



AUTUMN/WINTER

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.

OUR COLLECTION

restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

Visit Individualrestaurants.com or join our lifestyle at Clubindividual.app

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 £14.25 OR 5 FOR £21.50

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

SALUMI

FORMAGGI

Coppa di Parma	Bresaola	Gorgonzola	Grana Padano
Finocchiona	Salame Milano	Pecorino	Pecorino tartufo
Prosciutto di Parma	Salame Napoli	Mozzarella di bufala (v)	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 with pecorino & basil pesto

£26.25

CROSTACEI

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

ROCK OYSTERS Half dozen freshly shucked oysters Bloody Mary, Tabasco & lemon	£17.50	SCAMPI E AVOCADO Wild Scottish langoustines & Atlantic prawns, avocado, marie rose & lemon	£15.50
COCKTAIL DI GAMBERI ROSSI Wild Mediterranean & Atlantic prawns, marie rose, lemon	£11.75	GRANCHIO PICCANTINO Dressed Isle of Man crab, chilli mayonnaise, lemon & toasted ciabatta	£17.25

CROSTACEI DA DIVIDERE

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

For two to share £24.25 per person

SERVED WITH A WHOLE LOBSTER

For two to share £48.50 per person

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.

PANCETTA DI MAIALE 🍷 Slow cooked pork belly with radicchio, orange, balsamic & thyme	£19.50	STUFATO DI MANZO 🍷 Slow cooked beef in red wine & Italian cheese creamed potatoes	£21.75
BRACIOLE DI VITELLO (340g) 🍷 Grilled rose veal chop, lemon, parsley & garlic	£29.95	POLLO ALLA VALDOSTANA Crispy fried breaded chicken, DOP Parma ham, fontina cheese & peperonata	£19.95
POLLO AI FUNGHI Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£19.75	VITELLO ALLA MILANESE Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	£29.95
ANATRA 🍷 Crispy slow cooked duck, glazed apples, sage & Valpolicella wine sauce	£19.95		

SIDES

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

PATATE 🍷 Roast potatoes, sage & garlic (Ve)	£4.75	BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£5.25
PURÈ DI PATATE Italian cheese creamed potatoes (v)	£4.75	SPINACI Spinach, garlic & chilli (Ve)	£5.25
FRITTE Potato fries (v)	£4.25	PISELLI E PANCETTA Peas & pancetta	£4.50
ZUCCHINE FRITTE Courgette fries (v)	£4.75	INSALATA DI RUCOLA Rocket & pecorino cheese	£5.25
VERDURE AL FORNO 🍷 Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)	£4.75	INSALATA DELLA CASA Gem lettuce, radicchio, tomato & rocket (Ve)	£5.25

MENU DEL GIORNO

MENU OF THE DAY

FEATURING A SELECTION
OF DISHES FROM OUR
SEASONAL MENUS

See separate menu

VEGETARIAN & VEGAN MENU

OFFERING A SELECTION OF VEGETARIAN
AND VEGAN ALTERNATIVES TO OUR
CLASSIC ITALIAN DISHES.

See separate menu

NEW SEASON DISHES

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.

A discretionary service charge will be added to your bill.

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.

Served with your choice from one of our freshly prepared sauces;
Peppercorn sauce, blue cheese sauce (v), porcini mushroom sauce, salsa verde (v)

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)	£21.50	RIBEYE (225g)	£24.95
SIRLOIN (225g)	£23.50	FILLET (225g)	£30.50

TOURNEDO ROSSINI (170g)

Beef fillet, Madeira wine sauce, truffle & toasted ciabatta
£29.95

BUTCHERS CUTS

AGED 35 DAYS

Native British breeds dry aged up to 35 days - ideal for sharing.
Served with fries

CHATEAUBRIAND (450g)	£68.50	BISTECCA FIORENTINA (800g)	£68.50
The prized cut from the fillet head, served with roast tomatoes, mushrooms & fries (for two to share)		Sirloin on one side of the bone & fillet on the other. Best of both worlds (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) £39.00/£65.00

SHARING

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

OLIVE 🌿	£5.00	PANE ALL'AGLIO	
Marinated Cerignola olives, garlic, rosemary & thyme (Ve)		Hand-stretched garlic bread -	
		Fresh rosemary & sea salt (Ve)	£5.95
		Tomato & fresh basil (Ve)	£6.95
		Mozzarella & smoked provola cheese (v)	£7.95
PANE	£5.95	BRUSCHETTE MISTE	£20.95
Classic rosemary focaccia, ciabatta bread, Sardinian flatbread, grissini with Italian cheese & basil pesto (v)		All served on toasted ciabatta -	
		Classic tomato & basil (Ve)	
ARANCINE TARTUFO 🌿	£9.25	DOP Parma ham, buffalo ricotta, honey & walnuts	
Truffle, mozzarella & truffle mayonnaise		Hand-picked Isle of Man crab & fennel	

ANTIPASTI

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

ASPARAGI	£9.75	CAPELANTE 🌿	£13.95
Asparagus, butter & truffle pecorino cheese		Isle of Man scallops, confit garlic, chilli & parsley	
COSTINE	£10.50	BRUSCHETTA AL POMODORO	£7.75
Hickory smoked barbecue pork ribs		Classic tomato & basil, toasted ciabatta (Ve)	
MINISTRONE CLASSICO 🌿	£7.50	CALAMARI FRITTI	£10.25
Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)		Crispy fried calamari, garlic mayonnaise & lemon	
BRUSCHETTA CON GAMBERONI	£11.50	PROSCIUTTO DI PARMA 🌿	£10.95
King prawns, chilli & lemon, toasted ciabatta		DOP Parma ham, buffalo ricotta, honey, walnuts & toasted ciabatta	
COZZE ALLO ZAFFERANO 🌿	£9.95	CARPACCIO DI MANZO	£12.75
Mussels, saffron & toasted ciabatta		Raw sliced beef fillet, Venetian dressing & rocket salad	

SALAD

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

CAPRESE	£10.50/£15.25	PROSCIUTTO E PERE 🌿	£10.50/£15.50
Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)		Gorgonzola, pear, rocket, chicory, toasted walnuts, pecorino cheese & honey dressing	
TRICOLORE	£10.50/£15.50	CESARE	£10.50/£15.50
Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)		Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & Italian cheese	

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.

CALZONE Folded pizza stuffed with mozzarella, tomato, basil, peppers & salami Napoli	£15.25	CAPRICCIOSA Italian ham, mozzarella, chestnut mushrooms, artichokes & Leccino olives	£14.25
POLLO Marinated & grilled chicken, mozzarella, tomato & fresh basil	£14.75	FIorentina Spinach, free range egg, tomato, mozzarella & Italian cheese (v)	£14.25
MARGHERITA Mozzarella, tomato & fresh basil (v)	£12.00	MARINARA 🌿 Vine ripened cherry tomato, olives, capers, garlic, lemon & marinated anchovies	£14.75
PICCANTE Spicy Calabrian sausage, roast red pepper, tomato & mozzarella	£15.25	MARGHERITA CON BURRATA Creamy Apulian mozzarella style cheese, tomato & fresh basil (v)	£13.25
MORTADELLA 🌿 Mortadella, smoked burrata, pistachio & basil	£15.25		

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.

TROFIETTE CON POLLO Grilled chicken, vegetables, cream, Italian cheese & pine nuts	£15.75	SPAGHETTI AI FRUTTI DI MARE Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£19.50
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£28.95	RIGATONI ALL'ANATRA 🌿 Duck ragu, red wine & rosemary	£15.25
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£14.75	PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf parsley (Ve)	£13.00
FARFALLE AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£15.25	LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley	£17.95
SPAGHETTI ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£17.75	SPAGHETTI ALLA CARBONARA Old fashioned style with cream, free range egg, pancetta, flat leaf parsley & Italian cheese	£14.50

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.

PARMIGIANA DI MELANZANE Baked aubergine, mozzarella, Italian cheese, tomato & basil (v)	£13.95	LASAGNE Slow cooked beef ragù, béchamel, tomato, Italian cheese & fresh basil	£14.50
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RAVIOLI

Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neapolitan '00' flour, fine semolina, free range eggs, olive oil & sea salt.

RAVIOLI ZUCCA 🌿 Roast butternut squash, amaretti biscuits, hazelnut & sage (v)	£11.25/£15.75	RAVIOLI DI GRANCHIO Hand-picked crab, chilli, lemon, basil & shellfish butter	£12.50/£17.95
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RISOTTO

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

RISOTTO AI FUNGHI 🌿 Porcini mushrooms & mascarpone (v)	£9.75/£15.25	RISOTTO AI FRUTTI DI MARE Isle of Man scallops, king prawns, mussels, white wine & chilli	£11.50/£17.25
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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.

SALMONE 🌿 Baked salmon with creamed potatoes, cavolo nero, vermouth & basil sauce	£21.95	PESCE SPADA ALLA LIVORNESE 🌿 Grilled swordfish, tomatoes, capers, black olives & garlic	£22.95
MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£22.75	ARAGOSTA Half or whole lobster, garlic & parsley butter, fries	£28.95/£52.00
BRANZINO Whole boneless sea bass, garlic, flat leaf parsley & lemon	£22.95	SPIEDINI DI PESCE Grilled, marinated & skewered line caught swordfish, Isle of Man scallops, king prawns, with courgette, basil & lemon	£24.00
GAMBERONI SALMORIGLIO Wild red king prawns, extra virgin olive oil, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta	£26.50	PESCE DEL GIORNO Market fresh fish of the day, ask your server for details	£POA