

SHARING

OLIVE (VG)	£5.00	£2.50	PANE FINO ALL'AGLIO		OSTRICHE	£17.00	£8.50	
Marinated Gaeta & Nocellara olives, chilli, garlic & oregano			Hand stretched garlic bread		Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon			
PANE (V) ★	£5.95	£2.97	Fresh rosemary & sea salt (VG)	£6.00	£3.00			
Sundried tomato & black olive focaccia, ciabatta, Sardinian flatbread, cheese grissini & basil pesto			Tomato & fresh basil (VG)	£6.95	£3.47	ARANCINI ALLA CARBONARA	£9.25	£4.62
			Mozzarella & smoked provola cheese (V)	£7.75	£3.87	Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce		

ANTIPASTI

BRUSCHETTA CON GAMBERONI	£11.25	£5.62	CARPACCIO DI MANZO	£12.95	£6.47	ASPARAGI (V)	£11.25	£5.62
King prawns, chilli, lemon & toasted ciabatta			Seared sliced beef fillet, Venetian dressing & rocket salad			Asparagus, basil butter, poached egg & matured Italian cheese		
COSTINE	£10.25	£5.12	BRUSCHETTA AL POMODORO (VG)	£7.75	£3.87	CALAMARI FRITTI	£10.25	£5.12
Hickory smoked barbecue pork ribs			Heritage tomatoes, garlic & basil, toasted ciabatta			Crispy fried squid, courgette & lemon mayonnaise		

PASTA & RISOTTO

CASARECCE CON POLLO ★	£15.50	£7.75	RAVIOLI DI GRANCHIO	£18.00	£9.00	SPAGHETTI VONGOLE	£17.50	£8.75
Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts			Devonshire crab, chilli, lemon, basil & shellfish butter			Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic		
TAGLIATELLE ALLA BOLOGNESE	£15.50	£7.75	LINGUINE AI GAMBERONI	£17.50	£8.75	PACCHERI ALL'ARRABBIATA (VG)	£12.25	£6.12
Slow cooked beef ragù, tomato & fresh basil			King prawns, courgette, chilli & flat leaf parsley			Tomato, garlic, chilli & flat leaf parsley		
LASAGNE	£15.50	£7.75	RAVIOLI ALLA CAPRESE (V)	£14.95	£7.47	RISOTTO AI FUNGHI (V) ★	£13.50	£6.75
Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil			Mozzarella & ricotta filled pasta, tomato & fresh basil			Porcini & chestnut mushrooms, garlic, flat leaf parsley		
SPAGHETTI CARBONARA	£15.50	£7.75	SPAGHETTI FRUTTI DI MARE	£19.95	£9.97	PACCHERI CONTADINA (VG)	£12.50	£6.25
Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley			Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli			Mushroom & vegetable ragu, tomato & flat leaf parsley		

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 your choice from one of our freshly prepared sauces: peppercorn, Gorgonzola, porcini mushroom, salsa verde

SIRLOIN 225G	£25.50	£12.75	RIBEYE 225G	£26.50	£13.25	FILLET 225G	£33.50	£16.75
CHATEAUBRIAND 450G SERVES 2	£71.50	£35.75	CÔTE DE BOEUF 400G	£39.95	£19.97	FILETTO AL PEPE	£28.95	£14.47
The prized cut from the fillet, served with roast tomatoes, mushrooms & fries			Salt moss dry aged bone-in ribeye, served with fries			Fillet steak medallions, peppercorn sauce, roast potatoes, sage & garlic		

MAINS

MERLUZZO	£22.50	£11.25	POLLO AI FUNGHI	£20.50	£10.25	STUFATO DI MANZO	£23.50	£11.75
Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli			Roast chicken breast, gnocchi, mushroom & truffle cream			Slow cooked beef stew, carrots & baby onions served with pecorino mashed potatoes		
BRANZINO	£22.25	£11.12	SPIEDINI DI PESCE	£24.50	£12.25	CAESAR SALAD	£15.50	£7.75
Whole boneless sea bass, flat leaf parsley, garlic & lemon			Grilled seafood skewers, line caught swordfish, Scottish king scallops, king prawns, with courgette, basil & lemon			Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese		
ANATRA ALL'ARANCIA	£22.50	£11.25	FEGATO ALLA VENEZIANA	£21.50	£10.75	BURRATA SALAD (V)	£14.50	£7.25
Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli			Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes			Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing		

PIZZA

CALZONE ★	£14.50	£7.25	FIorentina (V)	£14.25	£7.12	CAPRICCIOSA	£14.50	£7.25
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato			Spinach, free range egg, tomato, mozzarella & matured Italian cheese			Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives		
TARTUFO E ZUCCHINE (VG)	£12.50	£6.25	PICCANTE	£14.95	£7.47	MARGHERITA (V) ★	£12.95	£6.47
Courgette, mushroom & truffle cream			Spicy Calabrian sausage, red pepper, tomato & mozzarella			Mozzarella, tomato & fresh basil		

SIDES

PATATE AL FORNO (VG)	£4.75	£2.37	PURÈ DI PATATE (V)	£4.75	£2.37	SPINACI (VG)	£5.00	£2.50
Roast potatoes, sage & garlic			Mashed potatoes			Spinach, chilli & garlic		
PATATINE (V)	£4.50	£2.25	ZUCCHINE FRITTE (V)	£5.00	£2.50	INSALATA DI RUCOLA (V)	£4.95	£2.47
Potato fries			Courgette fries			Rocket & matured Italian cheese		
PATATINE CON TARTUFO (V)	£4.75	£2.37	BROCCOLETTI (VG)	£4.95	£2.47	INSALATA DELLA CASA (VG)	£4.95	£2.47
Potato fries with truffle & matured Italian cheese			Tenderstem broccoli, chilli & garlic			Tomatoes, cucumber, mixed leaves & vinaigrette		

(V) vegetarian | (VG) vegan | ★ vegetarian option available | ★ vegan option available

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available at piccolinorestaurants.com/allergens. Detailed calorie information is available on request. 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?
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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.