

# FESTIVE MENU 1

3 COURSE - £35.00

## PRIMI

### PASTA E FAGIOLI (V)

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

### FEGATO ALLA TOSCANA

Chicken liver pâté, mustard fruit, toasted ciabatta

### CALAMARI FRITTI

Crispy fried squid, courgette & lemon mayonnaise

### COSTINE

Hickory smoked barbecue pork ribs

## SECONDI

### RISOTTO AI FUNGHI (V)

Porcini & chestnut mushrooms, garlic, flat leaf parsley

### SIRLOIN (225G) (£2.50 supplement)

Angus & Hereford beef, peppercorn sauce & fries

### ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

### BRANZINO

Whole boneless sea bass, flat leaf parsley, garlic & lemon

### TACCHINO AI FUNGHI

Turkey breast, chestnut & porcini mushrooms, truffle cream

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

## DOLCI

### CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### TIRAMISÚ

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

### GELATI (V)

Selection of award-winning ice cream, hazelnut biscotti

# FESTIVE MENU 2

3 COURSE - £47.50

## PRIMI

### CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

### BRUSCHETTA CON GAMBERONI

King prawns, chilli, lemon & toasted ciabatta

### FEGATINI ALLA CREMA

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

### RISOTTO AI FUNGHI (V)

Porcini & chestnut mushrooms, garlic, flat leaf parsley

## SECONDI

### SIRLOIN (225G)

Angus & Hereford beef, peppercorn sauce & fries

### FILLET (225G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce & fries

### PESCE SPADA ALLA PUTTANESCA

Grilled line caught swordfish, tomato, Leccino olives, capers, chilli & basil

### TACCHINO AI FUNGHI

Turkey breast, chestnut & porcini mushrooms, truffle cream

### RAVIOLI ALLA CAPRESE (V)

Mozzarella & ricotta filled pasta, tomato & fresh basil

### SPIEDINI DI PESCE

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

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

## DOLCI

### DELIZIA AL LIMONE (V)

Lemon sponge, limoncello syrup & Chantilly cream

### PANNA COTTA AL CIOCCOLATO

Chocolate cream, mango, Chantilly cream & hazelnut biscotti

### TIRAMISÚ

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

### FORMAGGI

Gorgonzola, Asiago & Pecorino Romano, crostini, fig & orange chutney, pear

# FESTIVE VEGAN & VEGETARIAN MENU

3 COURSE - £32.50

## PRIMI

### BRUSCHETTA AL POMODORO (VG)

Heritage tomatoes, garlic & basil, toasted ciabatta

### ASPARAGI (V)

Asparagus, basil butter, poached egg & matured Italian cheese

### PASTA E FAGIOLI (V) ★

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

## SECONDI

### PACCHERI CONTADINA (VG)

Mushroom & vegetable ragu, tomato & flat leaf parsley

### RISOTTO AI FUNGHI (V) ★

Porcini & chestnut mushrooms, garlic, flat leaf parsley

### ARROSTO VEGANO (VG)

Mixed nut roast, seasonal vegetables, cranberry sauce & roasting gravy

### PIZZA TARTUFO E ZUCCHINE (VG)

Courgette, mushroom & truffle cream

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

## DOLCI

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

### GELATI (V) ★

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

# FESTIVE CICHETTI

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

**£29.50 PER PERSON**  
(MINIMUM 20 GUESTS)

## ANTIPASTI

### **SALUMI E FORMAGGI**

Italian artisan cured meats, salami & cheeses

### **ARANCINI ALLA CARBONARA**

Sicilian crispy risotto balls

Carbonara, mozzarella & pork cheek guanciale

### **ARANCINI AL TARTUFO** (V)

Truffle, mozzarella & truffle mayonnaise

### **GRISSINI CON PROSCIUTTO**

Rustic cheesy breadsticks, DOP Parma Ham,  
basil pesto

## PINZA

Hand pressed Italian flatbread

### **MARGHERITA** (V)

Mozzarella, tomato & fresh basil

### **PICCANTE**

Spicy Calabrian sausage, red pepper, tomato &  
mozzarella

### **TARTUFO E ZUCCHINE** (VG)

Courgette, mushroom & truffle cream

### **PROSCIUTTO DI PARMA**

DOP Parma ham, butternut squash,  
mozzarella, walnuts & chilli

## CICHETTI

### **SPIEDINI DI PESCE**

Grilled seafood skewers,

Line caught swordfish & king prawns

### **TAGLIATA DI MANZO**

Angus & Hereford sirloin steak,  
rocket, Pecorino

### **POLPETTE DI MELANZANE** (V)

Aubergine & mozzarella fritters

## DOLCI

### **BOMBOLONI** (V)

Mini Italian doughnuts

# CHRISTMAS AT PICCOLINO

No matter how you like to spend your festive season, with family, friends or work colleagues, we have the perfect location for you. Whether intimate dining or large festive parties, there will be a range of events from live music to visits with Santa.

Visit [Piccolinorestaurants.com#whatson](https://piccolinorestaurants.com#whatson)

## HOW TO MAKE YOUR BOOKING

For parties of 8 or less, visit [Piccolinorestaurants.com](https://piccolinorestaurants.com), click Book Now, and select 1-8 People.

For parties 9 or more, select 9+ People. Fill in the enquiry form and we'll be in touch.\*

\*Parties of 9 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. This deposit will be deducted from the bill on the day. Guests will also be asked to pre-order from one of our Festive Menus. Parties of fewer than 9 can order from any menu and no pre-order is required.

## GIVE THE PERFECT CHRISTMAS GIFT

Our Individual Restaurants Gift Cards come in multiples of £25 and can be used in any of our collection of restaurants. Find out more at [Piccolinorestaurants.com](https://piccolinorestaurants.com)

## CLUB INDIVIDUAL

L I F E S T Y L E + R E W A R D S

Download the app today for exclusive instant rewards and offers. New members will also receive a £20 welcome gift.



Allergens & Calories?  
Scan this code.

**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](https://piccolinorestaurants.com/allergens). All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.