

PICCOLINO

AUTUMN/WINTER  
COLLECTION

MAIN MENU

DESSERT MENU

BREAKFAST MENU

LUNCH MENU

BAMBINI MENU

DRINKS MENU

WINE LIST

CHRISTMAS MENU

PICCOLINO

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# DA DIVIDERE

<b>OLIVE PICCANTI</b> 	5.50				
Giant pitted olives marinated with peperoncini					
<b>PANE DELLA CASA</b> 	6.00				
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread & cheese grissini					
<b>OSTRICHE</b>	<table><tr><td>Four</td><td>Six</td></tr><tr><td>13.75</td><td>18.75</td></tr></table>	Four	Six	13.75	18.75
Four	Six				
13.75	18.75				
Freshly shucked oysters served with Bloody Mary, Tabasco & lemon					
<b>PANE FINO ALL'AGLIO</b>					
Hand stretched garlic bread					
Focaccia style - rosemary & sea salt 	6.50				
Tomato & fresh basil 	7.75				
Mozzarella & smoked provola cheese 	8.50				

## ANTIPASTI DI MONTAGNA

Small 15.00 | Large 27.75

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

<b>BRUSCHETTA AL POMODORO</b> 	8.75	<b>FEGATINI ALLA CREMA</b>	10.75
Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta		Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta	
<b>BRUSCHETTA CON GAMBERONI</b>	12.50	<b>ARANCINA</b>  	9.50
King prawns, chilli & lemon on toasted ciabatta		Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce	
<b>CAPELANTE</b>	15.75	<b>CARPACCIO DI MANZO</b>	14.00
Scottish king scallops, confit garlic, chilli & parsley		Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad	
<b>COSTINE DI MAIALE</b>	13.50	<b>CALAMARI FRITTI</b>	10.25
Marinated pork ribs & barbecue sauce		Crispy fried squid, courgette, red pepper & garlic mayonnaise	
<b>BURRATA FRITTA</b>  	12.00		
Deep fried burrata, caponata, aubergine puree, basil pesto & pine nuts			

## ANTIPASTI SPECIALI

<b>BURRATA</b> 	17.50	<b>TARTARE DI SALMONE</b> 	14.00
Fresh truffle & sherry vinegar dressing, toasted ciabatta		Salmon tartare, semi-dried tomatoes, capers, chilli & citrus dressing, pine nuts, crisp Sardinian flatbread	
<b>TARTARE DI TONNO</b>	14.00		
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.

<b>LINGUINE AI GAMBERI</b> Wild red king prawn, courgette, chilli & flat leaf parsley	19.50	<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> (Vg) Garlic, chilli, extra virgin olive oil & flat leaf parsley	12.50
<b>LINGUINE ALLE VONGOLE</b> Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	18.50	<b>SPAGHETTI CARBONARA</b> (D) Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley <i>Try the traditional recipe, made without cream.</i>	16.25
<b>TAGLIATELLE ALLA BOLOGNESE</b> Slow cooked beef ragù, tomato & fresh basil	16.25	<b>SPAGHETTI FRUTTI DI MARE</b> Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli	21.75
<b>TAGLIATELLE AL SALMONE</b> Argyll smoked salmon, asparagus, lemon & herb mascarpone	18.50	<b>CASARECCE CON VERDURE</b> (V) Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts	15.50
<b>TAGLIATELLE CONTADINA</b> (Vg) Mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	14.50	<b>CASARECCE CON POLLO</b> Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	17.00
<b>PACCHERI ALL'ARRABBIATA</b> (Vg) Large pasta tubes, tomato, garlic, chilli & flat leaf parsley	14.50	<b>LASAGNE</b> Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	16.25

## 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

<b>TAGLIOLINI AL TARTUFO</b> (D) Fresh thin egg pasta, truffle & Parmesan sauce, fresh truffle	17.50	<b>LINGUINE ALL'ARAGOSTA</b> Whole Select lobster, king prawns, vine ripened tomatoes, chilli & fresh basil	Serves 2 37.50pp
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## RAVIOLI

<b>RAVIOLI DI GRANCHIO</b> Devonshire crab, chilli, lemon, basil & shellfish butter	19.50	<b>RAVIOLI ALLE MELANZANE</b> (D) (V) Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	16.50
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## RISOTTO

<b>RISOTTO AI GAMBERONI</b> Creamy Arborio rice, wild king prawn, lemon, samphire & flat leaf parsley	19.50	<b>RISOTTO AI FUNGHI PORCINI</b> (D) (V) Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley	14.50
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# 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

<b>DIAVOLA</b> Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley	15.50
<b>MARGHERITA</b>  Mozzarella, tomato & fresh basil	13.50
<b>FIorentINA</b>  Spinach, free range egg, tomato, mozzarella & matured Italian cheese	15.50
<b>CAPRICCIOSA</b> San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	15.00
<b>CALZONE</b> Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato	15.75

<b>HOUSE DIPS</b> Hot Honey   Confit Garlic Aioli   Basil Pesto	2.00 each
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## SPECIALI

<b>MARINARA SBAGLIATA</b>  Yellow tomato base, baby plum tomatoes, burrata cream, anchovy & fresh basil	15.50
<b>SPAGNA</b>  San Marzano tomato, mozzarella, chorizo, blue goats cheese & hot honey	15.50
<b>TARTUFO</b> Shaved fresh truffle, chestnut mushrooms, mozzarella & flat leaf parsley	20.00
<b>ORTOLANA</b>   White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil	14.50
<b>GUEST PIZZA</b> Ask your waiter for our seasonal special	POA

**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.

<b>POLLO AL MATTONE</b>  Marinated & chargrilled boneless half chicken, caponata, roast potatoes & basil pesto	23.50	<b>FILETTO AL PEPE</b> Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries	31.50
<b>POLLO AL TARTUFO</b> Roast chicken breast, truffle gnocchi, mushroom & truffle cream	23.75	<b>STUFATO DI MANZO</b>  Braised ox cheek in red wine, pancetta & creamy mash	24.50
<b>ANATRA ALL'ARANCIA</b> Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli	24.50	<b>PARMIGIANA SCOMPOSTA</b>   Fried layers of aubergine, tomato, mozzarella, & basil pesto	<small>Starter</small> 10.50 <small>Main</small> 16.50
<b>FEGATO ALLA VENEZIANA</b> Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes	23.50	<b>GNOCCHI ALLA CONTADINA</b>   Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley	14.50

# 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** 29.75  
Angus & Hereford | Argentina | 28 day aged

**RIBEYE 275G** 30.50  
Angus & Hereford | Argentina | 28 day aged

**FILLET 225G** 38.00  
Angus & Hereford | British Isles | 14 day aged

## PRIME

Served with fries and one of our freshly prepared sauces.

**GRAIN FED RIBEYE 350G** 52.00  
Black Angus | Australia | 40 day aged

**WAGYU SIRLOIN 300G** 55.00  
F1 Wagyu | British Isles | 21 day aged

## SHARING CUTS serves 2

**CHATEAUBRIAND 450G** 37.50pp  
The prized cut from the fillet, deliciously soft & tender, served with fries, sauces, roast tomato & mushrooms

**STEAK & LOBSTER** 45.00pp  
225G Fillet Steak & whole Select lobster served with fries, sauces, roast tomato, samphire & house salad

## 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** 24.50  
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

**BRANZINO** 25.50  
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

**GAMBERONI SALMORIGLIO** 27.50  
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

**TONNO** 27.00  
Grilled yellowfin tuna, Neapolitan peperonata, olives, capers & chilli

**SPIEDINI DI PESCE** 27.00  
Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon

**ARAGOSTA** 55.00  
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries

**ORATA AL FORNO** 30.00  
Whole sea bream roasted with lemon, rosemary, served with roast potatoes & salsa verde

# INSALATE

## GRANCHIO

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

19.50

## CAESAR

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

16.75

## TRICOLORE

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

14.75

# SIDES

All sides 5.00 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

21.50

## PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

21.50

## POLLO

Herb roast Shropshire chicken

20.50

## VEGANO

Mixed nut roast

19.50

### 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.

50.00

## SUNDAY SIDES

Cauliflower Cheese  
Truffle Mac & Cheese

6.50 each

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.

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# DOLCI

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

<b>CREMA CAMELLATA</b> <span>☐</span> <span>🌱</span> Baked caramel custard, rum poached prunes & vanilla cream	8.75	<b>PANNA COTTA</b> <span>☐</span> White chocolate & blackberry cream, pickled blackberry, white chocolate tuile	9.25
<b>BUDINO DI PANETTONE</b> <span>☐</span> <span>🌱</span> Italian-style bread & butter pudding, rum poached apricots, vanilla custard	8.75	<b>AFFOGATO</b> <span>🌱</span> Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	7.00
<b>ZEPPOLE</b> <span>☐</span> <span>🌱</span> Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce	10.00	<b>CIOCCOLATINI</b> <span>🌱</span> Six handmade chocolate truffles flavoured with Frangelico	5.50
<b>TORTA ALLA NUTELLA</b> <span>🌱</span> Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts	8.75	<b>SHARING DESSERT</b> <span>☐</span> 14.00 <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	
<b>TIRAMISÚ</b> Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder	8.75		
<b>TORTINO AL CIOCCOLATO</b> <span>🌱</span> Warm chocolate fondant, chocolate sauce & vanilla ice cream	8.75		

# GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🌱 7.50

<b>VANILLA</b> <span>🌱</span>	<b>MINT CHOCOLATE CHIP</b> <span>🌱</span>	<b>VEGAN VANILLA</b> <span>🌱</span>
<b>CHOCOLATE</b> <span>🌱</span>	<b>HONEYCOMB</b> <span>🌱</span>	<b>VEGAN CHOCOLATE</b> <span>🌱</span>
<b>NUTELLA</b> <span>🌱</span>	<b>WILD BERRY SORBET</b> <span>🌱</span>	

# FORMAGGI

**ARTISAN ITALIAN CHEESE** 11.25

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  
Scan this code



# DIGESTIVI

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## COCKTAILS

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<b>HAZELNUT ESPRESSO MARTINI</b> Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	10.50	<b>VANILLA ESPRESSO MARTINI</b> Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso	10.50
<b>BOULEVARDIER</b> The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Cocchi di Torino	12.50	<b>OLD FASHIONED</b> Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	14.00

## 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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<b>AMARO AVERNA</b>	5.75	<b>AMARO MONTENEGRO</b>	5.75
<b>AMARO DEL CAPO</b>	5.75	<b>BRANCA MENTA</b>	6.25
<b>FERNET BRANCA</b>	5.75		

## DESSERT WINE & GRAPPA

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<b>PASSITO TERRE SICILIANE</b> CANTINE VINCI 100% Zibibbo Beautifully balanced with notes of ripe peach and aromas of candied citrus fruit, dried figs and dates.	Glass 100ml 6.00 Bottle 500ml 19.00	<b>PORT LBV TAYLOR'S</b> 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 5.50
		<b>BEPI TOSOLINI GRAPPA DI MOSCATO</b>	25ml 5.25
		<b>BEPI TOSOLINI GRAPPA I LEGNI ROVERE</b>	25ml 7.25

## TEA & COFFEE

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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.

<b>ESPRESSO</b>	3.25 / 3.75	<b>CAFFÈ MOCHA</b>	4.15
<b>MACCHIATO</b>	3.50 / 3.80	<b>AMERICANO</b>	3.75
<b>CAPPUCCINO</b>	3.95	<b>HOT CHOCOLATE</b>	4.15
<b>CAFFÈ LATTE</b>	3.95	<b>SELECTION OF TEAS</b>	3.50
<b>FLAT WHITE</b>	3.75		



## BREAKFAST & BRUNCH

They say that breakfast is the most important meal of the day, we tend to agree. Whether it is the taste of our freshly squeezed juices, the smell of our just baked Italian artisan breads or the aroma of our rich Italian espresso, we think the little details make a difference.

**BREAKFAST** | Monday to Friday 8am - 12noon

**BRUNCH** | Saturday & Sunday 9am - 2pm



# THE JUICERY

The mission of The Juicery has always been to bring a taste of the famous New York/Los Angeles well-being culture to all parts of the world. Our truly collaborative menu developed with leading nutritionists and doctors from all over the world, not only features signature juices and blends, but also our expert goodness range.

## EXPERT GOODNESS



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A selection from our top experts

<b>THE HYPNOPARADISE</b> 	5.50	<b>CLEAN GREEN SPINACH</b> 	5.50
Blueberry, almond milk, coconut, banana, vanilla By Katrine Van Wyk, Health Coach & Nutrition Consultant. Author of 'Best Green Eats Ever' & 'Best Green Eats Ever'		Kale, spinach, celery, carrot, fresh ginger, lemon By Dr. Alejandro Junger Founder of The Most Supportive Detox Program on the Planet, Clean	



## SIGNATURE JUICES

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<b>MERCER</b> 	5.00	<b>HOLLYWOOD</b> 	5.00
Mango, ginger, carrot, apple Vitality, energise, wake-up		Carrot, orange, turmeric, mint Vitality, immunity, multi-vitamin	

## SIGNATURE BLENDS

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<b>SUNSET</b> 	5.00	<b>AMBROSE</b> 	5.00
Banana, blueberry, pomegranate, coconut water Antioxidant, electrolytes, superfood		Raspberry, mango, lemon, lime, coconut water, rosewater Antioxidant, electrolytes, superfood	

## SINGLE JUICES

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<b>ORANGE / CARROT</b>	3.85	<b>PINK GRAPEFRUIT</b>	3.50
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## BRUNCH COCKTAILS

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<b>BLOODY MARY</b>	9.50	<b>MIMOSA</b>	8.50
Finlandia vodka, tomato juice, lemon & house spices		Prosecco & freshly squeezed orange juice with Solerno blood orange liqueur	
<b>BELLINI</b>	10.00	<b>APEROL SPRITZ</b>	10.00
Prosecco stirred with puréed white peaches		Prosecco with Aperol & soda	

## COFFEE & TEA

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<b>ESPRESSO</b>	3.25 / 3.75	<b>HOT CHOCOLATE</b>	4.15
<b>MACCHIATO</b>	3.50 / 3.80	<b>TEA</b>	3.50
<b>CAPPUCCINO</b>	3.95	English Breakfast, Earl Grey, Green, Chamomile, Peppermint	
<b>CAFFÈ LATTE</b>	3.95		
<b>FLAT WHITE</b>	3.75		
<b>CAFFÈ MOCHA</b>	4.15		
<b>AMERICANO</b>	3.75	<b>FRESH MINT TEA</b>	3.50

## BAKERY

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<b>PANE TOSTATO</b> (V) Toasted sourdough, Jersey butter & preserves	3.50	<b>TOAST FRANCESE</b> Smoked streaky bacon & maple syrup or ricotta, honey & fresh berries	8.50
<b>CORNETTO</b> (V) Croissant, Jersey butter & preserves	4.00	<b>BUTTERMILK PANCAKES</b> (V) Blueberries & maple syrup	7.50

## CEREAL & YOGHURT

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<b>BIRCHER MUESLI</b> (V) Porridge oats, raisins, sunflower seeds, almonds, goji berries, chia seeds, cinnamon, almond milk, vanilla, fresh berries & honey	6.00	<b>GRANOLA</b> (VG) Wholegrain oats, almond flakes, pumpkin seeds, sunflower seeds, toasted almond, honey & berries served with coconut yoghurt & fresh fruit	6.00
<b>OAT MILK PORRIDGE</b> (VG) Porridge oats, banana, dates, maple syrup & almonds	6.00	<b>COCCO YOGURT &amp; FRUTTA FRESCA</b> (V) Coconut yoghurt & fresh fruit, chia honey syrup & cacao nibs	6.00

## TRADIZIONALE

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<b>COLAZIONE</b> Two Burford Brown eggs, sausage, smoked streaky bacon, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast	13.50	<b>COLAZIONE VEGETARIANA</b> (V) Two Burford Brown eggs, smoked provola cheese, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast	12.00
<b>PANINO</b> Brioche roll, smoked streaky bacon, spinach & fried Burford Brown egg	8.50	<b>PANINO VEGETARIANO</b> (V) Brioche roll, fried Burford Brown egg, portobello mushroom, spinach, & smoked provola cheese	7.50

## BURFORD BROWN EGGS

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<b>BENEDETTINE</b> Poached eggs, roast ham, hollandaise sauce & sourdough toast	9.75	<b>FRITTATA</b> Three egg omelette with a choice of: Italian roast ham, chestnut mushrooms or cheese	9.50
<b>FIorentINE</b> (V) Poached eggs, spinach, hollandaise sauce & sourdough toast	9.75	<b>STRAPAZZATE CON SALMONE AFFUMICATO</b> Scrambled eggs, Argyll smoked salmon, lemon, chives & sourdough toast	11.00
<b>REALI</b> Poached eggs, Argyll smoked salmon, hollandaise sauce & sourdough toast	11.00	<b>TOAST CON AVOCADO</b> (V) Poached eggs, chilli flakes, cherry tomatoes, orange & flaked almonds (Can be made Vegan)	10.00

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Allergens  
& Calories  
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PICCOLINO  
AUTUMN/WINTER COLLECTION

LUNCH

# LUNCH

2 COURSES 20.00 | 3 COURSES 25.00

## 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

Allergens  
& Calories  
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Estate AW23

# BAMBINI MENU

UNDER THE AGE OF 11

## PASTA

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

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

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

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

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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(V) Vegetarian (VG) Vegan

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PICCOLINO

AUTUMN/WINTER COLLECTION



DRINKS



# WINE BY THE GLASS

## - SPARKLING WINE -

	125ml	Bottle
<b>Prosecco Caneva Extra Dry</b> Veneto	8.75	38.50
<b>Prosecco Rosé Caneva Extra Dry</b> Veneto	9.25	40.25
<b>Franciacorta Satèn Brut</b> Lombardia	11.25	52.75
<b>Champagne Castelnau Réserve Brut</b> Reims	12.75	61.50
<b>Moët Impérial Brut</b> Epernay	18.50	97.00

## - WHITE WINE -

	175ml	Bottle
<b>Grillo Serenata</b> Casa Girelli, Sicilia	7.50	25.75
<b>Chardonnay Ornato</b> Botter, Veneto	8.00	28.75
<b>Pinot Grigio Sora Maria</b> Cielo, Veneto	9.50	32.75
<b>Verdicchio dei Castelli di Jesi</b> Conti di Buscareto, Marche	9.75	33.25
<b>Sauvignon Blanc Tordelcolle</b> Botter, Trentino	10.00	35.75
<b>Fiano del Salento</b> Masseria Settearchi, Puglia	10.25	36.50
<b>Gavi di Gavi La Soraia</b> La Caplana, Piemonte	11.75	45.75

## - RED WINE -

	175ml	Bottle
<b>Nero d'Avola Serenata</b> Casa Girelli, Sicilia	7.50	25.75
<b>Sangiovese Fiori Sul Muro</b> Botter, Emilia-Romagna	8.00	26.50
<b>Merlot Brigantello</b> Botter, Veneto	8.50	30.75
<b>Chianti Classico</b> Sant'Ilario, Toscana	9.50	33.75
<b>Montepulciano d'Abruzzo Degà</b> VignaMadre, Abruzzo	9.75	35.50
<b>Pinot Nero Bericanto</b> Cantine Colli Berici, Veneto	10.75	39.75
<b>Valpolicella Ripasso</b> Monteci, Veneto	11.25	44.75

## - ROSÉ WINE -

	175ml	Bottle
<b>Pinot Grigio Blush Punti Neri</b> Cielo, Veneto	9.00	32.75
<b>White Zinfandel Blush Poggio Alto</b> Poggio Alto	9.75	34.75
<b>Château d'Esclans Whispering Angel</b> Provence, France	13.75	55.75

# ICONIC COCKTAILS

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## - FROM ITALY -

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

<b>APEROL SPRITZ</b> 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.	10.00
<b>CAMPARI SPRITZ</b> Prosecco with Campari & soda Cousin to the popular Aperol Spritz this bitter and bubbly cocktail is a Venetian favourite.	10.00
<b>BELLINI</b> 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.	10.00
<b>NEGRONI</b> 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.	10.50
<b>SPRITZ 'HUGO'</b> Prosecco with Hotel Starlino elderflower & soda This regional interpretation of the classic Spritz was created by Roland Gruber in South Tyrol.	10.00

## GIN & TONICS

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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

<b>Malfy Originale</b> with lime	50ml 11.25
<b>Malfy Arancia</b> with orange & pink grapefruit	11.25
<b>Malfy Limone</b> with basil & lemon	11.25
<b>Malfy Rosa</b> with pink grapefruit & strawberry	11.25
<b>Bombay Sapphire</b> with basil & lime	11.25
<b>Pinkster</b> with raspberry & lemon	11.75
<b>Warner's Rhubarb</b> with orange & cinnamon	13.25
<b>VII Hills</b> with lemon	13.25

Allergens  
& Calories  
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# CLASSICS & SIGNATURE

<b>VIOLET &amp; HIBISCUS MOJITO</b> Bacardi Carta Blanca, lime juice, violet liqueur, William Fox hibiscus syrup & dried hibiscus flower	10.50
<b>FRENCH MARTINI</b> Grey Goose vodka with Chambord liqueur & pineapple	12.50
<b>APPLE &amp; RASPBERRY COSMOPOLITAN</b> Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry dust	10.50
<b>BRAMBLE</b> Malfy Originale gin with lemon & sugar, drizzled with crème de mûre	10.50
<b>HAZELNUT ESPRESSO MARTINI</b> Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	10.50
<b>MARGARITA</b> Tapatio tequila, lime, triple sec & sugar	11.75
<b>PINEAPPLE BOOGIE DOWN</b> Finlandia vodka with Aperol, passion fruit, lime & pineapple	10.50
<b>LYCHEE &amp; RASPBERRY DAIQUIRI</b> Havana Club 7 rum & Kwai Feh lychee liqueur with raspberry & lime	10.50
<b>FRIENDS WITH BENEFITS</b> Finlandia vodka & Passoa passion fruit liqueur with raspberries, watermelon, peach, cranberry & lemon	10.50
<b>PORN STAR MARTINI</b> Absolut vanilla vodka with passion fruit, pineapple, lemon & a shot of Prosecco	13.00

## ZERO ALCOHOL

<b>BORN-AGAIN PORN STAR</b> Everleaf Mountain non-alcoholic aperitif, passion fruit, pineapple, vanilla & non-alcoholic prosecco	8.25
<b>ZERO KIM SHA</b> Raspberries & watermelon with passion fruit, cranberry, puréed white peaches & lemon	7.25
<b>RASPBERRY &amp; HIBISCUS NO-JITO</b> Raspberry, cranberry, lime & dried hibiscus flower	7.25
<b>TROPIC LIKE IT'S HOT</b> Mango & melon with apple, elderflower & lime	7.25
<b>CRODINO SPRITZ</b> Non alcoholic aperitivo, served over ice with orange	7.25

Allergens  
& Calories  
Scan this code





# SPIRITS

## - VODKA -

	50ml
Finlandia	9.25
Ketel One Citroen	11.25
Reyka	11.25
Belvedere	11.25
Grey Goose	12.00

## - GIN -

	50ml
Malfy Originale   Arancia   Limone   Rosa	9.00
Martin Miller's	9.00
Bombay Sapphire	9.50
Hendrick's	9.50
Pinkster	9.50
Roku	9.50
Warner's Rhubarb	11.00
VII Hills	11.00

## - RUM -

	50ml
Bacardi Carta Blanca	9.25
Bacardi Spiced	10.50
Havana Club 7	11.00
Gosling's Black Seal	11.00
Diplomatico Reserva Exclusiva	13.00

## - TEQUILA -

	25ml
El Jimador Reposado	5.25
Tapatio Blanco	5.50
Patrón Silver	6.25
Patrón Añejo	7.25

## - WHISK(E)Y -

	50ml
Jameson	10.00
Johnnie Walker Black Label	10.50
Jack Daniel's No.7	10.50
Maker's Mark	10.75
Woodford Reserve	10.75
Glenfiddich 12yr	12.75
Laphroaig 10yr	12.75
The Macallan 12yr Double Cask	12.75
Nikka From The Barrel	14.50

## - COGNAC & ARMAGNAC -

	50ml
Courvoisier VS	10.00
Remy Martin VSOP	11.00
Baron de Sigognac Armagnac VSOP	11.50
Remy XO	31.00

## - AMARI -

	35ml
Amaro Averna	5.75
Amaro Del Capo	5.75
Fernet Branca	5.75
Amaro Montenegro	5.75
Branca Menta	6.25

# BEER & CIDER

Birra Moretti	Half	abv 4.6%	3.75
	Pint	abv 4.6%	6.25
Peroni Nastro Azzuro <small>(GF Available)</small>	330ml	abv 5.1%	5.75
Peroni Capri Citrus	330ml	abv 4.2%	5.75
Birra Menabrea	330ml	abv 4.8%	6.25
Birra Ichnusa Non Filtrata	330ml	abv 5.0%	6.25
Peroni Gran Riserva	500ml	abv 6.6%	6.75
Moretti Zero	330ml	abv 0.0%	5.50
Guest Italian Beer			POA
Beavertown	330ml	abv 4.3%	6.25
Neck Oil Session IPA			
Bulmers Original Cider	500ml	abv 4.5%	6.25
Rekorderlig	500ml	abv 4.0%	6.50
Strawberry & Lime Cider			

# SOFT DRINKS

Coca-Cola / Diet Coke	200ml	3.25
Coca-Cola / Diet Coke	330ml	4.25
Coke Zero	330ml	4.25
San Pellegrino Aranciata   Limonata   Pompelmo	330ml	4.25
Appletiser	275ml	4.25
Crodino	175ml	3.50
Ginger Beer	330ml	3.75
Premium soft drinks by Fever-Tree	200ml	3.50
Fresh Orange Juice	225ml	4.25
Apple	250ml	3.75
Cranberry & Raspberry	225ml	3.75
Pink Grapefruit	200ml	4.25
Mango & Passion fruit	200ml	4.25
Acqua Panna (Still mineral water)	500ml	4.25
	750ml	5.50
San Pellegrino (Sparkling mineral water)	500ml	4.25
	750ml	5.50

# COFFEE & TEA

Espresso	3.25 / 3.75
Macchiato	3.50 / 3.80
Cappuccino	3.95
Caffè Latte	3.95
Flat White	3.75
Caffè Mocha	4.15
Americano	3.75
Hot chocolate	4.15
Selection of teas	3.50

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PICCOLINO

AUTUMN/WINTER COLLECTION



WINE

# SOMMELIER SUGGESTIONS

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## - SPARKLING -

FERRARI TRENTO DOC PERLÉ BRUT   Ferrari, Trentino	125ml	750ml 65.00
MOËT IMPÉRIAL BRUT   Epernay, France	18.50	97.00

## - WHITE -

PECORINO CIVITAS   Orsogna, Abruzzo		750ml 49.75
VERDICCHIO LE VAGLIE   Stefano Antonucci, Marche		52.00
VERMENTINO DI GALLURA PETRIZZA   Masone Mannu, Sardegna		56.00
ETNA BIANCO   Benanti, Sicilia		68.00
SAUVIGNON BLANC WINKL   Cantina di Terlano, Alto-Adige		75.00
CHARDONNAY DELLE LANGHE   Bastia Conterno, Piemonte		78.75
RIBOLLA GIALLA   Damijan Podvesic, Friuli		115.00
CERVARO DELLA SALA   Cantina Antinori, Umbria		135.75

## - ROSE -

WHISPERING ANGEL   Château d'Esclans, Provence	175ml 13.75	750ml 55.75
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## - RED -

ANIMA DI NEGROAMARO   Claudio Quarta, Puglia		750ml 44.00
AGLIANICO CORE ROSSO   Montevetrano, Campania		52.00
ETNA ROSSO   Benanti, Sicilia		57.00
SANGIOVESE GUIRY   Tenuta Mara, Emilia-Romagna		60.00
PINOT NERO TOTMA   Tenuta Mara, Emilia-Romagna		63.00
VALPOLICELLA RIPASSO IL BUGIARDO   Buglioni, Veneto		69.00
MALBEC VIA CAVE   Fattoria Albobrandesca, Toscana		74.00
BRUNELLO DI MONTALCINO DOCG   Donatella Colombini, Toscana		82.00
VALPOLICELLA SUPERIORE DOCG MARTA GALLI   Le Ragose, Veneto		89.00
CASTELLO DI FONTERUTOLI CHIANTI GRAN SELEZIONE   Marchese Mazzei, Toscana		96.00
LE VOLTE DELL'ORNELLAIA   Tenuta dell'Ornellaia, Toscana		99.00
DUCA ENRICO   Duca di Salaparuta, Sicilia		100.00
LAGREIN   Tenuta La Cà, Veneto		110.00
BRICCO DELL'UCCELLONE DOCG   Giacomo Bologna Braidà, Piemonte		275.00



# PROSECCO

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CANEVA EXTRA DRY   Caneva, Veneto	125ml 8.75	750ml 38.50
VILLA TERESA TONON EXTRA DRY   Villa Teresa, Veneto		39.50
CANEVA ROSÉ EXTRA DRY   Caneva, Veneto	9.25	40.25
<b>- ZERO ALCOHOL -</b>		
PROSECCO DOC   Sea Change, Veneto	125ml 4.75	750ml 20.00

# SPUMANTE

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FRANCIACORTA CONTADI CASTALDI SATÉN BRUT   Contadi Castaldi, Lombardia	125ml 11.25	750ml 52.75
FRANCIACORTA CONTADI CASTALDI ROSÉ BRUT   Contadi Castaldi, Lombardia		60.50
FERRARI TRENTO DOC PERLÉ BRUT   Ferrari, Trentino		65.00

# CHAMPAGNE

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CASTELNAU RESERVE BRUT   Reims, France	125ml 12.75	750ml 61.50
VEUVE CLICQUOT YELLOW LABEL BRUT   Reims, France		85.00
MOËT IMPÉRIAL BRUT   Epernay, France	18.50	97.00
LOUIS ROEDERER COLLECTION 244 BRUT   Reims, France		110.00
MOËT GRAND VINTAGE 2015 BRUT   Epernay, France		140.00
DOM PÉRIGNON BRUT   Epernay, France		275.00
LOUIS ROEDERER CRISTAL BRUT   Reims, France		320.00
KRUG GRANDE CUVÉE BRUT   Reims, France		450.00

## - ROSÉ CHAMPAGNE -

		750ml
VEUVE CLICQUOT ROSÉ BRUT   Reims, France		110.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT   Tours-sur-Marne France		142.00

# WHITE WINE

Regions		175ml	750ml
Piemonte	GAVI DI GAVI DOCG LA SORAIA   La Caplana	11.75	45.75
	RIESLING LANGHE L'ALMAN   Annamaria Abbona		49.25
	GAVI DI GAVI DOCG   Villa Sparina		54.75
	TIMORASSO CAVALLINA   Claudio Mariotto		75.75
Lombardia	LUGANA   Marangona		56.00
Trentino	SAUVIGNON BLANC TORDELCOLLE   Botter	10.00	35.75
Friuli	TRAMINER AROMATICO   I Magredi		34.75
	PINOT GRIGIO TORRE ORIENTALE   Cantine Colli Berici		37.00
	FRIULANO COLLI ORIENTALI   Visintini		41.50
	MALVASIA DEL CARSO   Castelvechio		54.00
Veneto	CHARDONNAY DELLE VENEZIE ORNATO   Botter	8.00	28.75
	PINOT GRIGIO SORA MARIA   Cielo	9.50	32.75
	SAUVIGNON BLANC BASALTIK   La Cappuccina		39.75
Marche	VERDICCHIO DEI CASTELLI DI JESI   Conti di Buscareto	9.75	33.25
	BIANCHELLO DEL METAURO   Crespaia		36.00
Puglia	FIANO DEL SALENTO   Masseria Settearchi	10.25	36.50
Campania	GRECO FOJA   Cantina Solopaca		41.25
	FALANGHINA DI CAMPANIA   San Salvatore		42.50
Sicilia	GRILLO SERENATA   Casa Girelli	7.50	25.75
	CARRICANTE TERRE SICILIANE   Cortese		44.75
Sardegna	VERMENTINO DI GALLURA DOCG CHEREMI   Mura		42.50

# ROSÉ WINE

		175ml	750ml
Italian Rosé	PINOT GRIGIO BLUSH PUNTI NERI   Cielo	9.00	32.75
	WHITE ZINFANDEL BLUSH POGGIO ALTO   Poggio Alto	9.75	34.75
Provence Rosé	IKON   Château Hermitage St. Martin		47.00
	WHISPERING ANGEL   Château d'Esclans	13.75	55.75

All by the glass wines are available in 125ml.

# RED WINE

Regions		175ml	750ml
Piemonte	RUCHÉ DI CASTAGNOLE MONFERRATO   Montalbera		56.75
	BARBARESCO DOCG   Prunotto		66.00
	BAROLO DOCG   Terre del Barolo		70.75
	BAROLO DOCG   Pio Cesare		106.00
	BAROLO MONFORTINO DOCG   Giacomo Conterno		1740.00
Friuli	ROSSO REAL COLLI ORIENTALI   Azienda Agricola Moschioni		90.00
Veneto	MERLOT DELLE VENEZIE BRIGANTELLO   Botter	8.50	30.75
	PINOT NERO BERICANTO   Cantine Colli Berici	10.75	39.75
	VALPOLICELLA CLASSICO SUPERIORE RIPASSO   Monteci	11.25	44.75
	BARDOLINO   Vigne di San Pietro		48.00
	AMARONE DELLA VALPOLICELLA DOCG   Monteci		77.75
	AMARONE DELLA VALPOLICELLA DOCG   Tommasi		93.00
	REFOLÁ   Vigne di San Pietro		94.00
	AMARONE DELLA VALPOLICELLA CLASSICO DOCG   Giuseppe Quintarelli		840.00
Toscana	CHIANTI CLASSICO DOCG   Sant'Ilario	9.50	33.75
	GUIDALBERTO   Tenuta San Guido		92.00
	TIGNANELLO   Cantina Antinori		232.00
	SASSICAIA   Tenuta San Guido		350.00
	ORNELLAIA   Tenuta dell'Ornellaia		355.00
	BRUNELLO DI MONTALCINO DOCG TENUTA GREPPO   Biondi Santi		750.00
	MASSETO   Tenuta dell'Ornellaia		1500.00
Emilia-Romagna	SANGIOVESE FIORI SUL MURO   Botter	8.00	26.50
Abruzzo	MONTEPULCIANO D'ABRUZZO DEGÀ   VignaMadre	9.75	35.50
Puglia	PRIMITIVO DI MANDURIA GRAN MAESTRO   Montorso		37.00
	NERO DI TROIA   Caiaffa		50.25
Campania	AGLIANICO ROCCA LEONI   Villa Matilde		52.00
Sicilia	NERO D'AVOLA SERENATA   Casa Girelli	7.50	25.75
	SYRAH PASSI NERI   Andreas Mazzei		31.50
Sardegna	CANNONAU DI SARDEGNA CORTES   Mura		43.75
	CARIGNANO ISOLA DEI NURAGHI ZURRIA   Masone Mannu		51.00

# MAGNUMS

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## - CHAMPAGNE -

	1500ml
CASTELNAU RESERVE BRUT   Reims, France	115.50
VEUVE CLICQUOT YELLOW LABEL BRUT   Reims, France	167.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT   Tours-sur-Marne France	264.00
DOM PÉRIGNON BRUT   Epernay, France	583.00
CRISTAL BRUT   Reims, France	797.50

## - PROVENCE ROSÉ -

	1500ml
CHÂTEAU ST. MARGUERITE CRU CLASSÉ   Provence, France	72.50
CHÂTEAU D'ESCLANS, WHISPERING ANGEL   Provence, France	120.00

## - WHITE -

	1500ml
GAVI DI GAVI DOCG   Villa Sparina, Piemonte	99.00

## - RED -

	1500ml
CHIANTI CLASSICO DOCG CASTELLO D'ALBOLA   Castello d'Albola, Toscana	78.50
BRUNELLO DI MONTALCINO DOCG   Donatella Colombini, Toscana	155.00

# HALF BOTTLES

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## - WHITE -

	375ml
GAVI DI GAVI DOCG LA MEIRANA   Broglio, Piemonte	32.75
SOAVE   La Cappuccina, Veneto	34.75

## - RED -

	375ml
CHIANTI CLASSICO DOCG   Castello d'Albola, Toscana	43.75
BAROLO DOCG PAESI TUOI   Vite Colte, Piemonte	55.75
SAN LEONARDO   Tenuta San Leonardo, Trentino	69.75

LET IT  
GLOW

PICCOLINO

# FESTIVE LUNCH

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3 COURSES 38.00

## ❖ 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)

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.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code



# FESTIVE DINNER

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3 COURSES 49.00

## ❖ PRIMI ❖

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

### COSTINE

Hickory smoked barbecue pork ribs

### PARMIGIANA SCOMPOSTA (V)

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

### BURRATA

Walnut pesto, speck ham & toasted focaccia

### BRUSCHETTA AL POMODORO (VG)

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 (V)

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

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

## ❖ DOLCI ❖

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### ZEPPOLE (V)

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

### 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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# FESTIVE VEGETARIAN & VEGAN

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3 COURSES 35.00

## ❖ 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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# FESTIVE CIOCHETTI

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

30.50 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

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# DRINKS PACKAGE

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## ❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

## ❖ WINE ❖

*3 wines from each package, select any combination*

### **PACKAGE ONE 75.00**

White: Grillo Serenata, Casa Girelli

Red: Nero d'Avola Serenata, Casa Girelli

Rosé: Rosé Di Casa Mia, Colderove

### **PACKAGE TWO 95.00**

White: Sauvignon Blanc Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

### **PACKAGE THREE 130.00**

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 65.00

12 x Birra Menabrea 330ml 70.00

## ❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1 x Roku, Hendrick's, Malfy Limone Gin,  
Jack Daniel's, Courvoisier VS, Amaretto,  
Bacardi Carta Blanca 135.00

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

1 x Cazcabel coffee liqueur, Jägermeister,  
El Jimador Tequila 110.00

*Designed to be drank neat*