

SHARING

OLIVE (V) (VG) Marinated Gaeta & Nocellara olives, chilli, garlic & oregano	£5.00	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, served with a selection of breads	£25.75	PANE FINO ALL'AGLIO Hand stretched garlic bread	
PANE (V) (★) Sundried tomato & black olive focaccia, ciabatta, Sardinian flatbread, cheese grissini & basil pesto	£5.95	OSTRICHE Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon	£17.00	Fresh rosemary & sea salt (VG)	£6.00
				Tomato & fresh basil (VG)	£6.95
				Mozzarella & smoked provola cheese (V)	£7.75

ANTIPASTI

BRUSCHETTA CON GAMBERONI King prawns, chilli, lemon & toasted ciabatta	£11.25	COSTINE Hickory smoked barbecue pork ribs	£10.25	ASPARAGI (V) Asparagus, basil butter, poached egg & matured Italian cheese	£11.25
ARANCINI ALLA CARBONARA Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce	£9.25	GRANCHIO PICCANTINO Dressed Devonshire crab, chilli mayonnaise, lemon & Sardinian flatbread	£16.50	CARPACCIO DI MANZO Seared sliced beef fillet, Venetian dressing & rocket salad	£12.95
CAPELANTE Scottish king scallops, confit garlic, chilli & parsley	£14.25	COCKTAIL DI GAMBERI ROSSI Wild red king prawn, Atlantic prawns, Marie Rose & lemon	£12.25	BRUSCHETTA AL POMODORO (VG) Heritage tomatoes, garlic & basil, toasted ciabatta	£7.75
PASTA E FAGIOLI (V) (★) Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini	£7.00	COZZE CON POMODORO Scottish rope grown mussels, San Marzano tomato, chilli, garlic, fresh basil & toasted ciabatta	£10.25	CALAMARI FRITTI Crispy fried squid, courgette & lemon mayonnaise	£10.25
				FEGETINI ALLA CREMA Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	£9.95

SALADS

CAESAR Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese	£15.50	BURRATA (V) Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing	£14.50	GRANCHIO Devonshire crab, artichoke, asparagus, pistachio, lemon & chives	£18.95
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PASTA & RISOTTO

CASARECCE CON POLLO (★) Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	£15.50	PACCHERI ALL'AMATRICIANA (★) Pork cheek guanciale, vine ripened cherry tomatoes, chilli & basil	£15.50	SPAGHETTI CARBONARA Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley	£15.50
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened tomatoes, chilli & fresh basil	£29.95	RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter	£18.00	SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	£19.95
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£15.50	LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley	£17.50	PACCHERI ALL'ARRABBIATA (VG) Tomato, garlic, chilli & flat leaf parsley	£12.25
PACCHERI CONTADINA (VG) Mushroom & vegetable ragu, tomato & flat leaf parsley	£12.50	RISOTTO AI FRUTTI DI MARE Scottish king scallops, rope grown mussels, king prawns, white wine & chilli	£18.50	RISOTTO AI FUNGHI (V) (★) Porcini & chestnut mushrooms, garlic, flat leaf parsley	£13.50
LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	£15.50	RAVIOLI ALLA CAPRESE (V) Mozzarella & ricotta filled pasta, tomato & fresh basil	£14.95	SPAGHETTI VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£17.50

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

Angus & Hereford, British Isles, Aged 28 Days		Black Angus, Canada Spring Creek, Aged 60 Days		BISTECA FINA ALLA GRIGLIA Flash grilled steak, garlic butter, served with fries	£23.75
SIRLOIN 225G	£25.50	RIBEYE 300G / 500G	£39.50 / £66.50		
RIBEYE 225G	£26.50	served with fries			
FILLET 225G	£33.50	Angus & Hereford, British Isles, Dry Aged 35 Days		FILETTO AL PEPE Fillet steak medallions, peppercorn sauce, roast potatoes, sage & garlic	£28.95
CHATEAUBRIAND 450G serves 2	£71.50	CÔTE DE BOEUF 400G	£39.95		
The prized cut from the fillet, served with roast tomatoes, mushrooms & fries		Salt moss dry aged bone-in ribeye, served with fries			

MAINS

MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£22.50	GAMBERONI ALLA CALABRESE Wild red king prawns, olives, spicy 'nduja tomato sauce & toasted ciabatta	£26.00	ANATRA ALL'ARANCIA Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli	£22.50
PESCE SPADA ALLA PUTTANESCA Grilled line caught swordfish, tomato, Leccino olives, capers, chilli & basil	£22.50	ARAGOSTA Half or whole lobster, garlic & parsley butter, served with fries	£29.50 / £49.95	FEGETO ALLA VENEZIANA Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes	£21.50
BRANZINO Whole boneless sea bass, flat leaf parsley, garlic & lemon	£22.25	POLLO PARMIGIANA Crispy fried breaded chicken, buffalo mozzarella, fresh basil & spaghetti pomodoro	£20.50	VITELLO ALLA MILANESE Crispy fried rose veal escalope in breadcrumbs, rocket & matured Italian cheese	£24.50
SPIEDINI DI PESCE Grilled seafood skewers, line caught swordfish, king scallops, king prawns, with courgette, basil & lemon	£24.50	POLLO AI FUNGHI Roast chicken breast, gnocchi, mushroom & truffle cream	£20.50	STUFATO DI MANZO Slow cooked beef stew, carrots & baby onions served with pecorino mashed potatoes	£23.50

PIZZA

BURRATA (★) Apulian style mozzarella, red pepper pesto, 'nduja, roasted peppers, pistachio, chilli & fresh basil	£15.00	CARPACCIO AI FUNGHI Seared beef fillet, portobello mushroom, mozzarella, Venetian dressing, fresh basil	£18.50	FIorentina (V) Spinach, free range egg, tomato, mozzarella & matured Italian cheese	£14.25
CALZONE (★) Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato	£14.50	PROSCIUTTO DI PARMA (★) DOP Parma ham aged 18 months, butternut squash, mozzarella, Pecorino Romano, walnuts & chilli	£15.50	TARTUFO E ZUCCHINE (VG) Courgette, mushroom & truffle cream	£12.50
PICCANTE Spicy Calabrian sausage, red pepper, tomato & mozzarella	£14.95	MARGHERITA (V) (★) Mozzarella, tomato & fresh basil	£12.95	CAPRICCIOSA Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives	£14.50

SIDES

PATATE AL FORNO (VG) Roast potatoes, sage & garlic	£4.75	ZUCCHINE FRITTE (V) Courgette fries	£5.00	FRITTE DI POLENTA (V) Crispy polenta fries, matured Italian cheese	£4.50
PATATINE (V) Potato fries	£4.50	BROCCOLETTI (VG) Tenderstem broccoli, chilli & garlic	£4.95	INSALATA DI POMODORO (VG) Heritage tomatoes & basil	£4.95
PATATINE CON TARTUFO (V) Potato fries with truffle & matured Italian cheese	£4.75	SPINACI (VG) Spinach, chilli & garlic	£5.00	INSALATA DI RUCOLA (V) Rocket & matured Italian cheese	£4.95
PURÈ DI PATATE (V) Mashed potatoes	£4.75	PISELLI E PANCETTA Peas & pancetta	£4.95	INSALATA DELLA CASA (VG) Tomatoes, cucumber, mixed leaves & vinaigrette	£4.95

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





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.