

PICCOLINO

AUTUMN/WINTER
COLLECTION

MAIN MENU

DESSERT MENU

LUNCH MENU

BAMBINI MENU

DRINKS MENU

WINE LIST

CHRISTMAS MENU

PICCOLINO

AUTUMN/WINTER COLLECTION



DA DIVIDERE

| | |
|---|----------------------|
| OLIVE PICCANTI (VG) | 6.50 |
| Giant pitted olives marinated with peperoncini | |
| PANE DELLA CASA (V) | 6.25 |
| Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini | |
| OSTRICHE | Four 15.00 Six 20.00 |
| Freshly shucked oysters served with Bloody Mary, Tabasco & lemon | |
| PANE FINO ALL'AGLIO | |
| Hand stretched garlic bread | |
| Focaccia style - rosemary & sea salt (VG) | 7.50 |
| Tomato & fresh basil (VG) | 8.50 |
| Mozzarella & smoked provola cheese (V) | 9.25 |

ANTIPASTI DI MONTAGNA

Small 15.75 | Large 30.00

Our signature selection of Italian artisan salami & cheese
Served with a selection of freshly baked bread, balsamic onions, pickled hot peppers & caper berries

SALAMI

Parma Ham
Coppa di Parma
Bresaola
Salame Napoli

FORMAGGI

Mozzarella Di Bufala
Pecorino Romano
Ricotta

ANTIPASTI

| | | | |
|---|-------|--|-------|
| BRUSCHETTA AL POMODORO (VG) | 9.75 | FEGATINI ALLA CREMA | 12.00 |
| Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta | | Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta | |
| BRUSCHETTA CON GAMBERONI | 14.00 | ARANCINA (V) | 10.75 |
| King prawns, chilli & lemon on toasted ciabatta | | Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce | |
| CAPELANTE | 16.75 | CARPACCIO DI MANZO | 16.00 |
| Scottish king scallops, confit garlic, chilli & parsley | | Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad | |
| COSTINE DI MAIALE | 14.75 | CALAMARI FRITTI | 11.50 |
| Marinated pork ribs & barbecue sauce | | Crispy fried squid, courgette, red pepper & garlic mayonnaise | |
| BURRATA FRITTA (V) | 13.00 | | |
| Deep fried burrata, caponata, aubergine puree, basil pesto & pine nuts | | | |

ANTIPASTI SPECIALI

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|---|-------|---|-------|
| BURRATA (V) | 18.00 | TARTARE DI SALMONE (V) | 14.75 |
| Fresh truffle & sherry vinegar dressing, toasted ciabatta | | Salmon tartare, semi-dried tomatoes, capers, chilli & citrus dressing, pine nuts, crisp Sardinian flatbread | |
| TARTARE DI TONNO | 14.75 | | |
| Yellowfin tuna tartare, fennel, chives, olive tapenade, crisp Sardinian flatbread | | | |



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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| LINGUINE AI GAMBERI Wild red king prawn, courgette, chilli & flat leaf parsley | 21.50 | SPAGHETTI AGLIO OLIO E PEPERONCINO  Garlic, chilli, extra virgin olive oil & flat leaf parsley | 14.50 |
| LINGUINE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic | 20.50 | SPAGHETTI CARBONARA  Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley <i>Try the traditional recipe, made without cream.</i> | 19.25 |
| TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil | 17.75 | SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli | 24.50 |
| TAGLIATELLE AL SALMONE Argyll smoked salmon, asparagus, lemon & herb mascarpone | 19.75 | CASARECCE CON VERDURE  Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts | 16.75 |
| TAGLIATELLE CONTADINA  Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley | 15.75 | CASARECCE CON POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts | 18.50 |
| PACCHERI ALL'ARRABBIATA  Large pasta tubes, tomato, garlic, chilli & flat leaf parsley | 15.75 | LASAGNE Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil | 17.75 |



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.



PASTA SPECIALE

| | | | |
|---|-------|--|---------------------|
| TAGLIOLINI AL TARTUFO  Fresh thin egg pasta, truffle & Parmesan sauce, fresh truffle | 19.50 | LINGUINE ALL'ARAGOSTA Whole Select lobster, king prawns, vine ripened tomatoes, chilli & fresh basil | Serves 2 42.50pp |
|---|-------|--|---------------------|

RAVIOLI

| | | | |
|--|-------|--|-------|
| RAVIOLI DI GRANCHIO Devonshire crab, chilli, lemon, basil & shellfish butter | 22.00 | RAVIOLI ALLE MELANZANE   Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil | 18.00 |
|--|-------|--|-------|

RISOTTO

| | | | |
|--|-------|--|-------|
| RISOTTO AI GAMBERONI Creamy Arborio rice, wild king prawn, lemon, sapphire & flat leaf parsley | 21.50 | RISOTTO AI FUNGHI PORCINI   Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley | 15.50 |
|--|-------|--|-------|


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

DIAVOLA 18.50
Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

MARGHERITA  15.00
Mozzarella, tomato & fresh basil


FIorentina  17.50
Spinach, free range egg, tomato, mozzarella & matured Italian cheese


CAPRICCIOSA 17.00
San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives

CALZONE 18.50
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato



HOUSE DIPS 2.50 each
Hot Honey | Confit Garlic Aioli | Basil Pesto

SPECIALE

MARINARA SBAGLIATA  17.50
Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil

SPAGNA  17.50
San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey

TARTUFO 22.00
Shaved fresh truffle, chestnut mushrooms, mozzarella & flat leaf parsley

ORTOLANA   16.50
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil

GUEST PIZZA POA
Ask your waiter for our seasonal special

GLUTEN FREE BASE
While we cannot guarantee a 100% gluten free environment, any of our pizza flavours can be served on a 100% gluten free base.

TERRA

Passionate about provenance, we visit the Italy's diverse regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you classic Italian dishes.


POLLO AL MATTONE  25.00
Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto



POLLO AL TARTUFO 25.50
Roast chicken breast, truffle gnocchi, mushroom & truffle cream


ANATRA ALL'ARANCIA 27.50
Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli

FEGATO ALLA VENEZIANA 27.00
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes

FILETTO AL PEPE 35.00
Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries

STUFATO DI MANZO  26.50
Braised ox cheek in red wine, pancetta & creamy mash

PARMIGIANA SCOMPOSTA   12.75 (Starter) / 18.75 (Main)
Fried layers of aubergine, tomato, mozzarella, & basil pesto

GNOCCHI ALLA CONTADINA   16.50
Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

BISTECCA

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

SELECT

Served with fries and one of our freshly prepared sauces.

SIRLOIN 275G 31.50
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 32.50
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 41.00
Angus & Hereford | British Isles | 14 day aged

PRIME

Served with fries and one of our freshly prepared sauces.

GRAIN FED RIBEYE 350G 55.00
Black Angus | Australia | 40 day aged

WAGYU SIRLOIN 300G 58.00
F1 Wagyu | British Isles | 21 day aged

SHARING CUTS serves 2

CHATEAUBRIAND 450G 42.50pp
The prized cut from the fillet, deliciously soft & tender, served with fries, steak sauces, roast tomato & mushrooms

STEAK & LOBSTER 49.50pp
225G Fillet Steak & whole Select lobster served with fries, steak sauces, roast tomato, samphire & house salad

STEAK SAUCES

Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde

MARE

We go to great lengths to bring you truly amazing seafood, responsibly caught from sustainable sources. We've developed strong partnerships with independent suppliers, to ensure we get the best catch direct from their boats.

MERLUZZO 27.00
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

BRANZINO 27.50
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GAMBERONI SALMORIGLIO 32.00
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

TONNO 29.50
Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli

SPIEDINI DI PESCE 29.50
Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon

ARAGOSTA 60.50
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries

ORATA AL FORNO 32.50
Whole sea bream roasted with lemon, rosemary, served with roast potatoes & salsa verde

INSALATE

GRANCHIO

Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga

22.50

CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

18.25

TRICOLORE

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

15.75

SIDES

All sides 5.50 each

PATATINE FRITTE

Potato fries | Add truffle & Pecorino 1.75

PATATE AL FORNO

Garlic & rosemary roast potatoes

PURÈ DI PATATE

Creamy mashed potato

ZUCCHINE FRITTE

Courgette fries

BROCCOLETTI

Tenderstem broccoli, chilli & garlic

SPINACI

Garlic baby spinach

PISELLI E PANCETTA

Peas & pancetta

FRIARIELLI

A Neapolitan staple, marinated leafy turnip tops, garlic & chilli

VERDURE

Broccoli, green beans, peas & basil

PEPERONATA

Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley

RUCOLA E PARMIGIANO

Rocket & Parmesan salad, vinaigrette

INSALATA DELLA CASA

Mixed leaves, tomatoes, cucumber chives & vinaigrette

SUNDAY ROAST

Available every Sunday from 12pm.

MANZO

Argentinian Angus grass fed beef rump, served pink or well done

23.75

PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

23.75

POLLO

Herb roast Shropshire chicken

22.50

VEGANO

Mixed nut roast

21.50

TRIMMINGS INCLUDED

Garlic & Rosemary Roast Potatoes, Roast Butternut Squash, Cavolo Nero, Roasting Gravy, Yorkshire Pudding

SHARING FEAST

Choose a combination of any two roasts served to share with Sunday Sides included.

55.00

SUNDAY SIDES

7.25 each

Cauliflower Cheese
Truffle Mac & 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.

PICCOLINO

AUTUMN/WINTER COLLECTION



DOLCI

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

| | | | |
|---|-------|--|-------|
| CREMA CARAMELLATA ☐ 🌱 Baked caramel custard, rum poached prunes & vanilla cream | 10.25 | PANNA COTTA ☐ White chocolate & blackberry cream, pickled blackberry, white chocolate tuile | 10.75 |
| BUDINO DI PANETTONE ☐ 🌱 Italian-style bread & butter pudding, rum poached apricots, vanilla custard | 10.25 | AFFOGATO 🌱 Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream | 8.75 |
| ZEPPOLE ☐ 🌱 Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce | 11.50 | CIOCCOLATINI 🌱 Six handmade chocolate truffles flavoured with Frangelico | 6.50 |
| TORTA ALLA NUTELLA 🌱 Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts | 10.25 | SHARING DESSERT ☐ 15.50 <i>Indulge in both rich and delicate flavours with four of our most decadent desserts to share;</i> Panna Cotta Torta Alla Nutella Budino Di Panettone Tiramisu | |
| TIRAMISÚ Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder | 10.25 | | |
| TORTINO AL CIOCCOLATO 🌱 Warm chocolate fondant, chocolate sauce & vanilla ice cream | 10.25 | | |

GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🌱 8.75

| | | |
|---------------------------------|---|---------------------------------------|
| VANILLA 🌱 | MINT CHOCOLATE CHIP 🌱 | VEGAN VANILLA 🌱 |
| CHOCOLATE 🌱 | HONEYCOMB 🌱 | VEGAN CHOCOLATE 🌱 |
| NUTELLA 🌱 | WILD BERRY SORBET 🌱 | |

FORMAGGI

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| ARTISAN ITALIAN CHEESE 12.50 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 |

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🌱 Vegetarian 🌱 Vegan ☐ New Season Dishes

Allergens
& Calories
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DIGESTIVI

COCKTAILS

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|--|-------|--|-------|
| HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso | 13.50 | VANILLA ESPRESSO MARTINI Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso | 13.50 |
| BOULEVARDIER The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Cocchi di Torino | 14.00 | OLD FASHIONED Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest | 14.50 |

AMARI

Amari embodies Italy's cultural heritage through the tradition of digestivo. Regarded as the elixir of life, these post-meal liqueurs facilitate digestion, encapsulating both taste and history.

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|-----------------------|------|-------------------------|------|
| AMARO AVERNA | 6.00 | AMARO MONTENEGRO | 6.00 |
| AMARO DEL CAPO | 6.00 | BRANCA MENTA | 6.50 |
| FERNET BRANCA | 6.00 | | |

DESSERT WINE & GRAPPA

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|--|--|---|-----------------|
| PASSITO TERRE SICILIANE CANTINE VINCI 100% Zibibbo Beautifully balanced with notes of ripe peach and aromas of candied citrus fruit, dried figs and dates. | Glass 100ml 7.00 Bottle 500ml 22.00 | PORT LBV TAYLOR'S Touriga National, Touriga Franca, Tinta Roriz, Tinta Barroca Full of ripe dark fruit & a hint of spice - enhanced by the aromatic purity of the grapes with Frangelico | Glass 50ml 6.00 |
| | | BEPI TOSOLINI GRAPPA DI MOSCATO | 25ml 5.50 |
| | | BEPI TOSOLINI GRAPPA I LEGNI ROVERE | 25ml 7.50 |

TEA & COFFEE

We've partnered with coffee experts from Qualita Unica to develop our own bespoke blend that we believe is the best representative of genuine Italian Espresso.

| | | | |
|--------------------|-------------|--------------------------|------|
| ESPRESSO | 3.75 / 4.50 | CAFFÈ MOCHA | 4.95 |
| MACCHIATO | 3.90 / 4.65 | AMERICANO | 4.50 |
| CAPPUCCINO | 4.75 | HOT CHOCOLATE | 4.95 |
| CAFFÈ LATTE | 4.75 | SELECTION OF TEAS | 4.00 |
| FLAT WHITE | 4.75 | | |

PICCOLINO
AUTUMN/WINTER COLLECTION

LUNCH

LUNCH

2 COURSES 22.50 | 3 COURSES 27.50

PRIMI

BRUSCHETTA AL POMODORO (Vg)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella & basil pesto

FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

SECONDI

SPIEDINI DI PESCE

Grilled seafood skewers, line caught tuna, king scallops, king prawns, with courgette, basil & lemon

RISOTTO CON BRANZINO

Pan-fried sea bass fillet, creamy Arborio rice, asparagus, peas, lemon & flat leaf parsley

CAESAR SALAD

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

SPAGHETTI CARBONARA

Free range egg, cream, guanciale, Pecorino Romano & flat leaf parsley

PIZZA MARGHERITA (V)

Mozzarella, tomato & fresh basil

POLPETTE DI VITELLO

Veal meatballs, tomato, basil & pine nuts served with toasted ciabatta

GNOCCHI ALLA CONTADINA (Vg)

Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

DOLCI

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CARAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

TORTA ALL NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

GELATI (V)

Selection of award-winning ice cream
Vegan flavours available on request

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(V) Vegetarian (Vg) Vegan

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LDN AW23

BAMBINI MENU

UNDER THE AGE OF 11

PASTA

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| SPAGHETTI CARBONARA | £8.75 |
| Free range eggs, bacon & grated Italian cheese | |
| SPAGHETTI POMODORO (V) | £8.75 |
| Cherry tomato sauce | |
| SPAGHETTI BOLOGNESE | £8.75 |
| Slow cooked beef ragù | |
| CASARECCE GENOVESE (V) | £8.75 |
| Short twisted pasta, basil pesto, baby plum tomatoes & grated Italian cheese | |

MAINS

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|--|--------|
| MERLUZZO | £10.50 |
| Crispy cod nuggets & fries | |
| GNOCCHI SORRENTINA | £10.50 |
| Potato dumplings, tomato sauce & mozzarella cheese | |
| POLPETTE | £10.50 |
| Beef meatballs, tomato & basil sauce, served with toasted ciabatta | |

SOFT DRINKS

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|---|-------|
| FIZZY ITALIAN FRUIT SODAS | £3.95 |
| Orangeade Lemonade | |
| FRESH ORANGE JUICE | £3.50 |
| MORE JUICES | £2.50 |
| Apple Pear Pineapple Pink Grapefruit Cranberry & Raspberry Mango & Passion fruit | |

PIZZA

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|--|-------|
| PIZZA MARGHERITA (V) | £7.75 |
| Mozzarella & tomato | |
| PIZZA PEPPERONI | £8.25 |
| Napoli salami, mozzarella & tomato | |
| PANE ALL'AGLIO (V) | £5.50 |
| Garlic bread, mozzarella & smoked provola cheese | |
| CREATE YOUR OWN PIZZA | £8.25 |

Don't know what to have?

Why don't you create your own pizza, choose your favourite toppings for your perfect pizza.

TOPPINGS (Choose up to three)

- Chicken
- Ham
- Pepperoni
- Mozzarella cheese (V)
- Peppers (V)
- Spinach (V)
- Mushrooms (V)
- Basil (V)
- Olives (V)



KIDS ACTIVITY SHEET

We have created an extra special friend to keep your little ones entertained, whilst you dine. Meet Piccoli Tize, the bunny. They will take your mini-mes on a fun mix of challenge, mindfulness and education. Turn the menu over to have some fun with Tize.

DESSERTS & ICE CREAM

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|---|-------|
| TORTINO AL CIOCCOLATO (V) | £6.25 |
| Warm chocolate fondant, chocolate sauce & vanilla ice cream | |
| GELATI (V) | £4.50 |
| Selection of ice creams, hazelnut biscotti | |

| | |
|---|-------|
| SUNDAE BAR | £6.00 |
| Build your own sundae from our selection of homemade ice creams, sauces and sweet treats! | |

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your server.

ICE CREAM (V) (Choose up to two)

- Vanilla
- Chocolate
- Honeycomb
- Nutella
- Mint chocolate chip
- Wild berry sorbet (VG)

TOPPINGS (V) (Choose up to two)

- Jelly tots
- Skittles
- Marshmallows
- Sprinkles
- Toasted nuts
- Chocolate flake

SAUCES (V) (Choose one)

- Nutella
- Strawberry
- Chocolate

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DRINKS



WINE BY THE GLASS

- SPARKLING WINE -

| | 125ml | Bottle |
|--|-------|--------|
| Prosecco Caneva Extra Dry Veneto | 9.75 | 45.00 |
| Prosecco Rosé Caneva Extra Dry Veneto | 10.75 | 47.75 |
| Franciacorta Satèn Brut Lombardia | 11.25 | 56.50 |
| Champagne Castelnau Réserve Brut Reims | 14.50 | 67.50 |
| Moët Impérial Brut Epernay | 19.50 | 105.00 |

- WHITE WINE -

| | 175ml | Bottle |
|--|-------|--------|
| Grillo Serenata Casa Girelli, Sicilia | 8.00 | 30.75 |
| Chardonnay Ornato Botter, Veneto | 10.00 | 33.75 |
| Pinot Grigio Sora Maria Cielo, Veneto | 11.50 | 37.00 |
| Verdicchio dei Castelli di Jesi Conti di Buscareto, Marche | 11.75 | 38.25 |
| Sauvignon Blanc Tordelcolle Botter, Trentino | 12.00 | 39.75 |
| Fiano del Salento Masseria Settearchi, Puglia | 12.25 | 40.25 |
| Gavi di Gavi La Soraia La Caplana, Piemonte | 13.75 | 50.00 |

- RED WINE -

| | 175ml | Bottle |
|---|-------|--------|
| Nero d'Avola Serenata Casa Girelli, Sicilia | 8.00 | 30.75 |
| Sangiovese Fiori Sul Muro Botter, Emilia-Romagna | 10.00 | 32.75 |
| Merlot Brigantello Botter, Veneto | 11.00 | 34.75 |
| Chianti Classico Sant'Ilario, Toscana | 11.75 | 38.75 |
| Montepulciano d'Abruzzo Degà VignaMadre, Abruzzo | 12.00 | 39.75 |
| Pinot Nero Bericanto Cantine Colli Berici, Veneto | 13.25 | 44.75 |
| Valpolicella Ripasso Monteci, Veneto | 14.50 | 50.00 |

- ROSÉ WINE -

| | 175ml | Bottle |
|---|-------|--------|
| Pinot Grigio Blush Punti Neri Cielo, Veneto | 11.50 | 37.00 |
| White Zinfandel Blush Poggio Alto Poggio Alto | 12.00 | 39.75 |
| Château d'Esclans Whispering Angel Provence, France | 19.25 | 65.75 |

ICONIC COCKTAILS

- FROM ITALY -

Iconic Italian cocktails are characterised by being carefully designed not to dull the senses – but to ritualistically awaken them.

- | | |
|--|-------|
| APEROL SPRITZ Prosecco with Aperol & soda Padua's Spritz is synonymous with the famed café culture of Milan, Verona & Rome & their streets remain a sea of orange during the Aperitivo hours. | 12.50 |
| CAMPARI SPRITZ Prosecco with Campari & soda Cousin to the popular Aperol Spritz this bitter and bubbly cocktail is a Venetian favourite. | 12.50 |
| BELLINI Prosecco stirred with puréed white peaches A staple of Harry's Bar in Venice since the 1940s - the marriage of Prosecco & puréed white peaches still draws crowds of tourists to what is now a national landmark. | 12.50 |
| NEGRONI Hayman's London dry gin with Campari & Cocchi Vermouth di Torino Florence in 1919 was the setting for Count Camillo Negroni's collaboration with Café Casoni bartender Fosco Scarselli. | 13.00 |
| SPRITZ 'HUGO' Prosecco with Hotel Starlino elderflower & soda This regional interpretation of the classic Spritz was created by Roland Gruber in South Tyrol. | 12.50 |

GIN & TONICS

In the following renditions of the iconic British 'aperitivo', each gin is given its own unique garnish to accentuate the botanical signature - accompanied by your choice of Fever-Tree tonic.

Select from classic, light, Sicilian lemon, elderflower or Mediterranean

- | | |
|--|---------------|
| Malfy Originale with lime | 50ml 13.00 |
| Malfy Arancia with orange & pink grapefruit | 13.00 |
| Malfy Limone with basil & lemon | 13.00 |
| Malfy Rosa with pink grapefruit & strawberry | 13.00 |
| Bombay Sapphire with basil & lime | 13.00 |
| Pinkster with raspberry & lemon | 13.50 |
| Warner's Rhubarb with orange & cinnamon | 14.50 |
| VII Hills with lemon | 14.50 |

Allergens
& Calories
Scan this code



CLASSICS & SIGNATURE

| | |
|--|-------|
| VIOLET & HIBISCUS MOJITO Bacardi Carta Blanca, lime juice, violet liqueur, William Fox hibiscus syrup & dried hibiscus flower | 13.50 |
| FRENCH MARTINI Grey Goose vodka with Chambord liqueur & pineapple | 14.25 |
| APPLE & RASPBERRY COSMOPOLITAN Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry dust | 13.50 |
| BRAMBLE Malfy Originale gin with lemon & sugar, drizzled with crème de mûre | 13.50 |
| HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso | 13.50 |
| MARGARITA Tapatio tequila, lime, triple sec & sugar | 14.00 |
| PINEAPPLE BOOGIE DOWN Finlandia vodka with Aperol, passion fruit, lime & pineapple | 13.50 |
| LYCHEE & RASPBERRY DAIQUIRI Havana Club 7 rum & Kwai Feh lychee liqueur with raspberry & lime | 13.50 |
| FRIENDS WITH BENEFITS Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon | 13.50 |
| PORN STAR MARTINI Absolut vanilla vodka with passion fruit, pineapple, lemon & a shot of Prosecco | 14.75 |

ZERO ALCOHOL

| | |
|--|------|
| BORN-AGAIN PORN STAR Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic prosecco | 8.50 |
| ZERO KIM SHA Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon | 7.50 |
| RASPBERRY & HIBISCUS NO-JITO Raspberry, cranberry, lime & dried hibiscus flower | 7.50 |
| TROPIC LIKE IT'S HOT Mango & melon with apple, elderflower & lime | 7.50 |
| CRODINO SPRITZ Non alcoholic aperitivo, served over ice with orange | 7.50 |

Allergens
& Calories
Scan this code





SPIRITS

- VODKA -

| | 50ml |
|-------------------|-------|
| Finlandia | 10.00 |
| Ketel One Citroen | 12.00 |
| Reyka | 12.00 |
| Belvedere | 12.00 |
| Grey Goose | 12.50 |

- GIN -

| | 50ml |
|---|-------|
| Malfy Originale Arancia Limone Rosa | 10.50 |
| Martin Miller's | 10.50 |
| Bombay Sapphire | 10.50 |
| Hendrick's | 10.50 |
| Pinkster | 11.00 |
| Roku | 11.00 |
| Warner's Rhubarb | 12.00 |
| VII Hills | 12.00 |

- RUM -

| | 50ml |
|-------------------------------|-------|
| Bacardi Carta Blanca | 10.00 |
| Bacardi Spiced | 10.50 |
| Havana Club 7 | 11.00 |
| Gosling's Black Seal | 11.50 |
| Diplomatico Reserva Exclusiva | 13.75 |

- TEQUILA -

| | 25ml |
|---------------------|------|
| El Jimador Reposado | 5.50 |
| Tapatio Blanco | 5.75 |
| Patrón Silver | 6.50 |
| Patrón Añejo | 7.50 |

- WHISK(E)Y -

| | 50ml |
|-------------------------------|-------|
| Jameson | 10.50 |
| Johnnie Walker Black Label | 11.00 |
| Jack Daniel's No.7 | 11.00 |
| Maker's Mark | 11.00 |
| Woodford Reserve | 11.50 |
| Glenfiddich 12yr | 13.25 |
| Laphroaig 10yr | 13.25 |
| The Macallan 12yr Double Cask | 13.25 |
| Nikka From The Barrel | 15.00 |

- COGNAC & ARMAGNAC -

| | 50ml |
|---------------------------------|-------|
| Courvoisier VS | 10.50 |
| Remy Martin VSOP | 11.50 |
| Baron de Sigognac Armagnac VSOP | 12.00 |
| Remy XO | 32.50 |

- AMARI -

| | 35ml |
|------------------|------|
| Amaro Averna | 6.00 |
| Amaro Del Capo | 6.00 |
| Fernet Branca | 6.00 |
| Amaro Montenegro | 6.00 |
| Branca Menta | 6.50 |



BEER & CIDER

| | | | |
|-------------------------------------|-------|----------|------|
| Birra Moretti | Half | abv 4.6% | 4.75 |
| | Pint | abv 4.6% | 7.50 |
| Neck Oil Session IPA | Half | abv 4.3% | 5.00 |
| | Pint | abv 4.3% | 7.75 |
| Peroni Nastro Azzuro (GF Available) | 330ml | abv 5.1% | 6.50 |
| Peroni Capri Citrus | 330ml | abv 4.2% | 6.50 |
| Birra Menabrea | 330ml | abv 4.8% | 7.00 |
| Birra Ichnusa Non Filtrata | 330ml | abv 5.0% | 7.00 |
| Peroni Gran Riserva | 500ml | abv 6.6% | 7.25 |
| Moretti Zero | 330ml | abv 0.0% | 5.75 |
| Guest Italian Beer | | | POA |
| Bulmers Original Cider | 500ml | abv 4.5% | 6.75 |
| Rekorderlig | 500ml | abv 4.0% | 7.00 |
| Strawberry & Lime Cider | | | |

SOFT DRINKS

| | | |
|--|-------|------|
| Coca-Cola / Diet Coke | 200ml | 3.50 |
| Coca-Cola / Diet Coke | 330ml | 4.50 |
| Coke Zero | 330ml | 4.50 |
| San Pellegrino Aranciata Limonata Pompelmo | 330ml | 4.75 |
| Appletiser | 275ml | 4.75 |
| Crodino | 175ml | 4.00 |
| Ginger Beer | 330ml | 4.50 |
| Premium soft drinks by Fever-Tree | 200ml | 4.00 |
| Fresh Orange Juice | 225ml | 4.75 |
| Apple | 250ml | 4.25 |
| Cranberry & Raspberry | 225ml | 4.25 |
| Pink Grapefruit | 200ml | 4.50 |
| Mango & Passion fruit | 200ml | 4.50 |
| Acqua Panna (Still mineral water) | 500ml | 4.50 |
| | 750ml | 5.75 |
| San Pellegrino (Sparkling mineral water) | 500ml | 4.50 |
| | 750ml | 5.75 |

COFFEE & TEA

| | |
|-------------------|-------------|
| Espresso | 3.75 / 4.50 |
| Macchiato | 3.90 / 4.65 |
| Cappuccino | 4.75 |
| Caffè Latte | 4.75 |
| Flat White | 4.75 |
| Caffè Mocha | 4.95 |
| Americano | 4.50 |
| Hot chocolate | 4.95 |
| Selection of teas | 4.00 |

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PICCOLINO

AUTUMN/WINTER COLLECTION



WINE

SOMMELIER SUGGESTIONS

- SPARKLING -

| | | |
|---|-------|----------------|
| FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino | 125ml | 750ml 70.00 |
| MOËT IMPÉRIAL BRUT Epernay, France | 19.50 | 105.00 |

- WHITE -

| | | |
|---|--|----------------|
| PECORINO CIVITAS Orsogna, Abruzzo | | 750ml 55.75 |
| VERDICCHIO LE VAGLIE Stefano Antonucci, Marche | | 57.00 |
| VERMENTINO DI GALLURA PETRIZZA Masone Mannu, Sardegna | | 60.00 |
| ETNA BIANCO Benanti, Sicilia | | 72.00 |
| SAUVIGNON BLANC WINKL Cantina di Terlano, Alto-Adige | | 80.00 |
| CHARDONNAY DELLE LANGHE Bastia Conterno, Piemonte | | 83.75 |
| RIBOLLA GIALLA Damijan Podvesic, Friuli | | 125.00 |
| CERVARO DELLA SALA Cantina Antinori, Umbria | | 139.75 |

- ROSE -

| | | |
|--|----------------|----------------|
| WHISPERING ANGEL Château d'Esclans, Provence | 175ml 19.25 | 750ml 65.75 |
|--|----------------|----------------|

- RED -

| | | |
|---|--|----------------|
| ANIMA DI NEGROAMARO Claudio Quarta, Puglia | | 750ml 48.00 |
| AGLIANICO CORE ROSSO Montevetrano, Campania | | 62.00 |
| ETNA ROSSO Benanti, Sicilia | | 62.00 |
| SANGIOVESE GUIRY Tenuta Mara, Emilia-Romagna | | 65.00 |
| PINOT NERO TOTMA Tenuta Mara, Emilia-Romagna | | 68.00 |
| VALPOLICELLA RIPASSO IL BUGIARDO Buglioni, Veneto | | 75.00 |
| MALBEC VIA CAVE Fattoria Albobrandesca, Toscana | | 85.00 |
| BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana | | 92.00 |
| VALPOLICELLA SUPERIORE DOCG MARTA GALLI Le Ragose, Veneto | | 96.00 |
| CASTELLO DI FONTERUTOLI CHIANTI GRAN SELEZIONE Marchese Mazzei, Toscana | | 112.00 |
| LE VOLTE DELL'ORNELLAIA Tenuta dell'Ornellaia, Toscana | | 110.00 |
| DUCA ENRICO Duca di Salaparuta, Sicilia | | 115.00 |
| LAGREIN Tenuta La Cà, Veneto | | 120.00 |
| BRICCO DELL'UCCELLONE DOCG Giacomo Bologna Braidà, Piemonte | | 295.00 |

PROSECCO

| | | |
|---|---------------|----------------|
| CANEVA EXTRA DRY Caneva, Veneto | 125ml 9.75 | 750ml 45.00 |
| VILLA TERESA TONON EXTRA DRY Villa Teresa, Veneto | | 46.50 |
| CANEVA ROSÉ EXTRA DRY Caneva, Veneto | 10.75 | 47.75 |
| - ZERO ALCOHOL - | | |
| PROSECCO DOC Sea Change, Veneto | 125ml 5.50 | 750ml 25.00 |

SPUMANTE

| | | |
|--|----------------|----------------|
| FRANCIACORTA CONTADI CASTALDI SATÉN BRUT Contadi Castaldi, Lombardia | 125ml 11.25 | 750ml 56.50 |
| FRANCIACORTA CONTADI CASTALDI ROSÉ BRUT Contadi Castaldi, Lombardia | | 64.50 |
| FERRARI TRENTO DOC PERLÉ BRUT Ferrari, Trentino | | 70.00 |

CHAMPAGNE

| | | |
|--|----------------|----------------|
| CASTELNAU RESERVE BRUT Reims, France | 125ml 14.50 | 750ml 67.50 |
| VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France | | 89.00 |
| MOËT IMPÉRIAL BRUT Epernay, France | 19.50 | 105.00 |
| LOUIS ROEDERER COLLECTION 244 BRUT Reims, France | | 120.00 |
| MOËT GRAND VINTAGE 2015 BRUT Epernay, France | | 150.00 |
| DOM PÉRIGNON BRUT Epernay, France | | 315.00 |
| LOUIS ROEDERER CRISTAL BRUT Reims, France | | 385.00 |
| KRUG GRANDE CUVÉE BRUT Reims, France | | 475.00 |

- ROSÉ CHAMPAGNE -

| | | |
|--|--|--------|
| | | 750ml |
| VEUVE CLICQUOT ROSÉ BRUT Reims, France | | 155.00 |
| LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France | | 175.00 |

WHITE WINE

| Regions | | 175ml | 750ml |
|-----------|--|-------|-------|
| Piemonte | GAVI DI GAVI DOCG LA SORAIA La Caplana | 13.75 | 50.00 |
| | RIESLING LANGHE L'ALMAN Annamaria Abbona | | 52.25 |
| | GAVI DI GAVI DOCG Villa Sparina | | 59.75 |
| | TIMORASSO CAVALLINA Claudio Mariotto | | 86.25 |
| Lombardia | LUGANA Marangona | | 60.00 |
| Trentino | SAUVIGNON BLANC TORDELCOLLE Botter | 12.00 | 39.75 |
| Friuli | TRAMINER AROMATICO I Magredi | | 38.75 |
| | PINOT GRIGIO TORRE ORIENTALE Cantine Colli Berici | | 42.25 |
| | FRIULANO COLLI ORIENTALI Visintini | | 46.75 |
| | MALVASIA DEL CARSO Castelvechio | | 58.00 |
| Veneto | CHARDONNAY DELLE VENEZIE ORNATO Botter | 10.00 | 33.75 |
| | PINOT GRIGIO SORA MARIA Cielo | 11.50 | 37.00 |
| | SAUVIGNON BLANC BASALTIK La Cappuccina | | 46.75 |
| Marche | VERDICCHIO DEI CASTELLI DI JESI Conti di Buscareto | 11.75 | 38.25 |
| | BIANCHELLO DEL METAURO Crespaia | | 41.00 |
| Puglia | FIANO DEL SALENTO Masseria Settearchi | 12.25 | 40.25 |
| Campania | GRECO FOJA Cantina Solopaca | | 46.25 |
| | FALANGHINA DI CAMPANIA San Salvatore | | 47.25 |
| Sicilia | GRILLO SERENATA Casa Girelli | 8.00 | 30.75 |
| | CARRICANTE TERRE SICILIANE Cortese | | 50.00 |
| Sardegna | VERMENTINO DI GALLURA DOCG CHEREMI Mura | | 47.25 |

ROSÉ WINE

| | | 175ml | 750ml |
|---------------|---|-------|-------|
| Italian Rosé | PINOT GRIGIO BLUSH PUNTI NERI Cielo | 11.50 | 37.00 |
| | WHITE ZINFANDEL BLUSH POGGIO ALTO Poggio Alto | 12.00 | 39.75 |
| Provence Rosé | IKON Château Hermitage St. Martin | | 49.75 |
| | WHISPERING ANGEL Château d'Esclans | 19.25 | 65.75 |

All by the glass wines are available in 125ml.

RED WINE

| Regions | | 175ml | 750ml |
|----------------|---|-------|---------|
| Piemonte | RUCHÉ DI CASTAGNOLE MONFERRATO Montalbera | | 60.25 |
| | BARBARESCO DOCG Prunotto | | 78.00 |
| | BAROLO DOCG Terre del Barolo | | 77.75 |
| | BAROLO DOCG Pio Cesare | | 122.00 |
| | BAROLO MONFORTINO DOCG Giacomo Conterno | | 1790.00 |
| Friuli | ROSSO REAL COLLI ORIENTALI Azienda Agricola Moschioni | | 95.00 |
| Veneto | MERLOT DELLE VENEZIE BRIGANTELLLO Botter | 11.00 | 34.75 |
| | PINOT NERO BERICANTO Cantine Colli Berici | 13.25 | 44.75 |
| | VALPOLICELLA CLASSICO SUPERIORE RIPASSO Monteci | 14.50 | 50.00 |
| | BARDOLINO Vigne di San Pietro | | 51.75 |
| | AMARONE DELLA VALPOLICELLA DOCG Monteci | | 80.75 |
| | AMARONE DELLA VALPOLICELLA DOCG Tommasi | | 98.50 |
| | REFOLÁ Vigne di San Pietro | | 99.00 |
| | AMARONE DELLA VALPOLICELLA CLASSICO DOCG Giuseppe Quintarelli | | 850.00 |
| Toscana | CHIANTI CLASSICO DOCG Sant'Ilario | 11.75 | 38.75 |
| | GUIDALBERTO Tenuta San Guido | | 96.00 |
| | TIGNANELLO Cantina Antinori | | 272.00 |
| | SASSICAIA Tenuta San Guido | | 410.00 |
| | ORNELLAIA Tenuta dell'Ornellaia | | 420.00 |
| | BRUNELLO DI MONTALCINO DOCG TENUTA GREPPO Biondi Santi | | 800.00 |
| | MASSETO Tenuta dell'Ornellaia | | 1550.00 |
| Emilia-Romagna | SANGIOVESE FIORI SUL MURO Botter | 10.00 | 32.75 |
| Abruzzo | MONTEPULCIANO D'ABRUZZO DEGÀ VignaMadre | 12.00 | 39.75 |
| Puglia | PRIMITIVO DI MANDURIA GRAN MAESTRO Montorso | | 41.75 |
| | NERO DI TROIA Caiaffa | | 57.00 |
| Campania | AGLIANICO ROCCA LEONI Villa Matilde | | 56.75 |
| Sicilia | NERO D'AVOLA SERENATA Casa Girelli | 8.00 | 30.75 |
| | SYRAH PASSI NERI Andreas Mazzei | | 35.75 |
| Sardegna | CANNONAU DI SARDEGNA CORTES Mura | | 48.50 |
| | CARIGNANO ISOLA DEI NURAGHI ZURRIA Masone Mannu | | 54.00 |

MAGNUMS

- CHAMPAGNE -

| | 1500ml |
|--|--------|
| CASTELNAU RESERVE BRUT Reims, France | 143.00 |
| VEUVE CLICQUOT YELLOW LABEL BRUT Reims, France | 193.00 |
| LAURENT-PERRIER CUVÉE ROSÉ BRUT Tours-sur-Marne France | 322.00 |
| DOM PÉRIGNON BRUT Epernay, France | 735.00 |
| CRISTAL BRUT Reims, France | 995.50 |

- PROVENCE ROSÉ -

| | 1500ml |
|--|--------|
| CHÂTEAU ST. MARGUERITE CRU CLASSÉ Provence, France | 95.00 |
| CHÂTEAU D'ESCLANS, WHISPERING ANGEL Provence, France | 135.00 |

- WHITE -

| | 1500ml |
|---|--------|
| GAVI DI GAVI DOCG Villa Sparina, Piemonte | 130.00 |

- RED -

| | 1500ml |
|--|--------|
| CHIANTI CLASSICO DOCG CASTELLO D'ALBOLA Castello d'Albola, Toscana | 85.00 |
| BRUNELLO DI MONTALCINO DOCG Donatella Colombini, Toscana | 190.00 |

HALF BOTTLES

- WHITE -

| | 375ml |
|--|-------|
| GAVI DI GAVI DOCG LA MEIRANA Broglio, Piemonte | 36.75 |
| SOAVE La Cappuccina, Veneto | 38.75 |

- RED -

| | 375ml |
|--|-------|
| CHIANTI CLASSICO DOCG Castello d'Albola, Toscana | 47.75 |
| BAROLO DOCG PAESI TUOI Vite Colte, Piemonte | 60.75 |
| SAN LEONARDO Tenuta San Leonardo, Trentino | 74.75 |

LET IT
GLOW

PICCOLINO

FESTIVE LUNCH

3 COURSES 40.50

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code



FESTIVE DINNER

3 COURSES 51.50

❖ PRIMI ❖

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

COSTINE

Hickory smoked barbecue pork ribs

PARMIGIANA SCOMPOSTA Ⓥ

Fried layers of aubergine, tomato, mozzarella, & basil pesto

BURRATA

Walnut pesto, speck ham & toasted focaccia

BRUSCHETTA AL POMODORO ⓋⓌ

Vine ripened tomatoes, garlic, oregano & fresh basil
on toasted ciabatta

❖ SECONDI ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

FILETTO DI MANZO

225G fillet steak & peppercorn sauce
(£6 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli,
endive & semi-dried tomatoes

RAVIOLI ALLE MELANZANE Ⓥ

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share Ⓦ

❖ DOLCI ❖

TORTINO AL CIOCCOLATO Ⓥ

Warm chocolate fondant, chocolate sauce & vanilla ice cream

ZEPPOLE Ⓥ

Soft choux bun, vanilla cream, Nutella ice cream,
hazelnut brittle & chocolate sauce

BUDINO DI PANETTONE Ⓥ

Italian-style bread & butter pudding, poached apricots,
vanilla custard

GELATI Ⓥ

Selection of award-winning ice cream & sorbet, hazelnut biscotti
(vegan flavours available on request)

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Ⓥ Vegetarian ⓌⓌ Vegan

Allergens
& Calories
Scan this code



FESTIVE VEGETARIAN & VEGAN

3 COURSES 37.50

❖ PRIMI ❖

ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

❖ SECONDI ❖

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share (VG)

❖ DOLCI ❖

CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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& Calories
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FESTIVE CIOCHETTI

A SHARING FEAST, PERFECT FOR A DRINKS
RECEPTION OR A CASUAL CHRISTMAS
GET-TOGETHER

33.00 PER PERSON

❖ ANTIPASTI ❖

SALUMI E FORMAGGI

Italian artisan cured meats, salami & cheeses

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, guanciale &
Pecorino cheese sauce

ARANCINI AL TARTUFO Ⓥ

Crispy truffle risotto balls, smoked provola & Italian
cheese sauce

GRISSINI CON PROSCIUTTO

Rustic cheesy breadsticks, DOP Parma Ham, basil pesto

❖ PINZA ❖

Hand pressed Italian flatbread

MARGHERITA Ⓥ

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella
& crispy olives

ORTOLANA Ⓥg

White base, tomatoes, spicy ve-duja, vegan
mozzarella-style cheese & basil

❖ CIOCHETTI ❖

SPIEDINI DI PESCE

Grilled seafood skewers, line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Pecorino Romano

POLPETTE DI MELANZANE Ⓥ

Aubergine & mozzarella fritters

❖ DOLCI ❖

BOMBOLONI Ⓥ

Mini Italian doughnuts

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.

Ⓥ Vegetarian Ⓥg Vegan

Allergens
& Calories
Scan this code



DRINKS PACKAGE

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 115.00

3 x Prosecco Rosé Caneva Extra Dry 120.00

3 x Champagne Castelnau Réserve Brut 185.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 85.00

White: Grillo Serenata, Casa Girelli

Red: Nero d'Avola Serenata, Casa Girelli

Rosé: Rosé Di Casa Mia, Colderove

PACKAGE TWO 110.00

White: Sauvignon Blanc Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 140.00

White: Gavi Del Comune Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 70.00

12 x Birra Menabrea 330ml 75.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 165.00

1 x Roku, Hendrick's, Malfy Limone Gin,
Jack Daniel's, Courvoisier VS, Amaretto,
Bacardi Carta Blanca 150.00

*Select two mixers from our soft drink range
(Red Bull - 18.00 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 120.00

Designed to be drank neat