

PICCOLINO

50% OFF FOOD



CLUB | **R**

# DA DIVIDERE

	NON MEMBER	MEMBER		NON MEMBER	MEMBER
<b>OLIVE PICCANTI</b> (Vg)	5.50	2.75	<b>PANE FINO ALL'AGLIO</b>		
Giant pitted olives marinated with peperoncini			Hand stretched garlic bread		
<b>PANE DELLA CASA</b> (V)	6.00	3.00	Focaccia style - rosemary & sea salt (Vg)	6.50	3.25
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini			Tomato & fresh basil (Vg)	7.75	3.88
			Mozzarella & smoked provola cheese (V)	8.50	4.25

## ANTIPASTI

	NON MEMBER	MEMBER		NON MEMBER	MEMBER
<b>BRUSCHETTA AL POMODORO</b> (Vg)	8.75	4.37	<b>ARANCINA</b> (V)	9.50	4.75
Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta			Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce		
<b>BRUSCHETTA CON GAMBERONI</b>	12.50	6.25	<b>CALAMARI FRITTI</b>	13.50	6.75
King prawns, chilli & lemon on toasted ciabatta			Crispy fried squid, courgette, red pepper & garlic mayonnaise		
<b>COSTINE DI MAIALE</b>	13.50	6.75	<b>PARMIGIANA SCOMPOSTA</b> (V)	10.50	5.25
Marinated pork ribs & barbecue sauce			Fried layers of aubergine, tomato, mozzarella, & basil pesto		
<b>FEGATINI ALLA CREMA</b>	10.75	5.37			
Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta					

## INSALATE

	NON MEMBER	MEMBER		NON MEMBER	MEMBER
<b>TRICOLORE</b> (V)	14.75	7.37	<b>CAESAR</b>	16.75	8.37
Buffalo mozzarella, heritage tomatoes, avocado & fresh basil			Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese		

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.


(V) Vegetarian (Vg) Vegan (D) 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.

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<b>LINGUINE AI GAMBERI</b> Wild red king prawn, courgette, chilli & flat leaf parsley	19.50	9.75	<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> 	12.50	6.25
<b>LINGUINE ALLE VONGOLE</b> Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	18.50	9.25	<b>SPAGHETTI CARBONARA</b> 	16.25	8.12
<b>TAGLIATELLE ALLA BOLOGNESE</b> Slow cooked beef ragù, tomato & fresh basil	16.25	8.12	<i>Free range eggs, guanciale, Pecorino Romano, cream &amp; flat leaf parsley</i> <i>Try the traditional recipe, made without cream.</i>		
<b>TAGLIATELLE AL SALMONE</b> Argyll smoked salmon, asparagus, lemon & herb mascarpone	18.50	9.25	<b>CASARECCE CON VERDURE</b> 	15.50	7.75
<b>TAGLIATELLE CONTADINA</b> 	14.50	7.25	Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts		
Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley			<b>CASARECCE CON POLLO</b>	17.00	8.50
<b>PENNE ALL'ARRABBIATA</b> 	14.50	7.25	Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts		
Tomato, garlic, chilli & flat leaf parsley			<b>LASAGNE</b>	16.25	8.12
			Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil		

## PASTA SPECIALE

<b>TAGLIOLINI AL TARTUFO</b> 	17.50	8.75
Fresh thin egg pasta, truffle & Parmesan sauce, fresh truffle		



### 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.

## RAVIOLI

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<b>RAVIOLI DI GRANCHIO</b> Devonshire crab, chilli, lemon, basil & shellfish butter	19.50	9.75	<b>RAVIOLI ALLA CAPRESE</b>	16.50	8.25
			Mozzarella & ricotta filled pasta, tomato & fresh basil sauce		



## RISOTTO

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<b>RISOTTO AI GAMBERONI</b>	19.50	9.75	<b>RISOTTO AI FUNGHI PORCINI</b>  	14.50	7.25
Creamy Arborio rice, wild king prawn, lemon, sapphire & flat leaf parsley			Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley		





# 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

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<b>DIAVOLA</b> Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley	15.50	7.75
<b>MARGHERITA</b>  Mozzarella, tomato & fresh basil	13.50	6.75
<b>FIorentina</b>  Spinach, free range egg, tomato, mozzarella & matured Italian cheese	15.50	7.75
<b>CAPRICCIOSA</b> San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	15.00	7.50
<b>CALZONE</b> Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato	15.75	7.87
<b>HOUSE DIPS</b> Hot Honey   Confit Garlic Aioli   Basil Pesto	2.00	1.00

## SPECIALI

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<b>MARINARA SBAGLIATA</b>  Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil	15.50	7.75
<b>SPAGNA</b>  San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey	15.50	7.75
<b>ORTOLANA</b>   White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil	14.50	7.25
<b>GLUTEN FREE BASE</b> While we cannot guarantee a 100% gluten free environment, any of our pizza flavours can be served on a 100% gluten free base.		

## BISTECCA

We have built relationships with some of the finest producers from 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.

*All served with fries and one of our freshly prepared sauces.*

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<b>SELECT</b>		
<b>SIRLOIN 275G</b> Angus & Hereford   Argentina   28 day aged	29.75	14.87
<b>RIBEYE 275G</b> Angus & Hereford   Argentina   28 day aged	30.50	15.25
<b>FILLET 225G</b> Angus & Hereford   British Isles   14 day aged	38.00	19.00
<b>STEAK SAUCES</b> Peppercorn   Gorgonzola   Truffle Butter Salsa Verde   Porcini		

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<b>SHARING CUT</b> serves 2		
<b>CHATEAUBRIAND 450G</b> The prized cut from the fillet, deliciously soft & tender, served with fries, steak sauces, roast tomato & mushrooms	75.00	37.50
<b>FILLETTO AL PEPE</b> Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries	31.50	15.75



# TERRA E MARE

We explore Italy's regions, meet the producers, and prioritise sourcing the finest seasonal produce for our dishes. Strong partnerships with independent seafood suppliers ensure we get the best catch direct from their boats.









## CARNE

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<b>POLLO AL MATTONE</b>  Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto	23.50	11.75	<b>STUFATO DI MANZO</b>  Slow cooked beef in red wine, braised carrots, baby onions & creamy mash	24.50	12.25
<b>POLLO AL TARTUFO</b> Roast chicken breast, truffle gnocchi, mushroom & truffle cream	23.75	11.87	<b>GNOCCHI ALLA CONTADINA</b>   Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	14.50	7.25
<b>ANATRA ALL'ARANCIA</b> Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli	24.50	12.25	<b>POLPETTE DI VITELLO</b>  Veal meatballs, tomato, basil & pine nuts served with toasted ciabatta	14.50	7.25
<b>FEGATO ALLA VENEZIANA</b> Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes	23.50	11.75	<b>VITELLO ALLA MILANESE</b>  Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	32.50	16.25

## PESCE

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<b>MERLUZZO</b> Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	24.50	12.25	<b>TONNO</b>  Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli	27.00	13.50
<b>BRANZINO</b>  Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes	25.50	12.75	<b>SPIEDINI DI PESCE</b> Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	27.00	13.50

## SIDES










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<b>PATATINE FRITTE</b>  Potato fries   Add truffle & Pecorino 1.75   0.87	5.00	2.50	<b>FRIARIELLI</b>  A Neapolitan staple, marinated leafy turnip tops, garlic & chilli	5.00	2.50
<b>PATATE AL FORNO</b>  Garlic & rosemary roast potatoes	5.00	2.50	<b>RUCOLA E PARMIGIANO</b> Rocket & Parmesan salad, vinaigrette	5.00	2.50
<b>PURÈ DI PATATE</b>  Creamy mashed potato	5.00	2.50	<b>INSALATA DELLA CASA</b>  Mixed leaves, tomatoes, cucumber chives & vinaigrette	5.00	2.50
<b>BROCCOLETTI</b>  Tenderstem broccoli, chilli & garlic	5.00	2.50	<b>SPINACI</b>  Garlic baby spinach	5.00	2.50
<b>VERDURE</b>  Broccoli, green beans, peas & basil	5.00	2.50			

# DOLCI

All of our desserts are developed in house by our skilled pastry team led by maître pâtissier Antoine Quentin.

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<b>BUDINO DI PANETTONE</b>  	8.75	4.37	<b>TORTINO AL CIOCCOLATO</b> 	8.75	4.37
Italian-style bread & butter pudding, rum poached apricots, vanilla custard			Warm chocolate fondant, chocolate sauce & vanilla ice cream		
<b>LEMON POLENTA CAKE</b>  	8.75	4.37	<b>PANNA COTTA</b> 	9.25	4.62
Lemon polenta cake, candied lemons & vanilla ice cream			White chocolate & blackberry cream, pickled blackberry, white chocolate tuile		
<b>TORTA ALLA NUTELLA</b> 	8.75	4.37	<b>AFFOGATO</b> 	7.00	3.50
Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts			Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream		
<b>TIRAMISÚ</b>	8.75	4.37	<b>CIOCCOLATINI</b> 	5.50	2.75
Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder			Six handmade chocolate truffles flavoured with Frangelico		

# GELATI

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Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 	7.50	3.75
<b>VANILLA</b> 		
<b>CHOCOLATE</b> 		
<b>NUTELLA</b> 		
<b>MINT CHOCOLATE CHIP</b> 		
<b>HONEYCOMB</b> 		
<b>WILD BERRY SORBET</b> 		
<b>VEGAN VANILLA</b> 		
<b>VEGAN CHOCOLATE</b> 		

# FORMAGGI

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<b>ARTISAN ITALIAN CHEESE</b>	11.25	5.62
All served with Artisan biscuits, fig & orange chutney, pear, grapes & truffle honey		
BLUE DI CAPRA   Blue goat's cheese, Lombardia		
ASIAGO PDO   Semi-firm Alpine cheese, Veneto		
PECORINO TARTUFO   Truffle infused sheep's milk cheese, Toscana		