


# GLUTEN ALLERGY & INTOLERANCE MENU





## ANTIPASTI

<b>OLIVE</b> 	£5.00	<b>COZZE CON POMODORO</b> Scottish rope grown mussels, San Marzano tomatoes, chilli, garlic & fresh basil	£9.75	<b>GRANCHIO PICCANTINO</b> Dressed Devonshire crab, chilli mayonnaise & lemon	£16.00
<b>COCKTAIL DI GAMBERI ROSSI</b> Wild red king prawn, Atlantic prawns, Marie Rose & lemon	£12.25	<b>PASTA E FAGIOLI</b>  	£6.75	<b>OSTRICHE</b> Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon	£17.00
<b>COSTINE</b> Hickory smoked barbecue pork ribs	£10.25				
<b>ASPARAGI</b> 	£11.25	<b>CARPACCIO DI MANZO</b> Seared sliced beef fillet, Venetian dressing & rocket salad	£12.95	<b>ANTIPASTI DI MONTAGNA</b>   serves 3-4 Italian artisan cured meats, salami & cheeses - Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta	£20.75

## SALADS

<b>BURRATA</b> 	£13.75	<b>CAESAR</b> Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, & matured Italian cheese	£15.25	<b>GRANCHIO</b> Devonshire crab, artichoke, asparagus, pistachio, lemon & chives	£18.95
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## PASTA & RISOTTO

<b>PENNE CON POLLO</b> 	£15.50	<b>PENNE ALL'ARRABBIATA</b> 	£12.25	<b>SPAGHETTI AI GAMBERONI</b> King prawns, courgette, chilli & flat leaf parsley	£17.50
<b>SPAGHETTI ALL'ARAGOSTA</b> Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£29.95	<b>SPAGHETTI ALLE VONGOLE</b> Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£17.50	<b>SPAGHETTI ALLA CARBONARA</b> Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley	£15.50
<b>SPAGHETTI AI FRUTTI DI MARE</b> Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	£19.95	<b>PENNE ALL'AMATRICIANA</b> 	£15.50	<b>RISOTTO AI FUNGHI</b>  	£13.50
<b>SPAGHETTI ALLA BOLOGNESE</b> Slow cooked beef ragu, tomato & fresh basil	£15.50	<b>PENNE CONTADINA</b> 	£12.50	<b>RISOTTO AI FRUTTI DI MARE</b> Scottish king scallops, rope grown mussels, king prawns, white wine & chilli	£18.50

## STEAKS

We source the finest grass & grain fed Angus & Hereford beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.  
Served with a choice of our freshly prepared sauces: peppercorn, porcini mushroom, salsa verde







<b>Angus &amp; Hereford, British Isles, Aged 28 Days</b>		<b>Black Angus, Canada Spring Creek, Aged 60 Days</b>		<b>Angus &amp; Hereford, British Isles, Dry Aged 35 Days</b>	
<b>SIRLOIN</b> 225G	£25.50	<b>RIBEYE</b> 300G / 500G	£39.50 / £66.50	<b>CÔTE DE BOEUF</b> 400G	£39.95
<b>RIBEYE</b> 225G	£26.50	served with roast potatoes		Salt moss dry aged bone-in ribeye, served with roast potatoes	
<b>FILLET</b> 225G	£33.50	<b>BISTECCA FINA ALLA GRIGLIA</b>	£23.75		
<b>CHATEAUBRIAND</b> 450G   serves 2	£71.50	Flash grilled steak, garlic butter, roast potatoes			
The prized cut from the fillet, served with roast tomatoes, mushrooms & roast potatoes					

## MAINS







<b>FEGATO ALLA VENEZIANA</b> Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes	£21.50	<b>GAMBERONI ALLA CALABRESE</b> Wild red king prawns, olives, spicy 'nduja tomato sauce	£25.50	<b>ARAGOSTA</b>	£29.50 / £49.95
<b>MERLUZZO</b> Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£22.50	<b>PESCE SPADA ALLA PUTTANESCA</b> Grilled line caught swordfish, tomato, Leccino olives, capers, chilli & basil	£22.50	<b>SPIEDINI DI PESCE</b> Grilled seafood skewers, line caught swordfish, king scallops, king prawns, courgette, basil & lemon	£24.50
<b>BRANZINO</b> Whole boneless sea bass, garlic, flat leaf parsley & lemon	£23.50	<b>ANATRA ALL'ARANCIA</b> Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli	£22.50	<b>STUFATO DI MANZO</b> Slow cooked beef stew, carrots & baby onions served with pecorino mashed potatoes	£23.50

## PIZZA






We use an award-winning gluten free base made by The White Rabbit Pizza Co and we follow a safe process when preparing your pizza.  
Due to the nature of our kitchen, we cannot guarantee our product remains free from trace amounts of gluten at the point of service.

<b>BURRATA</b> 	£15.00	<b>PROSCIUTTO DI PARMA</b> 	£15.50	<b>CAPRICCIOSA</b>	£14.50
Apulian style mozzarella, red pepper pesto, 'nduja, roasted peppers, pistachio, chilli & fresh basil		DOP Parma ham aged 18 months, butternut squash, mozzarella, walnuts & chilli		Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives	
<b>PICCANTE</b>	£14.95	<b>MARGHERITA</b>  	£12.95	<b>TARTUFO E ZUCCHINE</b> 	£12.50
Spicy Calabrian sausage, red pepper, tomato & mozzarella		Mozzarella, tomato & fresh basil		Courgette, mushroom & truffle cream	
<b>CARPACCIO AI FUNGHI</b>	£18.50	<b>FIorentina</b> 	£14.25		
Seared beef fillet, portobello mushroom, mozzarella, Venetian dressing, fresh basil		Spinach, free range egg, tomato, mozzarella & matured Italian cheese			

## SIDES

<b>PATATE AL FORNO</b> 	£4.75	<b>INSALATA DELLA CASA</b> 	£4.95	<b>PISELLI E PANCETTA</b>	£4.95
Roast potatoes, sage & garlic		Tomatoes, cucumber, mixed leaves & vinaigrette		Peas & pancetta	
<b>PURÈ DI PATATE</b> 	£4.75	<b>INSALATA DI RUCOLA</b>	£4.95	<b>SPINACI</b> 	£5.00
Mashed potatoes		Rocket & matured Italian cheese		Spinach, garlic & chilli	
<b>BROCCOLETTI</b> 	£4.95	<b>INSALATA DI POMODORO</b> 	£4.95		
Tenderstem broccoli, chilli & garlic		Heritage tomatoes & basil			

## DESSERTS

<b>PANNA COTTA AL CIOCCOLATO</b>	£8.00	<b>AFFOGATO</b> 	£7.00	<b>FORMAGGI</b>	£9.50
Chocolate cream, mango & Chantilly cream		Amaretto, espresso coffee & vanilla ice cream		Gorgonzola, Asiago & Pecorino Romano, fig & orange chutney, pear	
<b>CREMA CATALANA</b> 	£8.00	<b>CIOCCOLATINI</b> 	£4.95	<b>ICE CREAM</b>  	£6.75
Sardinian-style Catalan cream, lemon & cinnamon		Six handmade chocolate truffles flavoured with Frangelico		Vanilla   Nutella   Honeycomb   Chocolate Wild Berry Sorbet   Mint Chocolate Chip Blackberry & Bilberry   Mango & Vanilla Iced Yoghurt	

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available at [piccolinorestaurants.com/allergens](http://piccolinorestaurants.com/allergens). Detailed calorie information is available on request. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Do you have any allergies? Scan this code 



PICCOLINO