes and radicchio with its bitter & spicy taste, we work with our trusted partners here in the UK and in Italy to deliver the full flavours our menu is packed with.

ALLERGIES & INTOLERANCES

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 on request.

COLD COUNTER

TERRA E MONTI

CHOOSE ANY 3 FOR £13.50 OR 5 FOR £20.50

From the earth and from the mountains our cured meats, salami and cheeses are carefully selected from artisan suppliers all over Italy.

SALUMI

Coppa di Parma
Finocchiona
Prosciutto di Parma

Bresaola
Salame Milano
Salame Napoli

FORMAGGI

Gorgonzola
Pecorino
Mozzarella di bufala (v)

Grana Padano
Pecorino tartufo
Ricotta di bufala

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses -

Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, balsamic onions, Lombardi peppers, ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto

£24.95

CROSTACEI

When in season, we source shellfish from the clear waters of the UK via small independent suppliers.

COLCHESTER ROCK OYSTERS

Half dozen freshly shucked oysters
Bloody Mary, Tabasco, lemon

£16.50

COCKTAIL DI GAMBERI ROSSI

Wild Mediterranean & Atlantic prawns,
marie rose, lemon

£11.00

SCAMPI E AVOCADO

Wild Scottish langoustines & Atlantic prawns,
avocado, marie rose, lemon

£14.75

GRANCHIO PICCANTINO

Dressed Devonshire crab, chilli mayonnaise,
lemon & toasted ciabatta

£16.25

CROSTACEI DA DIVIDERE

Shellfish platter with Isle of Man scallops ceviche, Mediterranean red prawns, wild Scottish langoustines, Devonshire crab & Colchester rock oysters served with cocktail sauce, Tabasco & lemon.

For two to share £23.25 per person

SERVED WITH A WHOLE LOBSTER

For two to share £46.50 per person

SHARING

All our classic Italian breads are made using authentic recipes, hand-shaped and baked daily at our in-house bakery.

OLIVE	£4.75	PANE	£5.75
Giant Apulian Cerignola olives (Ve)		Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (v)	
PANE ALL'AGLIO		BRUSCHETTE MISTE	£19.95
<i>Hand-stretched garlic bread -</i>		<i>All served on toasted ciabatta -</i>	
Fresh rosemary & sea salt (Ve)	£5.50	Classic tomato & basil (Ve), DOP Parma ham, buffalo ricotta, honey & walnuts, hand-picked Devonshire crab & fennel	
Tomato & fresh basil (Ve)	£6.25		
Mozzarella & smoked provola cheese (v)	£7.50		

ANTIPASTI

Classic Italian antipasti made using only the finest produce from artisan producers.

MINISTRONE CLASSICO	£7.00	ASPARAGI	£8.95
Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)		Grilled asparagus, poached free range egg & truffle pecorino cheese	
COSTINE	£9.95	FEGATINI ALLA CREMA	£9.25
Hickory smoked barbecue pork ribs		Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	
CAPELANTE	£12.95	CARPACCIO DI MANZO	£11.95
Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli		Raw sliced beef fillet, Venetian dressing & rocket salad	
BRUSCHETTA CON GAMBERONI	£10.50	BRUSCHETTA AL POMODORO	£6.75
King prawns, chilli & lemon, toasted ciabatta		Classic tomato & basil, toasted ciabatta (Ve)	
PROSCIUTTO E MELONE	£10.25	CALAMARI FRITTI	£9.50
DOP Parma ham aged 18 months & melon		Crispy fried calamari, garlic mayonnaise & lemon	

SALAD

We are committed to using the finest produce, seasonal where possible, when making our salads we always use the freshest possible ingredients.

TRICOLORE	£8.95/£13.75	GRANCHIO	£13.50/£18.50
Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)		Hand-picked Devonshire crab & avocado, gem lettuce, brown crab mayonnaise, lemon & toasted ciabatta	
CESARE	£9.25/£13.75	SPINACI	£8.95/£13.50
Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & pecorino cheese		Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing	
CAPRESE	£8.95/£13.50		
Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)			

PIZZA

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace. Made from slow rising dough, hand stretched and baked in our oven at a high temperature to form a perfect and easily digestible crust.

SALMONE AFFUMICATO Smoked salmon, mascarpone, mozzarella & rocket	£14.50	FIorentINA Spinach, free range egg, tomato, mozzarella & pecorino cheese (v)	£13.50
POLLO Marinated & grilled chicken, mozzarella, tomato & fresh basil	£13.95	RUSTICA Chargrilled Mediterranean vegetables, mozzarella, rocket & goats cheese (v)	£11.95
CAPRICCIOSA Italian ham, mozzarella, chestnut mushrooms, artichokes & olives	£13.50	PICCANTE Spicy Calabrian sausage, roast red pepper, tomato & mozzarella	£14.50
NAPoletANA Italian sausage, friarielli, mozzarella & chilli	£14.25	MARGHERITA Mozzarella, tomato & fresh basil (v)	£11.00

PASTA

Pasta is synonymous with Italy, overshadowing every other feature of Italian cuisine as the most iconic and widely celebrated. From gnocchi and cannelloni to ravioli and lasagne, pasta is a guaranteed way to bring comfort and joy to the dinner table.

FARFALLE AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£14.25	LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf Italian parsley	£16.95
TROFIETTE CON POLLO Grilled chicken, vegetables, pecorino cream & pine nuts	£14.75	SPAGHETTI AI FRUTTI DI MARE Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£18.25
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£27.50	SPAGHETTI ALLA CARBONARA Old fashioned style with cream, free range egg, pancetta, flat leaf Italian parsley & pecorino cheese	£13.75
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£13.75	SPAGHETTI ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£16.75
PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf Italian parsley (Ve)	£10.50		

AL FORNO

The heart of the Italian kitchen, is the oven, and Italy has a long tradition of cooking al forno, which continues today. That's why this method is at the heart of our menu producing our classic al forno dishes.

LASAGNE	£13.75	PARMIGIANA DI MELANZANE	£12.25
Slow cooked beef ragù, béchamel, tomato, pecorino cheese & fresh basil		Baked aubergine, mozzarella, pecorino cheese, tomato & basil (v)	

RAVIOLI

Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neapolitan 'OO' flour, fine semolina, free range eggs, olive oil & sea salt.

RAVIOLI DI GRANCHIO	£11.75/£16.95	RAVIOLI SPINACI	£10.50/£14.95
Hand-picked crab, chilli, lemon & shellfish butter		Spinach, ricotta cheese, butter & almonds (v)	

RISOTTO

Our risotto is made from 100% finest Arborio rice from Lombardia, Italy. Enjoy.

RISOTTO AI FRUTTI DI MARE	£10.75/£16.00	RISOTTO ASPARAGI	£8.95/£13.75
Isle of Man scallops, king prawns, mussels, white wine & chilli		Asparagus, broad bean, leek & pecorino cheese (v)	

PESCE E CROSTACEI

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles. We've developed strong partnerships with small independent family run suppliers, like Chapman's of Rye on the south coast of England, to ensure we get the best fish direct from their boats.

GAMBERONI CON 'NDUJA CALABRESE	£25.25	SPIEDINI DI PESCE	£22.00
Calabrian style wild red king prawns, olives, spicy tomato sauce & toasted ciabatta		Skewered line caught swordfish, Isle of Man scallops & king prawns with spicy tartare sauce	
MERLUZZO	£21.50	SALMONE AGRODOLCE	£20.75
Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli		Sweet & sour grilled salmon, roast new potatoes, peppers, garlic & rosemary	
BRANZINO	£21.75	ARAGOSTA	£27.50/£49.50
Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon		Half or whole lobster, garlic & parsley butter, house cut chips	
PESCESPADA	£21.50	PESCE DEL GIORNO	£POA
Grilled line caught swordfish, friarielli, lemon & fresh herbs		Market fresh fish of the day, ask your server for details	

BISTECCA

Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, prime cattle are hung for up to 10 days before our cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days. This results in a greater concentration of flavour and produces a far more tender, succulent steak.

ABERDEEN ANGUS & HEREFORD AGED 28 DAYS

Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

RUMP (225g)	£19.95	RIBEYE (225g)	£23.75
SIRLOIN (225g)	£21.95	FILLET (225g)	£27.95

BUTCHERS CUTS AGED 35 DAYS

*Native British breeds dry aged up to 35 days - ideal for sharing.
House cut chips, choice of sauce*

TAGLIATA DI MANZO (800g)	£64.75	BISTECCA FIORENTINA (800g)	£64.75
Bone in prime rib, one of the finest steak cuts, tender with a wonderful rich flavour (for two to share)		Sirloin on one side of the bone & fillet on the other. Best of both worlds (for two to share)	

CHATEAUBRIAND (450g) £64.75

The prized cut from the fillet head, served with roast tomatoes & mushrooms (for two to share)

SPRING CREEK RANCH ALBERTA, CANADA

*Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada.
Hand selected from artisan Angus beef farmers.*

RIBEYE (300g/500g)	£37.50/£62.50	SIRLOIN (300g/500g)	£36.00/£60.00
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SAUCES

PEPPERCORN SAUCE	£1.95	PORCINI MUSHROOM SAUCE	£1.95
BLUE CHEESE SAUCE (v)	£1.95	SALSA VERDE (v)	£1.95

CARNE

Passionate about provenance, our team of skilled butchers source the very best meat & poultry, fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.

BRACIOLE DI VITELLO (340g) Rose veal chop, tomatoes, fennel, red pepper & capers	£27.95	POLLO ALLA VALDOSTANA Crispy fried breaded chicken, DOP Parma ham, mozzarella, peperonata & basil pesto	£18.95
ANATRA Crispy slow cooked duck, spinach, Grand Marnier & orange sauce	£18.95	VITELLO ALLA MILANESE Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	£27.95
AGNELLO ARROSTO Roast lamb rump, creamed potato, spinach, broad beans, peas & mint	£20.75	POLLO ALLA CACCIATORE Hunter's style chicken breast, tenderstem broccoli, tomato, chilli, pancetta & rosemary	£17.50
POLLO AI FUNGHI Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£18.50		

SIDES

We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.

PATATE Roast new potatoes, peppers, garlic & rosemary (Ve)	£4.50	BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£4.75
FRITTE House cut chips	£4.00	INSALATA DI POMODORO Tomato & basil salad, balsamic dressing (Ve)	£4.50
PURÈ DI PATATE Pecorino creamed potatoes (v)	£4.50	PEPERONATA Roast peppers, fennel & tomato (Ve)	£4.50
ZUCCHINE FRITTE Courgette fries	£4.50	INSALATA DI RUCOLA Rocket & matured Italian cheese (v)	£4.50
VERDURE Broccoli, beans, peas & basil butter (v)	£4.50	INSALATA DELLA CASA Gem lettuce, radicchio, tomato & rocket (Ve)	£4.50
SPINACI Spinach, garlic & chilli (Ve)	£4.75		

A discretionary service charge will be added to your bill.



ANTIPASTI DI MONTAGNA

*Italian artisan cured meats, salami & cheeses -
Parma ham, Coppa di Parma, bresaola, salame
Napoli, buffalo mozzarella, pecorino, buffalo
ricotta, balsamic onions, Lombardi peppers,
ciabatta bread, garlic & rosemary focaccia,
Sardinian flatbread, grissini & basil pesto*

Antipasto literally means “before the meal” and is usually the first course of a formal Italian meal. Let’s not beat about the bush here, the platter is a complete homage to the Italians love of meat, cheese and bread. Typical ingredients of a traditional antipasto include cured meats, olives, pepperoncini, mushrooms, anchovies, artichoke hearts, various cheeses, pickled meats, and vegetables in oil or vinegar, with some freshly baked bread on the side... We garnish ours with Lombardi peppers and balsamic onions. But basically, it’s a triumph, of meat, cheese... and bread.
Italian style.



MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

At Piccolino we celebrate the spirit of this humble peasant dish, traditionally made using leftover bread and vegetables, whilst freshening the recipe. To our hearty borlotti soup infused with thyme, rosemary and bay, we add finely diced courgette and dark cavolo nero. A drizzle of extra virgin olive oil and a garlic-rubbed croûton add to the experience.



OUR SOMMELIER RECOMMENDS: Merlot Monferrato Rosso

A medium-bodied red wine exuding elegance of oaky and ripe red fruit aromas.

OUR SOMMELIER RECOMMENDS: Riesling Langhe
Perfectly dry with aromas of lime leaf and a very lively acidity. A perfect accompaniment to this dish.



GRANCHIO PICCANTINO

Dressed Devonshire crab, chilli mayonnaise, lemon & toasted ciabatta

A respect for fine ingredients is at the very heart of Italian cuisine, and our fabulous Devonshire crab requires a gentle touch. Fished from the clear waters of the South Coast, our brown crab is served from the shell with a spicy mayonnaise that perfectly complements the sweet white meat and salty brown meat. A few crisp leaves, a wedge of lemon and our chargrilled ciabatta bread is all that we add - everything you need to enjoy it at its best.

OUR SOMMELIER RECOMMENDS: Riesling Langhe

This wine has a flavour intensity and high acidity which matches the sweetness and succulence of the scallops and the spiciness of the Calabrian sausage.



CAPESANTE

Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli

This is an all-time favourite at Piccolino, with both the team and our guests. We gave this star of our starters a break for a while, and now it's back with its fiery combination of sharp chilli, crunch from the broccoli and creaminess from the scallops. The scallops are fished from the clean, clear waters that surround the Isle of Man, pan seared to seal in their flavour, served with tenderstem broccoli and dressed with an exquisite chilli and garlic butter. Sweet, sharp and full of flavour.

FEGATINI ALLA CREMA

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

Our classic dish from the Piccolino archive is a perfect marriage of rich flavours. The gamey chicken livers gently sautéed in aromatic Marsala wine mingle with tart fresh grapes and creamy pine nuts.

Our crisp bruschetta, made from loaves baked in house every day, is the perfect vehicle for the rich and fragrant sauce. Squisito.



OUR SOMMELIER RECOMMENDS: Greco Di Tufo DOCG
Aromas of pear, green apple and citrus peel. Refreshing on the palate with a lively crisp finish.

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & melon

Just as strawberries and cream is an English pairing made in heaven, this is the absolute classic Italian one. The combination of sweet sticky melon complements the saltiness of the Parma ham.

Parma ham is a dry-cured ham that is thinly sliced and served uncooked. We source ours direct from D'autore in Parma, Italy, who are renowned for their quality ham.

OUR SOMMELIER RECOMMENDS: Frappato Nicosia

A pleasant red wine which comes from Sicily. The light tannins and the low alcohol content will match with the sweet and sour flavour combination of ham and melon.



TRICOLORE

Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)

The flavours and colours of Italy, on one plate. Essentially a Caprese salad from the glitzy Isle of Capri, now with the addition of avocado. Fresh Campanian buffalo mozzarella which oozes milk as you tear it open, plump sun-drenched tomatoes, fresh basil leaves and sliced avocado, all dressed with extra virgin olive oil. It might look simple, but it's the quality of ingredients that makes this salad so special.



OUR SOMMELIER RECOMMENDS: Bianchetto del Metauro Crespaia

This is a delicate white wine which is an ideal accompaniment with this delicately flavoured dish.

OUR SOMMELIER RECOMMENDS : Pinot Grigio Bottega

Grilled chicken has a pronounced aroma due the cooking method, so the Pinot Grigio works with the meat due to its medium acidity and alcohol content. Have one mouthful of pizza, then a sip of wine, and you will understand how that works on your palate.



PIZZA POLLO

Marinated & grilled chicken, mozzarella, tomato & fresh basil

All Italians will probably react with horror that we have created a pizza with chicken on it. It's such a no go, ingredients wise. Generally speaking, Italians top their pizzas with grilled, roasted or raw vegetables, different cheeses, tuna and cured meats, but they *never* put meat or chicken on their pizza, the only exception being sausage. So, why have we torn up the pizza rule book? Because you Brits love chicken and you love pizza. So, we marinate the chicken in rosemary to retain its succulence and top it on an otherwise classic margherita pizza, and "ecco qua", a pizza to satisfy the English taste buds. Enjoy!

PIZZA RUSTICA

*Chargrilled Mediterranean vegetables,
mozzarella, rocket & goats cheese (v)*

A classic from Naples; the birthplace of pizza. Here at Piccolino we make our very own pizza dough under the guidance of our master baker and world pizza making champion, Neapolitan chef Davide Argentino. Using a blend of fine Italian flours, the dough is freshly made by hand each day by his team of in-house bread makers.

This topping is a classic combination of slow roasted aubergine, peppers and courgettes, marinated in olive oil and finished with creamy mozzarella and goats' cheese.

OUR SOMMELIER RECOMMENDS: Sauvignon Blanc Matri Vernacoli

The pizza dough and the vegetables flavours play a secondary role when compared to the strength of the flavour of goats' cheese. Thus, the green character of the Sauvignon Blanc will be a great balance with the strong and delicate aromatics of the vegetables in this dish.





OUR SOMMELIER RECOMMENDS : Verdicchio dei Castelli di Jesi Monteschiano

The ingredients used in this dish reveals some flavour complexity, with the creaminess of the mild cheese, earthy spinach, woody sage and the crunch of the almonds. In this case it's good to match with a wine with high acidity and flavour complexity, exactly as this Verdicchio has.



RAVIOLI SPINACI

Spinach, ricotta cheese, butter & almonds (v)

Ravioli has been filling our Italian fore-fathers' tummies for over 500 years, and the pasta was probably hand made by their Nonna's even then. Ours are also handmade in house using our very own recipe pasta for this classic dish. For autumn and winter this year, our filling of choice is wilted spinach and buffalo ricotta from Salerno, Campania. Each dish is cooked to order, and our chefs finish them with a touch of butter infused with fresh sage and toasted almonds.

FARFALLE AL SALMONE

Smoked salmon, asparagus, lemon & herb mascarpone

Ribbons of smoked salmon bound with a rich creamy sauce, asparagus, peas and aromatic herbs, combined with al dente farfalle pasta. Eat with a glass of something chilled and enjoy. Farfalle is derived from the Italian word for butterfly and as the icon of Italian cinema Federico Fellini himself said, "Life is a combination of magic and pasta." With this dish, we couldn't agree more.



OUR SOMMELIER RECOMMENDS: Château Ikon

A great example of rosé from the Provence region of Southern France. The fruity and floral aromas will go well with the flavours of this creamy dish and its delicate flavours.

SPIEDINI DI PESCE

Skewered line caught swordfish, Isle of Man scallops & king prawns with spicy tartare sauce

Our succulent skewers of the finest seafood sing with the fragrant flavours of the Med: sweet aniseed of fennel, floral oregano leaves, fiery chilli and zingy lemon zest. A flash over our charcoal grill is all that's required for the marinated swordfish, plump scallops and juicy prawns. Our rich tartare is spiked with the classic dill, capers, gherkin and shallots plus a spicy sprinkle of chilli.



OUR SOMMELIER RECOMMENDS : Friulano Colli Orientali

Dry and delicately floral with green apple and hints of almond

OUR SOMMELIER RECOMMENDS : Bardolino Le Vigne di San Pietro
A red wine from Veneto with medium tannins and alcohol which matches the medium juiciness of the dish.



POLLO ALLA CACCIATORE

Hunter's style chicken breast, tenderstem broccoli, tomato, chilli, pancetta & rosemary

“Cacciatore” means hunter in Italian and every family in Italy makes this dish at least once a week. Whenever anyone orders this, the aroma fills our kitchen and restaurant, and reminds us of home. It's packed full of flavour from the smoky pancetta, rustic tomato sauce and white wine. The chicken breast is slow cooked in the rich sauce which delivers its big flavours. We've added our favourite green vegetable, tenderstem broccoli too, making this a perfect family friendly supper for any night of the week. Order this with a large glass of Italian red and ask your server for warm crusty ciabatta bread to soak up the sauce.



CHATEAUBRIAND (450g)

The prized cut from the fillet head, served with roast tomatoes & mushrooms (for two to share)

A classic from the heart of the menu, the prized cut from the head of the fillet, deliciously soft and tender, served with roast tomato and mushrooms, this steak is ideal for sharing. Cooking over charcoal adds an extra smokiness to the steak, so ideal for the barbecue. We recommend this steak cooked medium rare, never well done! It's a fantastic looking dish and will take centre stage, if you want to add a bit of theatre, you could always carve the steak at the table.

OUR SOMMELIER RECOMMENDS:

Brunello Di Montalcino DOCG

A full-bodied red wine, rich on the palate with a fruit-packed finish. This wine will pair beautifully with the steak.



OUR SOMMELIER RECOMMENDS : Friulano Visintini

This wine is high in acidity and presents with a pleasant minerality on the palate and makes the wine medium in body. The dish has complex flavours and this wine will work beautifully with that.



SALMONE AGRODOLCE

Sweet & sour grilled salmon, roast new potatoes, peppers, garlic & rosemary

Salmon is not a fish that is regularly caught off the coast of Italy, but nonetheless it is one that is growing in popularity amongst Italians, its health benefits being cited as one of the reasons. At Piccolino, we love salmon, it's healthy, it's oily and it works beautifully in agrodolce, the Italian term for sweet-sour. We serve it with roasted new potatoes and garlicky red peppers.

The sweet and sour glaze complements the vegetables too.

AGNELLO ARROSTO

Roasted lamb rump, creamed potato, spinach, broad beans, peas & mint

Contrary to what you may think, Italians have the same fervour for Sunday lunch that the English do, but what they have on the menu will differ to what you have in England. However, this roasted lamb rump is good enough to be served at any Italian or English table! Our chefs roast the rump, slice it into strips and serve atop a pile of creamy mashed potatoes. Then instead of serving with the traditional pairing of mint sauce, our chefs have created a minty vegetable broth comprising of peas, spinach and broad beans, which is simmered before being gently spooned around the mash. It's still roast lamb, but it's a very grown up version.



OUR SOMMELIER RECOMMENDS: Fiano d'Avellino

This white has a complexity which will match with the intense aroma intensity of the lamb and vegetables. The juicy succulence of the meat also needs to be balanced by a wine that has a decent alcohol level. In this instance, this one weighs in at 13%.

ANATRA

Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

This dish has featured on our menu many times over the years and is a real favourite. Duck and orange are also an unbeatable flavour combination. All of the duck legs we use are prepared by our own in-house butchers and are from the Grand Ouest region in France, an area renowned for its quality. We infuse the legs with star anise and slow cook them at 78 degrees centigrade for 10 hours to both retain the flavour and tenderise the meat. We then serve these crispy duck legs with baby spinach sautéed in garlic, fresh orange segments and our own recipe orange and Grand Marnier sauce.



OUR SOMMELIER RECOMMENDS: Chardonnay Langhe Marchesi di Gresy

This duck dish has lots of intense and persistent aroma characteristics. The pairing will be great as this is a wine high in acidity which matches those intense aroma characteristics and lingers long on the palate.

OUR SOMMELIER RECOMMENDS : Grillo Family & Friends

The dish has a very complex aroma character so it's very important to use a complex wine that is aged in oak. For that reason, this wine will deliver on the amazing combination on the palate of the Veal and the Grillo.



BRACIOLE DI VITELLO (340G)

Rose veal chop, tomatoes, fennel, red pepper & capers

Veal has been called 'the chameleon' of the kitchen, it adapts to almost any flavour with ease and goes with sage, rosemary, thyme, tarragon, lemon, orange, tomatoes, white wine, Marsala, cream, prosciutto or Parmesan cheese. If these ingredients suggest Italy it is hardly surprising, considering that Italians eat the most veal of any nation, around 15.4 pounds a year per person. It is light on the stomach, it cooks quickly and is lovely served cold. In this dish though we think it works perfectly with the piquancy of the capers and sweetness of the raisins and honey.

Our sides are all selected to complement your main meals.

PATATE

Roasted new potatoes, peppers, garlic & rosemary (Ve)

And who doesn't love roast potatoes? Ours are served with a "salsa" of peppers cooked in rosemary and garlic.

SPINACI

Spinach, garlic & chilli (Ve)

Fresh wilted spinach tossed in olive oil, garlic and chilli.





VERDURE

Broccoli, beans, peas & basil butter (v)

Fresh & vibrant green vegetables tossed in shallot butter with freshly torn basil.

PEPERONATA

Roast peppers, fennel & tomato (v)

This is a classic Italian side, our “salsa” made with grilled fresh red peppers mixed with fennel, tomatoes, celery and capers, sweetened with raisins and honey and sharpened with mint and lemon zest.

INSALATA DI POMODORO

Tomato & basil salad, balsamic dressing (V)

Ripe beef tomatoes, sliced red onion and fresh basil dressed in our own recipe vinaigrette.





CRESPAIA



NEGOZIO VINO



iKon

VILLA SPARINA





WINES

“All wines should be tasted; some should only be sipped,
but with others, drink the whole bottle.”



AIN'T NO MOUNTAIN HIGH ENOUGH ...

A bottle of red, a bottle of white, it all depends on your appetite. And at Piccolino, we have the pick of the best of both, so you'll never leave thirsty!

Bottega Vinai Trentino Gewürtztraminer

The Valle dei Langhi is in Trentino, in the foothills of the Dolomites and to the north of Lake Garda, an area equally stunning as it is exceptional wine making country. The variety is Gewürtztraminer, a grape that's thought to originate from Austria and produces deliciously aromatic wines that pair well with fish and mildly spicy dishes.

Bottega Vinai is a range from the brilliant co-operative producer, Cavit, who have been making wine in the region since the '50s. This Gewürtztraminer has intense aromas of rose petal and lychee, which are typical of the variety, as well as hints of citrus peel and ginger. On the palate, it has plenty of ripe exotic fruit flavours, fresh acidity and subtle floral characteristics.

Fondo Filara Etna Bianco

The great thing about Sicily is that the island has everything you might be looking for: sun, sea, culture, history, great food and... of course, its iconic symbol which happens to be the second highest peak in Western Europe. Mount Etna towers over the city of Catania, the locals call her "Mongibello", meaning beautiful mountain, and they are forever grateful for her volcanic deposits in their mineral rich soil. During the winter months its snow-covered slopes make for respectable skiing in the morning and by the early evening, you can be sipping fine wine in the

sunshine by the coast. So, what better to sip than a glass of Etna Bianco?

This crisp, mineral, and organic white is grown on the soils surrounding the famous volcano. Its nose is pronounced and complex with savoury, nutty aromas and hints of spice. On the palate, think lightly honeyed peaches, crisp minerality and juicy acidity. We recommend this wine to pair with a fish dish of your choice.

Colla Nebbiolo d'Alba 'Drago'

Poderi Colla is a small family-run winery with a big reputation. The winery may only have been established in 1993 but the family has wine running through their blood, and they also take sustainability just as seriously as they do their wine. Their guiding principle is to make the purest possible product, with the lowest possible impact on the environment.

It's with good reason that the family are icons of Piedmont, which is nestled on the doorstep of the Alps. Nebbiolo is one of the symbolic grape varieties of the region and if you're looking to treat yourself, then this is the wine for you. Delicate and aromatic, with layers of redcurrant and ripe red fruit, it's palate packs a punch with lots of sour cherry, and notes of leather. It's big and bold, so pair it with grilled red meat and delight in a match made in heaven!



OUR SEASONAL WINE S

Enjoy our sommelier's recommendations on our terraces, at the bar, or seated in the restaurant, wherever your mood and the weather take you.

Nerognolo Colli Pesaresi by Crespaia

The geographical diversity of Italy offers a wide range of flavours, colours and aromas, including Sangiovese from Pesaro hills wines in Marche Region. Crespaia was established in 2011 and is nestled among the olive trees and the rolling hills encircling the town of Fano. Despite it being a young establishment, it deeply cherishes and values its long-standing heritage. In Italian, the name Crespaia evokes images of the rippling creases of the sea (increspature), and the farmyard (aia).

The Crespaia winery has been attentive to environmental sustainability and has completed its conversion to organic farming, aiming at a production in full harmony with nature. They don't use chemical products in the vineyard or in the winemaking process and pay careful attention to the environment also through the use of recyclable materials and super light bottles weighing only 410 grams.

The lady who has made all this possible is Shayle, an Australian who looks after the vineyard and puts lots of love in everything she does. At harvest time the bunches are handpicked and laid in small crates to avoid bruising the berries and ensure that only the best are selected.

The Nerognolo is a red wine made with 85% Sangiovese and 15% Montepulciano. The grapes grow at a height of 160 metres, and the vines are south-west facing. After being picked and fermented, the wine is aged for 9 months in stainless steel tanks before being bottled and sold. The result; a deep, brilliant ruby red in colour wine, the perfume is intense and fruity, it's pleasantly tannic, becoming smoother with age. We recommended you pair it with the more complex dishes on the menu due to the intense aroma's characteristic and firm tannins, like the Bracirole di Vitello.

Refolà by Vigne di San Pietro

Le Vigne di San Pietro is a unique "island of land" in the Veneto region, located in the North-Eastern part of Italy. This winery was founded in 1980 by Sergio and Franca Nerozzi. Sergio decided to relocate his family from the busy city to the countryside, looking for a place of beauty and serenity as well as productive land. After two years of patient research, Sergio brought the family to Le Vigne di San Pietro, which is strategically located between Lake Garda and the beautiful city of Verona.

The soil is exceptionally suited for the production of wine, and the consistently high quality of production that they have been achieving over the years, speak for Le Vigne di San Pietro's uniqueness in many ways. The soil is composed of a mix of clay, limestone, and is rich in minerals. The microclimate is influenced by nearby Lake Garda which enhances the grapevines' qualities. The vineyards are surrounded by a small forest of diverse tree species, creating a rich biodiversity which again is instrumental for the balanced growth of the vines.

San Pietro vineyards spread over 4 hectares, the grapevines are Guyot trained, planted from north to south and are a mixture of Cabernet Sauvignon and Merlot which are dried in keeping with a Verona winemaking tradition, for 30 days by the local winds from the Garda Lake (called "Refolo"). Then the Cabernet grapes are de-stemmed, pressed and fermented with their skin on in steel tanks for 10 days. The wine is then aged 12 months in new oak barrique, bottled and cellared for 24 months before being sold. The production is limited to 5000 per year, so this is a full bodied highly desirable wine with the intensive colour and character of the Cabernet Sauvignon and the elegance of the Merlot grape variety. The wine is very long and intense on the palate and pairs beautifully with aged cheese like pecorino or with roasted lamb or steaks.



Friulano Colli Orientali by Visintini

Next we have an elegant and dry white, perfect as an aperitif on one of our terraces. Our wine producing partner Andrea Visintini winery's history dates back to medieval times in 1290 and occupies a coveted position on the hills of Corno di Rosazzo on the southern side of the DOC Friuli Colli Orientali, close to the DOC Collio area. Andrea's great-grandfather Domenico acquired the property in 1884, and for the next 100 years, the property underwent substantial changes, till in 1973 Andrea inherited and rejuvenated the winery. Now it is run by Andrea's son Oliviero and daughters Cinzia and Palmira, who are carrying on the traditions and passion for wine that have run through the it for over a century.

The grapes used to produce our Friulano Visintini are hand-picked and the fermentation follow 7 months of maturation in steel tanks with several bâtonage. After the wine is filtrated, and bottled, it's aged in the bottle and the end result is pale yellow in colour, edging towards apple green with the nose hinting at almonds, apples and flowers and the flavour is dry, salty, fruity of apple and almond with a moderate acidity.

Thanks to its character it is excellent as an aperitif, with Parma ham, with asparagus, risotto and soup

Grillo Family & Friends by Feudo Maccari

Located in Noto on Sicily's south-eastern tip near the town of Avola, the Feudo Maccari wine estate was acquired by Antonio Moretti Cuseri, who also owns the Tuscan Tenuta Sette Ponti estate, and his daughter Monica in 2000.

This region in Sicily has extremely fertile volcanic soils, thanks to Mount Etna and in 2002, after extensive trials to find the most suitable whites for the region's volcanic and limestone soils, 18 hectares of the Grillo grape were planted. This was in addition to around 50ha of existing Alberello (bush training) plantings of Nero d'Avola and Syrah dating back to the early '80s. These varieties flourish here, producing a portfolio of elegant and well-structured wines.

"Nero d'Avola" you may recognise, as it's the grape most people associate with Sicilian wines. However, we are interested in the Grillo grape. The wine is fermented in oak barrels for at least 16 days. Maturation then takes place in French oak barriques for at least 6 months and a further 6 months in the bottle. The result; a restrained and complex nose with hints of dried fruit, orange peel and papaya. Ripe stone fruit characters and spicy oak lead to a creamy, textured palate and a long, savoury finish which makes it perfect with white meat, fish and pasta and goats' cheese.

PROVENÇAL ROSÉ

Rosé wine is incredibly easy to drink, but that's not to suggest it is uncomplicated as there are complexities within the subtleties, but in all honesty, we could easily knock back a glass in less than 5 minutes.

However easy it is to dismiss rosé compared to juicy reds and complex whites, let's take a moment to really get under the grape skin, and unearth some facts about the wine, and its most famous rosé-producing regions, Provence.

First of all, it's called Provence because of the Romans.

The Romans liked to conquer things and then rename them. The area that became "Provence" was known by the Romans as "Provincia Nostra," meaning our province, kind of like a bit of a finders-keepers situation. Provence was actually one of the first established vineyard regions in France. Oh, and you have to pronounce it like you're some kind of posh know-it-all (Pro-vahns).

Provence has been producing wine for nearly three millennia.

That picture of the bottle of Provençal rosé on the other page is part of a 2600-year history as this region has been making wine since about 600 B.C., when the Ancient Greeks founded Marseille.

After the fall of the Roman empire, monks took over winemaking.

Exactly as in the history of beer making, monks were actually the ones who kept winemaking traditions alive from the 5th to the 12th Century A.D., producing wine in order to fund their monasteries.

Rosé makes up about half of all Provençal wine production.

Provence isn't just about delicate rosés, the region also produces both light and dark reds. But rosé makes up roughly half of all Provençal wine production.

Château D'Esclans is the most expensive rosé in the world. (*According to the internet)

Most rosé is moderate in ABV (averaging 12%) and in price, since rosé is more often intended to be an easy drinking, fresher wine (less contact with grape skin means lower tannins and generally much subtler flavours than you'd get with a red wine). But that doesn't mean rosé can't get up there in price. The world's most expensive rosé is noted as the Château d'Esclans, which is a beautiful estate in the Var. It retails for an eye watering amount, which could require a small bridging loan to buy. Luckily they also sell wines which start at a more manageable £20.

Even A-listers make Provençal rosé.

The now defunct "Brangelina" owned a vineyard in Provence and their rosé is called "miraval", which can cost around £20... more than a DVD of Tomb Raider. Only you can tell us which one was worth the money...

Provençal rosé isn't "light" on flavour.

The distinguishing feature of Provençal rosé is its lighter colour, an incredibly delicate pink that can sometimes verge on clear. But that doesn't mean Provençal rosé lacks complexity, largely thanks to the grapes used in its production; Grenache, Cinsault, and Mourvedre, to name a few. You can taste anything from classic berry flavours to citrus notes, florals, bracing minerality and even spiciness.

Provence can compete with other wine making regions with their "special Provençal terroir".

When you think of Provence, you probably instantly picture beautiful lavender carpeted countryside. Although these herbs do flourish in Provence, they don't really influence the flavours of the rosé. What's much more essential to its terroir are the two major geological structures that make up the foundation of the region's topography: limestone (and clay) and crystalline.



Provence even has its own special wind.

Actually, strictly speaking it has several special winds, but the most famous one is called The Mistral, which carries cool air as it flows over the Alps. The most important thing about the Mistral is its dryness as excess humidity can be bad news for grape vines.

If you're drinking rosé straight out of the fridge, you're doing it wrong.

Both Provençal rosé producers and our sommeliers recommend these wines be chilled, but not cold. The optimum temperature would be 7 to 10 degrees Celsius, and your fridge is generally somewhere in the -1's, so we advise you take it out 15 to 20 minutes before you want to start drinking, to really enjoy that drink that's steeped in 3000 years of history.

iKon Rosé by Château Hermitage St Martin

We enjoy an exclusive relationship with winemaker Guillaume Enzo Fayard, which means our restaurants are the only place you can try this exquisite wine. A blended wine of 60% Grenache Noir, 40% Cinsault. The French Château Hermitage Saint-Martin is located at La Londe, in the Côtes-de-Provence appellation. The estate is run by Guillaume, who bought the Château Saint-Martin la Toche in 1999 and renamed it Hermitage Saint-Martin.

Although he presides over nearly 30 hectares in total, only 12 are currently planted with vines, mainly Mourvedre and Grenache with the addition of some Cabernet Sauvignon, Cinsault and Rolle (aka Vermentino). The vineyards are farmed organically and enjoy a superb south-east facing aspect overlooking the Cuers valley. The grape varieties selected here enjoy very favourable weather conditions and optimal sunshine, 265 days a year!

This rosé reveals great freshness and surprising minerality. At once rich and complex, it will astonish you, going perfectly with fine fish dishes as well as lobster and scallops. Great for lovers of rosé, this wine will surely be the icon of your meals!

DOLCI E FORMAGGI

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder
£7.50

TORTA DI PASSIONE

Vanilla cheesecake, passion fruit sauce
£7.50

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)
£7.50

TORTA CAPRESE

Dark chocolate & almond tart, vanilla ice cream (v)
£7.50

PANNA COTTA

Vanilla cream, amaretto, fresh strawberries, aged balsamic, hazelnut biscotti
£7.50

CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)
£7.50

AFFOGATO

Amaretto, espresso coffee & vanilla ice cream (v)
£6.75

FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits
£8.75

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico (v)
£4.50

TORTE SPECIALI

Handcrafted speciality cakes from our dolci counter served with your choice of ice cream

PISTACHIO & PRALINE CAKE

Pistachio & praline mousse, raspberry jelly & crushed pistachio
£5.50

RASPBERRY FRANGIPANE MOUSSE

Raspberry mousse, raspberry frangipane tart
£5.50

OPERA

Dark chocolate ganache, Cointreau syrup, sponge, coffee buttercream & chocolate glaze (v)
£5.50

BERRY TART

Crème pâtissière, fresh berries & apricot glaze (v)
£5.50

LEMON MERINGUE TART

Lemon curd & toasted meringue
£5.50

DARK CHOCOLATE TART

Orange marmalade jelly
£5.50

GELATI E SORBETTI

All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley by our skilled pastry chefs, led by Antoine Quentin

Served with home baked hazelnut biscotti (v) £6.75

VANIGLIA

Vanilla ice cream

CIOCCOLATO

Chocolate ice cream

MORA

Blackberry ripple ice cream

NUTELLA

Chocolate & hazelnut ice cream

LIMONCELLO

Limoncello ice cream

MANGO

Mango & vanilla iced yoghurt

ARANCIA ROSSA

Aperol & blood orange sorbet (Ve)

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 on request.

A discretionary service charge will be added to your bill.

OUR DESSERT MENU

.....

Italians have a phrase... “tutto finisce a tarallucci e vino”,
which translates as it all ends with biscuits and wine.

It basically means not to worry, everything's going to be just
fine; except that in Italy, it comes with some biscuits and
wine. We can't agree more. Except at Piccolino, we would
also add in all these delicious desserts too...



PANNA COTTA

*Vanilla cream, amaretto, fresh strawberries,
aged balsamic, hazelnut biscotti*

Panna cotta, (Italian for cooked cream) is a dessert generally believed to have originated in the Northern Italian region of Piedmont although now it is eaten all over Italy.

Here at Piccolino we make these fresh in-house to our own recipe every day. Served with balsamic glazed strawberries and home baked biscotti on the side, it's light and decadent at the same time.

TORTA DI PASSIONE

Vanilla cheesecake, passion fruit sauce

All our desserts, pastries and ice creams are freshly prepared by our skilled pastry chefs in our Cheshire bakery, headed up by Antoine Quentin. This cheesecake is one of our classic desserts and has been featured on our menu over many years. This season we serve it with a fresh passion fruit coulis.

OUR SOMMELIER RECOMMENDS: Moscato Passito Palazzina

It has a nose of intense lemon curd, marmalade, and orange peel with fragrant honeysuckle notes. The palate has lots of ripe apricot and acacia honey characters with honeyed sweetness, well-balanced by a fresh citrus zest bite on the lingering finish, which beautifully complement these desserts.





TORTA CAPRESE

Dark chocolate & almond tart, vanilla ice cream (v)

This perfectly decadent torta has all the rich flavours you'd expect from a dish named for the island of Capri. Ground almonds give the flourless filling a nutty and rich character that carries the dark chocolate perfectly. A scoop of our homemade ice cream made with vanilla pod-infused cream is the only fitting accompaniment.

FORMAGGI

Dolcelatte, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits

From its arid Alpine mountainsides to lush valleys and rocky coastlines, Italy is a nation of contrasts never more evident than in our hand-picked selection of fine cheeses. Served with truffled honey, mustard-marinated fruits, crisp crostini and a sprinkling of crushed walnuts, our cheese plate brings a taste of the varied landscapes, from the mild but complex blue Dolcelatte to the sweet and creamy ricotta to the buttery and crumbly pecorino traditionally made in Sardinia.



PISTACHIO & PRALINE CAKE

Pistachio & praline mousse, raspberry jelly & crushed pistachio

A layered gateau made up of pistachio & praline mousse and raspberry jelly, topped with crushed pistachio nuts. This cake is simultaneously light and decadent, and the pistachios add a lovely crunch to the texture.





BERRY TART

Crème pâtissière, fresh berries & apricot glaze (v)

A freshly prepared berry tartlet with homemade creme patissiere, topped with fresh sweet strawberries and an apricot glaze, each mouthful is a delight of buttery pastry and juicy fruit.



RASPBERRY FRANGIPANE MOUSSE

Raspberry mousse, raspberry frangipane tart

Our stunning almond tart is back on the menu. A sweet pastry tart case filled with raspberry frangipane and topped with a homemade raspberry mousse & fresh raspberries.

DARK CHOCOLATE TART

Orange marmalade jelly

A dark chocolate pastry case filled with homemade chocolate ganache topped with our homemade marmalade jelly and served with fresh vanilla ice cream. Spoon through the layer of marmalade into the ganache, and scoop up the homemade vanilla ice cream for a truly decadent dessert.



PICCOLINO

BAMBINI MENU

(UNDER THE AGE OF 11)

GARLIC BREAD & PIZZA

PANE ALL'AGLIO Mozzarella & smoked provola cheese (v)	£2.50
PIZZA MARGHERITA Mozzarella & tomato (v)	£6.50
PIZZA PEPPERONI Napoli salami, mozzarella & tomato	£6.50
CREATE YOUR OWN PIZZA Don't know what to have? Why don't you create your own pizza. Have a look at the Create Your Own Pizza menu and choose your favourite toppings for your perfect pizza.	£6.95

PASTA & RISOTTO

SPAGHETTI CARBONARA Cheesy pasta with bacon	£7.95
SPAGHETTI POMODORO Cherry tomato sauce (v)	£7.95
TAGLIATELLE BOLOGNESE Slow cooked beef ragù & tomato	£7.95

MAINS

MERLUZZO Roast cod & broccoli	£10.50
POLLO MILANESE Breaded chicken & spaghetti pomodoro	£9.25

All of our mains are served with a choice of house cut chips, mash potato, buttered peas or a house salad (v)

SUNDAY ROAST £8.75

Available Sundays only

Roast chicken or beef, roast potatoes, peas, roasting gravy, Yorkshire pudding

DESSERTS

TORTINO AL CIOCCOLATO Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)	£3.95
GELATO Vanilla or chocolate ice cream, hazelnut biscotti (v)	£2.95

SUNDAE BAR £5.00

Build your own sundae from our selection of homemade ice creams, sauces and sweet treats! Ask your server to see our separate menu

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 on request.

A discretionary service charge will be added to your bill.

Estate AW20

OUR BAMBINI MENU

At Piccolino we believe that a love affair with good food starts young, so we invite the whole familia to share the pleasure of our fine ingredients. Whether they enjoy a classic spaghetti, get creative with our pizza or indulge in Italy's finest desserts, we have something to tempt the youngest of budding gourmets.

SPAGHETTI POMODORO

Cherry tomato sauce (v)

CREATE YOUR OWN PIZZA

Don't know what to have? Why don't you create your own pizza. Have a look at the Create Your Own Pizza menu and choose your favourite toppings for your perfect pizza.

SUNDAE BAR

Build your own sundae from our selection of homemade ice creams, sauces and sweet treats! Ask your server to see our separate menu

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)





CANAPÉS

6 CANAPÉS £11.50 PER PERSON

MERLUZZO CROCCANTE

Crispy cod, lemon mayonnaise & toasted ciabatta

SPIEDINI DI PESCEPADA

Swordfish skewer with salmoriglio sauce

BRUSCHETTA CON GAMBERONI

King prawn, chilli, garlic, flat leaf parsley, lemon & toasted ciabatta

PIZZETTE

Mini flatbread with smoked salmon, mascarpone, mozzarella & rocket

ARANCINE

Crispy mushroom risotto balls, mozzarella (v)

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (Ve)

PIZZETTE

Mini flatbread with tomato, mozzarella & basil (v)

CARTA DI MUSICA

Buffalo ricotta, truffle honey & walnuts

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & melon

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, buffalo ricotta, honey, walnuts & toasted ciabatta

PIZZETTE

Mini flatbread with spicy Calabrian sausage, roast red pepper, tomato & mozzarella

GRISSINI

DOP Parma ham aged 18 months & basil pesto

PASTICCIOTTI

Baked custard tart, butter crust pastry (v)

FRITOLE VENEZIANE

Venetian doughnut, candied fruits, nuts & cinnamon (v)

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A discretionary service charge will be added to your bill.

Estate AW20

OUR CANAPÉ MENU

Seeking a taste of la dolce vita? Look no further than our canapé menu, carefully curated by our chefs to bring bitesize bursts of our finest Italian flavours to any celebration. From exquisitely-formed arancini and perfectly-balanced bruschetta to miniature buttery tarts, we have a flavour of Italy to whet the appetite.

MERLUZZO
CROCCANTE

*Crispy cod, lemon mayonnaise
& toasted ciabatta*

PIZZETTE

*Mini flatbread with smoked
salmon, mascarpone, mozzarella
& rocket*

BRUSCHETTA CON
PROSCIUTTO

*DOP Parma ham, buffalo ricotta,
honey, walnuts & toasted ciabatta*

PASTICCIOTTI

*Baked custard tart, butter
crust pastry (v)*

FRITOLE VENEZIANE

*Venetian doughnut, candied fruits,
nuts & cinnamon (v)*

OUR CANAPÉ MENU





AND NOW, FOR SOME LIGHT REFRESHMENT...

As the seasons change - the one constant is the buzz of the convivial hours of *aperitivo*. With its own distinct soundtrack, a steady rhythm established and painted into an almost sacred ritual over the course of a century. It's the murmur of late afternoon conversation, vivacious laughter, the unscrewing of an Aperol cap, the pop of a Prosecco cork - all coinciding with a day's work being D-O-N-E.

As the days get shorter and the nights get longer, aged brown spirits & digestivi take pride of place alongside flavoured gins and brightly coloured aperitivi bottles. Although Spritz-style and low alcohol drinks remain the go-to, it's renditions of Old Fashioneds and Boulevardiers that excite our bartender's most as vintage cocktails in deinty stemware replace the fruit-forward libations of the summer months, as stories of home-made Nocino (a green walnut liqueur made famous in Emilia-Romagna) become as frequent as those of family-recipe Limoncello.



BASIL GIMLET

*Hendrick's gin with basil, lime, lemon & sugar
(See our make at home feature on page 132)*

STRAWBERRY, POMEGRANATE & ELDERFLOWER SPRITZ

Aperol with Dolin Chamberyzette, pomegranate, Prosecco Primo & soda



LIGURIAN SPRITZ

Fiorente elderflower liqueur & Limoncello with Prosecco Primo & soda





GIN & PEAR IT

Bombay Sapphire with kiwi liqueur, pear nectar & lemon

“ON FRIDAY’S, I PREFER MY ESPRESSO IN A MARTINI...”

...as the famous saying goes. But worry not, at Piccolino, you don’t have to wait to the end of the working week to drink this delicious pick-me-up.

The Espresso Martini was invented by the late and legendary bar tender, Dick Bradsell and the secret to this modern classic cocktail lies in its simplicity. When Dick created the Espresso Martini in London in 1983 at The Soho Brasserie, its ascent to classic status was speedy and now finds itself (or an iteration of itself) rightfully on cocktail lists across the globe.

Dick Bradsell was one of the key people responsible for the resurgence of cocktail culture in the UK and not to mention the creator of both the Bramble cocktail and the rum-based Treacle.

He originally christened the inaugural cocktail as ‘Vodka Espresso’. Legend has it an up and coming supermodel approached the bar

Dick was tending at looking for a cocktail that contained coffee as an ingredient. He effortlessly combined freshly made espresso with a coffee liqueur, vodka and a dash of sugar syrup.

During Dick’s tenure at new (at the time) London haunt The Pharmacy, he changed the drink’s name to ‘The Pharmaceutical Stimulant’ before changing it back to ‘Vodka Espresso’ when he became Match Group’s opening head bartender. The late nineties was a time when cocktails served in stemmed martini glasses were all the rage and many drinks were automatically suffixed by the word ‘Martini’. Dick’s coffee-laced concoction was no different and people began calling it the Espresso Martini, the name stuck and a star was born!

HOW TO MAKE THE PERFECT ESPRESSO MARTINI AT HOME

We believe that this is the perfect Espresso Martini recipe. The freshness of the coffee and a powerful shake is paramount to the success of the final drink.

INGREDIENTS:	METHOD:
<ul style="list-style-type: none"> - 35ml Vodka - 20ml Coffee liqueur (we use Borghetti espresso liqueur) - 30ml Fresh espresso - 5ml Sugar syrup (only for those with a sweet tooth!) 	<ul style="list-style-type: none"> - Add all ingredients to a shaker tin - Fill with quality cubed ice and shake very hard for 8 to 10 seconds - Double strain the contents into a stemmed cocktail glass - Decorate with three coffee beans





BASIL GIMLET

The Gimlet is a light green, lime-heavy cocktail with a rich naval history and a sharp kick. It's origins aren't the most glamorous, scurvy has never been sexy, but it's long been adopted as a sipping drink by the cocktail drinking masses and is so very easy to make. The Gimlet was promoted and drunk by British officers back in the 19th Century. Citrus juice was apparently a gift from the Gods to sailors, as it prevented them from catching scurvy, the brutal, painful and sometimes deadly disease brought about by vitamin C deficiency.

Our Basil Gimlet is a refreshing variation of the classic Gimlet, but we opt for fresh citrus juice and not cordial which is more commonly found in a classic Gimlet. At Piccolino we also then bring the traditional Gimlet to life with the addition of fresh basil leaves. We use Hendrick's gin because we find this brand lifts any gin cocktail. Guests are often drawn to the bright green appearance of this cocktail, associating it with health benefits!

HOW TO MAKE THE PERFECT BASIL GIMLET AT HOME	
INGREDIENTS:	METHOD:
<ul style="list-style-type: none"> - 50ml Hendrick's gin - 15ml lime juice - 10ml lemon juice - 20ml sugar syrup (we use Monin brand) - Handful of basil leaves (aim for 8) 	<ul style="list-style-type: none"> - Jigger the Hendrick's gin into a cocktail shaker - Jigger the lime/lemon juice into the cocktail shaker - Jigger the sugar syrup into the cocktail shaker - Pick the basil leaves and add to the shaker - Fill the shaker with ice and seal the shaker - Shake very hard for 8 to 10 seconds - Break the shaker's seal and fine strain the contents into a stemmed cocktail glass - Garnish with a basil leaf



THE BEST TONIC HAS A LARGE GIN IN IT

Let the drinking be-gin

Malfy Rosa

Since 2016 Malfy Rosa (rosa means pink in Italian) has been carefully made just outside Turin by the family-owned Torino Distillati. The area it is made in, Moncalieri, was better known for liqueur production until Malfy joined forces with a forward-thinking US based company called Biggar & Leith. 1906 was the year the distillery was established by a Piedmontese family called Fratelli Ferrero di Ricardo who traded well throughout Italy, until the Canadian company Seagram purchased it in the late 1960s.

1992 saw a significant development as the technical and operational director of Seagram Italia, Carlo Vergnano, bought the plant from Seagram, setting up Torino Distillati. Until the April 2019 acquisition of Malfy by Pernod-Ricard, Carlo ran the distillery alongside family members, further assisted by their chemist and distiller Denis Muni, and engineer Beppe Ronco. Pernod-Ricard's fledgling partnership with the Vergnanos saw the distillery's output increase and spread Malfy's reach into new markets globally.

The main production of gin is centred around Moncalieri, with a smaller distillery in Santena, where brandies and other distillates are aged and bottled. Starting off life as a small niche product, the founder of Biggar & Leith, a chap called Elwyn Gladstone realised they had only begun to scratch the surface and he hatched a plan to make Malfy a house-hold name.

The Malfy Rosa bottle is strikingly bright and showcases not only the provenance but also the citrus-forward liquid inside it. A vivacious grapefruit mouthfeel leads to a soft juniper back-bone. This is key because Malfy gin expressions are modern-style gins, so being non-juniper heavy means they appeal to wider audience and can also be used as an introduction to the category. Malfy Rosa (41% ABV) is made with Sicilian pink

grapefruits and a rhubarb distillate is added after distillation to give it its distinctive pink hue. This also adds a layer to the flavour profile. The Tuscan juniper and coriander seeds dance with the angelica and orris root, the grapefruit flavour is prominent but far from bitter, making for a perfect gin & tonic, especially with a sliced strawberry a wedge of pink grapefruit.

Villa Ascenti

Gin has been the runaway success story of the industry over the last decade, its growth trend shows no signs of slowing down and late last year we saw the highly anticipated launch of Diageo's premium Italian gin, Villa Ascenti.

Villa Ascenti is rooted in provenance and brings local, fresh ingredients from Piemonte to life. Its use of locally grown ingredients from the foothills of Piemonte, alongside some of the more classic botanicals associated with gin, contributes to a super-premium spirit, which both seasoned gin drinkers or newcomers to the category can enjoy.

To make the gin, Moscato grapes are harvested in August and September, and are then distilled three times. Lorenzo Rosso, master distiller for Villa Ascenti gin at Distilleria Santa Vittoria, enthuses: "On the nose, the mint and thyme are vibrant and refreshing alongside the spice of the Tuscan juniper berries, whilst on the palate, the Moscato grapes really come to life." Enhanced through copper distillation, the smooth, fruity flavour of this distillate rounds off zesty juniper notes to create a velvety, slightly sweet gin.

Try Villa Ascenti in one of our signature gin & tonics at any of our restaurants this autumn and winter.

HOUSE OF COCCHI

The Spirit of Turin

With its iconic range of aromatised wines, revered Italian producer Cocchi paints a clear picture of its origins through flavours typical of its spiritual home in Turin.

Even if you don't realise it, you probably know the taste of vermouth. The deeper notes of the lip-smacking Negroni you've sipped at one of our bars during the much romanticised aperitivo hours or for cocktail aficionados, as the sweetening agent of a timeless Manhattan. *that* unmistakable taste is vermouth, wine fortified with herbs and botanicals to make a drink that's unlike any other.

Vermouth's explosion into the UK bar scene might be a relatively new trend to most, but it's a product that's steeped in history across Europe. Nowhere is this more evident than in Turin, the home of Vermouth di Torino and a stone's throw from the city of Asti, where Cocchi has been making what are arguably the most iconic vermouths in Italy for 127 years. In fact, even today, the city's pride in one of its most loved drinks brands, culminating in thousands of people packing out piazzas, drinking their favourite drink over ice, with soda, tonic or worked into a sensational cocktail.

Turin is the birthplace of Vermouth, and the spiritual home of Cocchi, although the company, which was founded by Giulio Cocchi in 1891, is now located 25km east in the province of Cuneo in Asti, close to the Bava family winemaking estate, who later took over the company from the Cocchi family in the 1980s.

All of this might have jogged memories of that classic Americano you (or perhaps James Bond) spritzed with soda water over ice, during a European city break in the sun.

But recognising it from stirred drinks in the UK makes total sense when you account for the meteoric resurgence of 1920s cocktail culture - as well as the growing trend towards lower-ABV drinks as guests now tend to seek quality over quantity. Cocchi's legendary vermouths were just as highly sought after almost a century ago as they are now, and were key components of Spritzes, Negronis and many other forgotten cocktails which are now romantically reinstated globally as classics in bars across the UK and beyond.

An important factor in Cocchi's global popularity is the sheer variety of products on offer: as well as its classic Vermouth di Torino, a red vermouth used in Count Camillo's Negroni and the timeless Manhattan, it also produces the harder to find bitter version Dopo Teatro Vermouth Amaro, as well as everyone's favourite digestive, Cocchi Barolo Chinato. The Cocchi family actually set in stone the process of buying Barolo wine and adding their own botanical accent, a tradition now used across Italy to make different bottlings of Chinato, loved by all and dreamily delicious when drunk with dark chocolate.

The entire range is a huge favourite among the bartending community across the world for its iconic range of flavours and versatility. Vermouth is a rich and bitter product, enjoyed neat (Turin-style) or in cocktails such as the aforementioned Negroni, Manhattan, and the increasingly popular Boulevardier. Then the aperitif bottlings (sitting firmly within the Americano sub-category of aromatised wines) such as Cocchi Americano Rosa, made from brachetto and Malvasia grapes, is perfect with tonic (finished with a basil leaf and a strawberry) or for any Spritz drinker who is looking for a softer flavour profile than a Spritz made with Campari, Aperol or Cynar.



COCCHI ROSA & TONIC WITH
FRESH BASIL & STRAWBERRIES



Where to tipple in Turin

Turin, north-west Italy, is rich in history and is a picture-perfect city with amazing architecture. It's regarded as the nation's capital of Aperitivo, indeed locals have been sipping aperitivi in the city's cafes and on piazzas for well over two hundred years. So, if you end up in Turin, we recommend the following places;

Bar Barolino Cocchi

Via Franco Bonelli, 16C, 10122

Bar Barolino is the smallest bar in Turin, set at the entrance of a late 18th century building, this little jewel is located in the buzzy "Quadrilatero" area and was opened in the early 1900s by Giulio Cocchi himself as one of the first authorised retailers where people could sample his products. A visit here is an absolute must, step back in time with a glass of chilled vermouth - a strong tradition amongst the Torinese.

Bar Cavour Del Cambio

Piazza Carignano, 2, 10123

Right in the historical centre of Turin, Bar Cavour is an American bar with an elegant ambience. We strongly recommend it for the bar team's research behind the bottles on the back bar and the outstanding drinks on their very international cocktail list. Try their twist on the classic Americano cocktail made with Biancosarti liqueur, Cocchi Americano, lemon bitter and clementine soda.

Snodo

Corso Castelfidardo, 22, 10138

Located in a former industrial plant in the centre of the city, here the key word is "experimentation". In this concept cocktail bar, the team here also have detailed knowledge of the raw materials and the products used in their drinks. The classics are mixed in strict accordance with the tradition. Visit Snodo to see modern mixology but in a very informal environment where requests for simple drinks are met with the same vigour as one of their mesmerizing cocktails from their list.

Central

Via Luigi Des Ambrios, 5/G, 10123

Central is a very well respected cocktail bar locally, and very difficult to fit in a category. The bar team here are capable of mixing a wide range of cocktails, from Tiki drinks to the forgotten classics of The American Bar. We love it because they use fresh ingredients sourced locally and as an insider tip, they offer a welcome glass of vermouth during the Aperitivo hours.

Piano 35

Grattacielo Intesa Sanpaulo, Corso Inghilterra, 3, 10138

The name is evocative and Piano 35 lounge bar is Italy's highest cocktail bar. The level of its mixology is also high and here it is possible to enjoy amazing 360° views of the Alps and Turin, while sipping a masterfully mixed aperitivo showcasing the entire range of Cocchi.

Mad Dog

Via Maria Vittoria, 35A, 10123

Entering Mad Dog means stepping back into a previous era. The style screams American speakeasy, with a password at the entrance. The bar is revered for the quality of their drinks, a must visit for any cocktail aficionado.



RESPECT YOUR ELDER (FLOWER)S

Artisanal elderflower liqueur from Piemonte

Fiorente is an all-natural Italian liqueur made predominantly of wild elderflowers, including mint, lemon and lime infusions, to add a zesty finish to its delightfully floral and herbal character. At a modest twenty percent ABV, Fiorente can be used as a base for aperitivo-style drinks, or as a modifier in more complex cocktails. As another plus, Fiorente has a lower sugar content than most other elderflower liqueurs.

It is produced by Distillerie Francoli, a family company with an excellent reputation for the distillation of high quality grappa and for the production of liqueurs.

Established in Ghemme, Piemonte in Northern Italy, the distillery benefits from an exceptional environment nestled under the Alps and near to lakes Maggiore and Orta. This region has some of the purest air and cleanest waters in Europe. The Francoli distillery was the first ever to be officially certified 'carbon-neutral' with 'zero footprint' by Lifegate, the reference for sustainable development in Italy.

Fiorente liqueur is prominent in our Ligurian Spritz, stirred with Prosecco, Limoncello and soda and also makes a great Hugo Spritz.



L'APERITIVO NONINO

There's a new Aperitivo in town...

Every family in Italy declares an ancestor was the creator of an Italian spirit, liqueur, digestif. But in this case, the iconic Nonino Family can rightfully lay claim to creating Grappa, and in turn, the L'Aperitivo Nonino botanical drink, originally known as Nonino Bianco.

On their estate in Friuli, in North East Italy, Cristina, Antonella and Elisabetta Nonino family re-create the spirit they tasted many years ago as their grandmother Silvia Milocco had a tried and tested recipe reserved for only the closest of allies. Silvia, as the first woman in Italy to produce grappa, created the original L'Aperitivo Nonino Botanical drink which back then, was only available to close friends in the distillery. Now, thanks to the determination of Silvia's grand-daughters, this unique drink is now available for everyone to enjoy.

L'Aperitivo Nonino Botanical Drink is crafted from 100% natural ingredients, contains no artificial flavors or colors, and is vegan friendly. Following in their grandmother's footsteps, the Nonino sisters infuse distillate with botanicals grown on and around their family estate. The 18 botanicals, including gentian root, rhubarb, lemons, limes and oranges are dried at a low temperature to preserve the natural intensity of their fragrances, colours, and tastes.

The Nonino family has never been shy of firsts whether as the first creators of grappa and of single varietal grappa, but it's their

philosophy on preserving the natural integrity of quality ingredients that sets them apart. In a similar fashion, The Nonino sisters didn't simply resurrect their grandmother's original L'Aperitivo Nonino recipe, they've modernized it, and their interpretation of L'Aperitivo Nonino appeals to current tastes while staying true to the essence of the original. Fresh with citrus, floral, fruity and balsamic notes; L'Aperitivo Nonino Botanical Drink is slightly bitter and has an ABV (alcohol by volume) of 21%.

Today, Nonino's extensive product line revolves around their award winning grappas and iconic digestivos. Presented in elegant bottles, most of which are hand blown, it is no wonder that Nonino grappas and amari are some of the most sought-after distillates in the world today.

Captivating enough to enjoy alone or as a key component in a seasonal cocktail, L'Aperitivo Nonino Botanical Drink can be served on the rocks with a twist of lemon for a simple but elegant Pure Nonino or topped off with Prosecco and a lemon twist in a refreshing Nonino Spritz. At Piccolino we can't put this bottle down, it's a great addition to the rapidly growing aperitif category of drinks used to create low ABV cocktails.

You can enjoy Nonino L'Aperitivo as an aperitif or Amaro Nonino after dinner in all of our restaurants.







CAMPARI, ALWAYS IN FASHION

Milan's finest export goes from strength to strength

The rise of Campari.

Campari's evocative history runs parallel to the journey of modern Italy, its birthplace Milan and the arrival of 'aperitivo' and the cocktail hour. The story began in 1860 when Gaspare Campari invented the recipe then started serving bitter cocktails and cordials alongside artisan snacks at his Caffè Campari overlooking the Duomo. Young Milanese flocked here and later to the Camparino bar when it opened in 1915 in the fashionable Galleria Vittorio Emanuele II.

Taking over the reins in 1910, his spirited son Davide understood the unrivalled power of design and creativity in building brand recognition around the world. He engaged intimately with the arts, got to know leading international designers, illustrators and filmmakers, and played his part in

championing the avant-garde. Davide also knew the importance of brand endorsement, thus including famous Hollywood faces, actors and directors to create some of the most powerful advertising of the time. It was under his perceptive eye that Campari evolved into the modern, global brand it is today.

Milan is red.

Milan is a city like no other with its intoxicating lifestyle, its love of food and drink, fashion and beauty. Milan cherishes its architectural history and champions the avant garde. This is a culture that views great design as pivotal to the good life. The Milanese radiate charm, from the tailored high fashion on the cobbled streets of Brera, to the hip Porta Genova and Tortona, style here is a question of attitude, of 'sprezzatura'. It speaks of a way of life, of enjoying good food and drink and Campari is



intimately linked to the city it was born into. At dusk, when the Milanese celebrate the evening with a cocktail, Campari's ruby red fills bar tables all over town.

Campari - the icon

Campari is the perfect blend of bitter herbs, aromatic plants and fruit, and alcohol. The vibrant red, seductive herbal notes and delicate bitter taste tempt the senses as a voice inside longs for another sip. The secret recipe, invented in 1860 and known to only 3 people, remains true to the original and Campari is now essential to some of the world's most classic and iconic cocktails. After all, there is no Negroni without Campari.

Sesto - Campari's Milanese home

The current home of Campari opened in 1904 on the edge of Milan at Sesto San Giovanni. The terracotta brick façade honours the original building, as does the bold graphics spelt out in cast iron to read D. CAMPARI - a nod to Davide Campari. The celebrated architect Mario Botta, informed by the

modernist master Le Corbusier, is a spectacular vast space of exposed concrete, where historic and contemporary Campari artwork is on exhibit. Upstairs is Galleria Campari, this fascinating place tells the compelling history of the brand through an interactive display of art and illustration, design and film from Campari's rich collection past and present.

Camparino - a Milanese institution

Camparino is a Milanese institution as notable as its luxurious neighbours, the chic boutiques of Galleria Vittorio Emanuele II. Its bold red italic sign can be seen from afar, and with views over Pizza Duomo, a visit to Milan isn't complete without an aperitif experience here. Opened in 1915, Davide Campari introduced an innovative hydraulic system that guaranteed a continuous flow of ice cold soda water directly from the cellars, so the cocktails here are always served perfectly chilled. Davide made sure his aperitivo experience included artisan small bites, nuts and olives. The concept was thoroughly modern as Camparino became intricately linked with the rising popularity of the aperitivo culture in Milan.



The Art of Aperitivo

Aperitivo is deeply rooted in Italian culture. It is an essential part of every day life and the Milanese are particularly fond of their aperitivo. It is the moment in the day when the city comes together to celebrate life. It is a scene dominated by the vibrant red of Campari-based drinks, passionate conversations and expressive smiling Milanese faces.

Aperitivo involves just enough alcohol to tempt the appetite for the dinner that awaits. Bitter Campari-laced cocktails are the perfect palate opener, Sbagliatos, Americanos and Negronis are the order of the day. A trip to Milan should involve at least a few aperitivo experiences. From the classic architecture and delicate pebbled streets of Brera, through to the gritty, hip, urban Navigli district, the city has an array of styles on offer. Be it traditional with bite-size seasonal food, a bowl of nuts, some olives, a little Grissini, cheese or cold meats, or increasingly a more modern take with a healthy selection to seamlessly complement the cocktails.

Where the Milanese drink aperitivi...

Bar Basso

This unassuming bar is another Milanese institution, immortalised by the Negroni 'Sbagliato' which we will come to later. It's creator, Mirko Stocchetto had mastered the art of the cocktail hour at the Hotel della Poste in Cortina, a place frequented by Hollywood royalty, (the Pink Panther was filmed here and Richard Burton and Elizabeth Taylor, Frank Sinatra and Ava Gardener were classed as regulars). Cocktails were a novelty

in Italy when Mirko introduced them to Milan. Bar Basso opened in 1967 and was a huge hit attracting celebrities, filmmakers, artists and musicians. Today thanks to Mirko's son Maurizio, Bar Basso retains its immortal position in Milan.

Bar Basso's legacy... Negroni 'Sbagliato'

Many great things are created out of accident and the 'Sbagliato' is the result of a busy night in Bar Basso in 1971. Legend tells us that owner Mirko was mixing a classic Negroni for a regular but following the Campari and vermouth he accidentally reached out for a bottle of sparkling wine, instead of the customary gin. The guest loved it and a Milanese icon was born. All bars serve Sbagliatos but Bar Basso will always be its home. The bar still uses trademark over-sized glasses, made bespoke in Venice and cooled by their signature homemade huge ice cubes. The beauty of the 'Sbagliato' is it is much lighter than the classic Negroni making it the perfect aperitivo.

Where to stay and drink in Milan

We recommend staying at the Bulgari Hotel, one of the many designer hotels peppered throughout Italy's capital of fashion, which is hidden behind a grove of lush gardens in a ritzy neighbourhood and the aperitivo hours on the terrace here are a joy to behold. We also love Ceresio 7, with its vibey rooftop pool and bar. It's difficult to get in without a reservation but the avant-garde cocktails and creative snacks epitomise everything cool about Milan.



SPOTLIGHT ON SEASONAL BEER

Birra Menabrea from Piemonte

Sure we are wine lovers, and are borderline obsessed with a Spritz during the golden hours of aperitivo, but sometimes anything but an ice cold beer just doesn't cut it.

It's said that the first Italian beer was created in pre-Roman times. Well, whoever first got the barrel rolling; it was members of the Menabrea family who endeavoured to perfect the craft. In 1846, Giuseppe Menabrea travelled to the town of Biella, in the foothills of the Italian Alps. There he discovered an underground cave system, ideal for the traditional process of 'lagering'. Combined with the incredibly pure water and cold fresh air of the region, it was the perfect location to build a brewery.

Should you visit Biella today, you'll still find Menabrea brewing their award-winning beer on the same site, made in the same way, by the same family, with the same ingredients, passion and care. So if true mastery of one's craft can take a lifetime to acquire, Franco, head of the family-owned brewery, benefits from five generations worth of experience.

Menabrea is the oldest continuously producing brewery in Italy. For over 150 years the family have brewed their remarkable beer using their own recipe and only five simple

ingredients: water, barley, hops, yeast and brewer's maize. Placed at the crossroads of Europe at the foot of the Alps, they source the finest ingredients available. The barley comes from Vitry-le-Francois in the heart of Champagne country: recognised as the premier barley producing region of France.

Hops are sourced from Hallertau, Bavaria. Gently aromatic, but harder to grow than other varieties, they truly deserve their title of "noble hops". Their water flows naturally from pure Alpine glaciers straight to the brewery. Once sourced, the ingredients are meticulously brewed using a combination of traditional craftsmanship and innovative modern-day techniques under the supervision of Menabrea's master brewer.

The resulting 'birra' is then gently aged for at least 30 days in caves, two storeys underground in a unique maturation process, known as 'lagering'. This ensures all of the beer acquires the signature taste - complex, malty and hoppy with citrus undertones.

Then, and only then, can it be considered the desired quality to become Menabrea. Enjoy an ice cold bottle of Menabrea in any of our restaurants this autumn and winter.



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We hope that you have enjoyed finding out about the inspiration, the work and the people who come together to create our seasonal food and drink menus that have been designed to celebrate the seasons.

Our fresh and delicious dishes and cocktails have been created to nourish and tempt your taste buds. While you're indulging yourself this season, we are already working behind the scenes, experimenting with our spring/summer menus, and looking forward to creating a bank of new dishes and drinks for our diners to enjoy then.

Credits:

Head of Food Development: Andrew Owen
Executive Chef: Mark Window
Food & Beverage Coordinator: Robbie Squire
Head of Beverage Development: Andy Hallam
Group Sommelier: Dario Barbato
Lead Photographer & Editing: Ben Clucas
Lead Graphic Designer: Jenny Hall



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