

PICCOLINO
AUTUMN/WINTER COLLECTION





ASSAGGIARE

Savour the authentic Italian culinary experience with our appetisers, the real protagonists that open the doors to an exciting journey through the flavours and traditions of Italy.

DA DIVIDERE

OLIVE PICCANTI	6.50
Giant pitted olives marinated with peperoncini	
PANE DELLA CASA	6.25
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini	
OSTRICHE	Four 15.00 Six 20.00
Freshly shucked oysters served with Bloody Mary, Tabasco & lemon	
PANE FINO ALL'AGLIO	
Hand stretched garlic bread	
Focaccia style - rosemary & sea salt	7.50
Tomato & fresh basil	8.50
Mozzarella & smoked provola cheese	9.25

ANTIPASTI DI MONTAGNA

Small 15.75 | Large 30.00

Our signature selection of Italian artisan salami & cheese. Served with a selection of freshly baked bread, balsamic onions, pickled hot peppers & caper berries

SALAMI

Parma Ham
Coppa di Parma
Bresaola
Salame Napoli

FORMAGGI

Mozzarella Di Bufala
Pecorino Romano
Ricotta

ANTIPASTI

BRUSCHETTA AL POMODORO	9.75	FEGATINI ALLA CREMA	12.00
Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta		Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	
BRUSCHETTA CON GAMBERONI	14.00	ARANCINA	10.75
King prawns, chilli & lemon on toasted ciabatta		Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce	
CAPELANTE	16.75	CARPACCIO DI MANZO	16.00
Scottish king scallops, confit garlic, chilli & parsley		Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad	
COSTINE DI MAIALE	14.75	CALAMARI FRITTI	11.50
Marinated pork ribs & barbecue sauce		Crispy fried squid, courgette, red pepper & garlic mayonnaise	
BURRATA FRITTA	13.00		
Deep fried burrata, caponata, aubergine puree, basil pesto & pine nuts			

ANTIPASTI SPECIALI

BURRATA	18.00	TARTARE DI SALMONE	14.75
Fresh truffle & sherry vinegar dressing, toasted ciabatta		Salmon tartare, semi-dried tomatoes, capers, chilli & citrus dressing, pine nuts, crisp Sardinian flatbread	
TARTARE DI TONNO	14.75		
Yellowfin tuna tartare, fennel, chives, olive tapenade, crisp Sardinian flatbread			

Vegetarian Vegan New Season Dishes

Allergens
& Calories
Scan this code



PASTA

Ligouri Pastificio create their pasta using 100% Italian Durum wheat from Puglia and the spring waters of Gragnano. The result is a genuine pasta, enriched with the flavour of the grain that marries perfectly with our sauces.

LINGUINE AI GAMBERI Wild red king prawn, courgette, chilli & flat leaf parsley	21.50	SPAGHETTI AGLIO OLIO E PEPERONCINO  Garlic, chilli, extra virgin olive oil & flat leaf parsley	14.50
LINGUINE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	20.50	SPAGHETTI CARBONARA  Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley <i>Try the traditional recipe, made without cream.</i>	19.25
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	17.75	SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	24.50
TAGLIATELLE AL SALMONE Argyll smoked salmon, asparagus, lemon & herb mascarpone	19.75	CASARECCE CON VERDURE  Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts	16.75
TAGLIATELLE CONTADINA  Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	15.75	CASARECCE CON POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	18.50
PACCHERI ALL'ARRABBIATA  Large pasta tubes, tomato, garlic, chilli & flat leaf parsley	15.75	LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	17.75

GLUTEN FREE PASTA

Switch to an alternative spaghetti or penne. While we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.

PASTA SPECIALE

TAGLIOLINI AL TARTUFO  Fresh thin egg pasta, truffle & Parmesan sauce, fresh truffle	19.50	LINGUINE ALL'ARAGOSTA Whole Select lobster, king prawns, vine ripened tomatoes, chilli & fresh basil	<small>Serves 2</small> 42.50pp
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RAVIOLI

RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter	22.00	RAVIOLI ALLE MELANZANE   Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	18.00
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RISOTTO

RISOTTO AI GAMBERONI Creamy Arborio rice, wild king prawn, lemon, samphire & flat leaf parsley	21.50	RISOTTO AI FUNGHI PORCINI   Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley	15.50
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COCCOLARSI

Delight your senses with our signature pasta dishes, where every mouthful is a celebration of our finely-sourced ingredients and quality flavours.



PIZZA ALLA NAPOLETANA

We follow traditional methods when it comes to making our pizza, the very same techniques used in Naples, it's birthplace. It all starts with own recipe biga dough pioneered by our master baker and his skilled bakery team.

CLASSICA

DIAVOLA Spinata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley	18.50
MARGHERITA  Mozzarella, tomato & fresh basil	15.00
FIorentINA  Spinach, free range egg, tomato, mozzarella & matured Italian cheese	17.50
CAPRICCIOSA San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	17.00
CALZONE Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato	18.50

HOUSE DIPS	2.50 each
Hot Honey Confit Garlic Aioli Basil Pesto	

SPECIALE

MARINARA SBAGLIATA  Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil	17.50
SPAGNA  San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey	17.50
TARTUFO Shaved fresh truffle, chestnut mushrooms, mozzarella & flat leaf parsley	22.00
ORTOLANA   White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil	16.50
GUEST PIZZA Ask your waiter for our seasonal special	POA

GLUTEN FREE BASE
While we cannot guarantee a 100% gluten free environment, any of our pizza flavours can be served on a 100% gluten free base.

TERRA

Passionate about provenance, we visit the Italy's diverse regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you classic Italian dishes.

POLLO AL MATTONE  Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto	25.00	FILETTO AL PEPE Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries	35.00
POLLO AL TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	25.50	STUFATO DI MANZO  Braised ox cheek in red wine, pancetta & creamy mash	26.50
ANATRA ALL'ARANCIA Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli	27.50	PARMIGIANA SCOMPOSTA   Fried layers of aubergine, tomato, mozzarella, & basil pesto	Starter 12.75 Main 18.75
FEGATO ALLA VENEZIANA Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes	27.00	GNOCCHI ALLA CONTADINA   Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	16.50

RIUNIRSI

Be transported to the dazzling Southeast coast of Italy with the perfect Neapolitan pizza, prepared with simple and fresh ingredients and finished with a taste sensation on your plate.

BISTECCA

We have built relationships with some of the finest producers from Italy, the British Isles and Argentina to enable us to source the very best breeds. We prepare the beef in our very own butchery to ensure only the finest quality steaks are served to your table.

SELECT

Served with fries and one of our freshly prepared sauces.

SIRLOIN 275G 31.50
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 32.50
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 41.00
Angus & Hereford | British Isles | 14 day aged

PRIME

Served with fries and one of our freshly prepared sauces.

GRAIN FED RIBEYE 350G 55.00
Black Angus | Australia | 40 day aged

WAGYU SIRLOIN 300G 58.00
F1 Wagyu | British Isles | 21 day aged

SHARING CUTS serves 2

CHATEAUBRIAND 450G 42.50pp
The prized cut from the fillet, deliciously soft & tender, served with fries, steak sauces, roast tomato & mushrooms

STEAK & LOBSTER 49.50pp
225G Fillet Steak & whole Select lobster served with fries, steak sauces, roast tomato, samphire & house salad

STEAK SAUCES

Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde

MARE

We go to great lengths to bring you truly amazing seafood, responsibly caught from sustainable sources. We've developed strong partnerships with independent suppliers, to ensure we get the best catch direct from their boats.

MERLUZZO 27.00
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

BRANZINO 27.50
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GAMBERONI SALMORIGLIO 32.00
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

TONNO 29.50
Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli

SPIEDINI DI PESCE 29.50
Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon

ARAGOSTA 60.50
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries

ORATA AL FORNO 32.50
Whole sea bream roasted with lemon, rosemary, served with roast potatoes & salsa verde



SUCCULENZA

Embrace la dolce vita with our finest quality steaks and freshest seafood to savour each tender morsel, with an unforgettable exploration of flavour and culinary craftsmanship.



FRESCHIZZA

The perfect accompaniment to your Italian dinner. Our sides and salads are the ultimate delicacy presented in elegant simplicity.

INSALATE

GRANCHIO
Devonshire crab, radicchio, rocket, fennel,
lemon & Sardinian bottarga

22.50

CAESAR
Grilled chicken, crispy pancetta, gem
lettuce, Caesar dressing, croutons &
matured Italian cheese

18.25

TRICOLORE
Buffalo mozzarella, heritage tomatoes,
avocado & fresh basil

15.75

SIDES

All sides 5.50 each

PATATINE FRITTE
Potato fries | Add truffle & Pecorino 1.75

FRIARIELLI
A Neapolitan staple, marinated leafy
turnip tops, garlic & chilli

PATATE AL FORNO
Garlic & rosemary roast potatoes

VERDURE
Broccoli, green beans, peas & basil

PURÈ DI PATATE
Creamy mashed potato

PEPERONATA
Slow cooked peppers, tomato, capers,
Leccino olives, pine nuts & flat leaf parsley

ZUCCHINE FRITTE
Courgette fries

RUCOLA E PARMIGIANO
Rocket & Parmesan salad,
vinaigrette

BROCCOLETTI
Tenderstem broccoli, chilli & garlic

INSALATA DELLA CASA
Mixed leaves, tomatoes, cucumber
chives & vinaigrette

SPINACI
Garlic baby spinach

PISELLI E PANCETTA
Peas & pancetta

SUNDAY ROAST

Available every Sunday from 12pm.

MANZO
Argentinian Angus grass fed beef rump,
served pink or well done

23.75

PORCHETTA
Slow roasted pork belly, rosemary, garlic
& sage

23.75

POLLO
Herb roast Shropshire chicken

22.50

VEGANO
Mixed nut roast

21.50

TRIMMINGS INCLUDED

Garlic & Rosemary Roast Potatoes, Roast Butternut Squash, Cavolo Nero, Roasting Gravy, Yorkshire Pudding

SHARING FEAST

Choose a combination of any two roasts
served to share with Sunday Sides
included.

55.00

SUNDAY SIDES

Cauliflower Cheese
Truffle Mac & Cheese

7.25 each

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. 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.