

FESTIVE MENU 1

3 COURSE - £37.50

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 - £50.00

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 - £35.00

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**

£32.00 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)

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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. 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.