

GLUTEN INTOLERANCE & GLUTEN ALLERGY MENU

ANTIPASTI

OLIVE (VG) Marinated Cerignola olives, chilli, garlic, rosemary & thyme	£5.00	COZZE CON POMODORO Scottish rope grown mussels, San Marzano tomatoes, chilli, garlic & fresh basil	£9.75	TRICOLORE (V) Avocado, Campania buffalo mozzarella, heritage tomatoes & fresh basil	£9.25
COCKTAIL DI GAMBERI ROSSI Wild red king prawn, Atlantic prawns, Marie Rose & lemon	£12.25	INSALATA DI BARBABIETOLE (V) ★ Heritage beetroot, ricotta, walnut & rocket	£9.25	ANTIPASTI DI MONTAGNA serves 3-4 Italian artisan cured meats, salami & cheeses - Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta	£20.75
COSTINE Hickory smoked barbecue pork ribs	£10.25	CARPACCIO DI MANZO Seared sliced beef fillet, Venetian dressing & rocket salad	£12.95	OSTRICHE Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon	£17.00
ASPARAGI (V) Asparagus, basil butter, poached egg & matured Italian cheese	£11.25	GRANCHIO PICCANTINO Dressed Devonshire crab, chilli mayonnaise, & lemon	£16.00		

INSALATA

CAPRESE BURRATA (V) Heritage tomatoes, Apulian-style mozzarella, spicy red pepper pesto, fresh basil	£13.75	CAESAR Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, & matured Italian cheese	£15.25	GRANCHIO Devonshire crab, artichoke, asparagus, pistachio, lemon & chives	£18.95
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PASTA & RISOTTO

PENNE CON POLLO ★ Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	£15.50	PENNE ALL'ARRABBIATA (VG) Tomato, garlic, chilli & flat leaf parsley	£12.25	SPAGHETTI AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley	£17.50
SPAGHETTI ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£29.95	SPAGHETTI ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£17.50	SPAGHETTI ALLA CARBONARA Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley	£15.50
SPAGHETTI AI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	£19.95	PENNE ALL'ANATRA Slow cooked duck ragù, red wine & rosemary	£15.50	RISOTTO PRIMAVERA (V) ★ Asparagus, broad beans, peas & matured Italian cheese	£15.50
SPAGHETTI ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£15.50	PENNE ALL'ORTOLANA (VG) Cavolo nero pesto, vine ripened tomatoes & rocket	£12.95	RISOTTO AI FRUTTI DI MARE Scottish king scallops, rope grown mussels, king prawns, white wine & chilli	£18.50

BISTECCA

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

SIRLOIN 225G 🌿	£25.50	RIBEYE 300G 🌿	£39.50	CÔTE DE BOEUF 🌿 400G	£39.95
RIBEYE 225G 🌿	£26.50	RIBEYE 500G 🌿	£66.50	Salt moss dry aged bone-in ribeye	
FILLET 225G 🌿	£33.50	BISTECCA FINA ALLA GRIGLIA 🌿 Flash grilled steak, garlic butter & roast potatoes	£23.75	CHATEAUBRIAND 🌿 450G serves 2 The prized cut from the fillet, served with roast tomatoes, mushrooms & roast potatoes	£71.50

CARNE E PESCE

FEGATO ALLA VENEZIANA Calves liver, pancetta, butter, onions & sage	£19.50	GAMBERONI SALMORIGLIO Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon	£25.50	ARAGOSTA Half or whole lobster, garlic & parsley butter, house salad	£29.50 / £49.95
MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£22.50	PESCE SPADA ALLA SICILIANA Grilled line caught swordfish, tomato, anchovies, black olives, capers & basil	£22.50	SPIEDINI DI PESCE Grilled seafood skewers, line caught swordfish, Scottish king scallops, king prawns, with courgette, basil & lemon	£24.50
BRANZINO Whole boneless sea bass, garlic, flat leaf parsley & lemon	£23.50	ANATRA Crispy duck, green beans, cherry & red wine sauce	£20.50		

CONTORNI

PATATE AL FORNO (VG) Roast potatoes, sage & garlic	£4.75	PISELLI E PANCETTA Peas & pancetta	£4.95	SPINACI (VG) Spinach, garlic & chilli	£5.00
BROCCOLETTI (VG) Tenderstem broccoli, chilli & garlic	£4.95	INSALATA DELLA CASA (VG) Radicchio, gem lettuce, vine ripened tomatoes & rocket	£4.95	INSALATA DI POMODORO (VG) Heritage tomatoes & basil	£4.95
INSALATA DI RUCOLA Rocket & matured Italian cheese	£4.95			FAGIOLINI (VG) Green beans, garlic & lemon	£4.95

DESSERTS

AFFOGATO Amaretto, espresso coffee & vanilla ice cream	£7.00	CIOCCOLATINI (V) Six handmade chocolate truffles flavoured with Frangelico	£4.95	PANNA COTTA White chocolate panna cotta, roasted strawberries & basil	£8.00
CREMA CATALANA Catalan style crème brûlée, mascapone & raspberry	£8.25	FORMAGGI Gorgonzola, Asiago & truffle pecorino cheese, fig & orange chutney, pear	£9.50	ICE CREAM Vaniglia Nutella Favo Cioccolato Lampone Cioccolato Alla Menta Mora E Mirtillo Mango Yoghurt	£6.75

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? Scan this code





PICCOLINO

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