



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.

DA DIVIDERE

OLIVE	£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	
Marinated Cerignola olives, chilli, garlic, rosemary & thyme				Fresh rosemary & sea salt	£6.00
PANE	£5.95	OSTRICHE Half dozen freshly shucked oysters, Bloody Mary, Tabasco & lemon	£17.00	Tomato & fresh basil	£6.95
Sundried tomato & black olive focaccia, ciabatta, Sardinian flatbread, cheese grissini & basil pesto				Mozzarella & smoked provola cheese	£7.75

ANTIPASTI

BRUSCHETTA CON GAMBERONI King prawns, chilli, lemon & toasted ciabatta	£11.25	GRANCHIO PICCANTINO Dressed Devonshire crab, chilli mayonnaise, lemon & Sardinian flatbread	£16.50	ASPARAGI	£11.25
ARANCINE TARTUFO Crispy risotto balls, truffle, mozzarella & truffle mayonnaise	£9.25	COCKTAIL DI GAMBERI ROSSI Wild red king prawn, Atlantic prawns, Marie Rose & lemon	£12.25	CARPACCIO DI MANZO Seared sliced beef fillet, Venetian dressing & rocket salad	£12.95
CAPELANTE Scottish king scallops, confit garlic, chilli & parsley	£14.25	TRICOLORE	£9.25	BRUSCHETTA AL POMODORO	£7.75
INSALATA DI BARBABIETOLE	£9.25	Avocado, Campania buffalo mozzarella, heritage tomatoes & fresh basil		CALAMARI FRITTI Crispy fried squid, courgette & lemon mayonnaise	£10.25
Heritage beetroot, ricotta, walnut & rocket		COZZE CON POMODORO Scottish rope grown mussels, San Marzano tomatoes, chilli, garlic, fresh basil & toasted ciabatta	£10.25	FEGATO ALLA TOSCANA Chicken liver pâté, mustard fruit, toasted ciabatta	£10.00
COSTINE Hickory smoked barbecue pork ribs	£10.25				

INSALATA

CAESAR Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese	£15.50	CAPRESE BURRATA	£14.25	GRANCHIO Devonshire crab, artichoke, asparagus, pistachio, lemon & chives	£18.95
		Heritage tomatoes, Apulian-style mozzarella, spicy red pepper pesto, fresh basil & toasted ciabatta			

PASTA, RAVIOLI & RISOTTO

TROFIETTE CON POLLO	£15.50	LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	£15.50	SPAGHETTI CARBONARA Free range egg, pancetta, matured Italian cheese, cream & flat leaf parsley	£15.50
Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts		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
LINGUINE ALL'ARAGOSTA Half lobster, vine ripened tomatoes, chilli & fresh basil	£29.95	LINGUINE AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley	£17.50	RIGATONI ALL'ARRABBIATA	£12.25
TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£15.50	RISOTTO AI FRUTTI DI MARE Scottish king scallops, rope grown mussels, king prawns, white wine & chilli	£18.50	RISOTTO PRIMAVERA	£15.50
TROFIETTE ALL' ORTOLANA	£12.95	SPAGHETTI VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£17.50	Asparagus, broad beans, peas & matured Italian cheese	
Cavolo nero pesto, vine ripened tomatoes & rocket				MEZZELUNE RAVIOLI	£15.50
RIGATONI ALL'ANATRA Slow cooked duck ragù, red wine & rosemary	£15.50			Ricotta & mint ravioli, vine ripened tomatoes, fresh basil	

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

SIRLOIN 225G	£25.50	BISTECCA FINA ALLA GRIGLIA	£23.75	CÔTE DE BOEUF 400G	£39.95
RIBEYE 225G	£26.50	Flash grilled steak, garlic butter & fries		Salt moss dry aged bone-in ribeye	
FILLET 225G	£33.50	TOURNEDOS ROSSINI 170G	£32.95	CHATEAUBRIAND 450G serves 2	£71.50
RIBEYE 300G	£39.50	Beef fillet, chicken liver pâté, Madeira wine sauce, truffle & toasted sourdough		The prized cut from the fillet, served with roast tomatoes, mushrooms & fries	
RIBEYE 500G	£66.50				

CARNE E PESCE

MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£22.50	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
BRANZINO Whole boneless sea bass, garlic, flat leaf parsley & lemon	£23.50	SPIEDINI DI PESCE Grilled seafood skewers, line caught swordfish, Scottish king scallops, king prawns, with courgette, basil & lemon	£24.50	GAMBERONI SALMORIGLIO Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta	£26.00
PESCE SPADA ALLA SICILIANA Grilled line caught swordfish, tomato, anchovies, black olives, capers & basil	£22.50	POLLO AI FUNGHI Roast chicken breast, gnocchi, mushroom & truffle cream	£20.50	ARAGOSTA Half or whole lobster, garlic & parsley butter, fries	£29.50 / £49.95
ANATRA Crispy duck, green beans, cherry & red wine sauce	£20.50	FEGATO ALLA VENEZIANA Calves liver, pancetta, butter, onions & sage	£19.50	PESCE DEL GIORNO Market fresh fish of the day, ask your server for details	POA

PIZZA

BURRATA	£15.25	CARPACCIO AI FUNGHI Seared beef fillet, portobello mushroom, mozzarella, Venetian dressing, fresh basil	£18.50	CAPRICCIOSA Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives	£14.50
Basil pesto, 'Nduja, mozzarella, vine ripened tomatoes & chilli		PICCANTE Spicy Calabrian sausage, roasted red pepper, tomato & mozzarella	£14.95	FIorentina	£14.25
CALZONE Folded pizza stuffed with mozzarella, tomato, basil, peppers & salami Napoli	£14.95	TARTUFO E ZUCCHINE	£12.50	Mozzarella, tomato & fresh basil	£12.95
ARAGOSTA Half a lobster, tomato, chilli, garlic & fresh basil	£29.50				

CONTORNI

PATATE AL FORNO	£4.75	BROCCOLETTI	£4.95	INSALATA DI POMODORO	£4.95
Roast potatoes, sage & garlic		Tenderstem broccoli, chilli & garlic		Heritage tomatoes & basil	
PATATINE	£4.50	SPINACI	£5.00	INSALATA DI RUCOLA	£4.95
Potato fries		Spinach, chilli & garlic		Rocket & matured Italian cheese	
PATATINE CON TARTUFO	£4.75	FAGIOLINI	£4.95	INSALATA DELLA CASA	£4.95
Potato fries with truffle & matured Italian cheese		Green beans, garlic & lemon		Radichio, gem lettuce, vine ripened tomatoes & rocket	
ZUCCHINE FRITTE	£5.00	PISELLI E PANCETTA Peas & pancetta	£4.95		
Courgette fries					

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

