



Piccolo
BY PICCOLINO

Main

Sharing

OLIVE PICCANTI ^{VG} Giant pitted olives, marinated with peperoncini	5.50	SCARPETTA CON POMODORO ^{VG} Sweet tomato & garlic sauce made using the finest tomatoes, served with freshly baked bread for the art of 'scarpetta'	9.75
PANE FINO ALL'AGLIO Hand-stretched garlic bread			
Focaccia-style with rosemary ^{VG}	6.25	PANE DELLA CASA ^V	5.75
San Marzano tomato & basil ^{VG}	7.25	Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini	
Mozzarella & smoked provola cheese ^V	8.50		

TAGLIERE MISTO

27.75

Selection of Italian artisan salami & cheese

Parma ham, Coppa di Parma, Mortadella, salame Napoli, buffalo mozzarella, Pecorino Romano & ricotta, served with a selection of freshly baked bread, grilled artichokes, sun-dried tomatoes & olives

Antipasti

PASTA FAGIOLI ^V Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini	6.50	COSTINE DI MAIALE Marinated pork ribs & barbecue sauce	13.50
BRUSCHETTA GAMBERONI Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta	10.25	ARANCINI ^V Crispy fried truffle risotto, smoked provola & truffle cheese sauce	9.50
BRUSCHETTA POMODORO ^{VG} Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta	7.75	FRITTATINA NAPOLETANA Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper	9.00
CALAMARI Courgette, red pepper & garlic mayonnaise	9.50	BURRATA PUGLIESE ^V Fresh Puglian Burrata, speck ham, walnut pesto & toasted focaccia	13.50

Pasta

CASARECCE CON POLLO Short twisted pasta, chicken breast, Pecorino cream & seasonal vegetables	16.00	LINGUINE GAMBERONI King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn	17.75
GNOCCHI CON SALSICCIA Potato gnocchi, Neapolitan sausage ragu, tomato & fresh basil	15.25	FETTUCCINE BOLOGNESE Slow cooked beef ragù, matured Italian cheese & flat leaf parsley	15.25
PACCHERI ARRABBIATA ^{VG} Short pasta tubes, tomato, garlic & chilli sauce, flat leaf parsley	13.50	RAVIOLI MELANZANE ^V Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	16.25
LINGUINE FRUTTI DI MARE Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli	19.75	CASARECCE CON VERDURE ^V Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts	14.50
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley	15.25	LASAGNE Slow cooked beef ragù, tomato & matured Italian cheese	15.25

^V Vegetarian ^{VG} Vegan

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. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Allergens & Calories
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Mains & Grill

BRANZINO Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes	23.00	ANATRA Slow roast crispy duck, orange & Grand Marnier sauce, charred broccoli	20.50
MERLUZZO Wild Atlantic cod fillet, spicy sausage & tenderstem broccoli	23.50	POLPETTE PICCANTI Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough	16.00
ORATA Whole roasted sea bream, vine tomatoes, Leccino olives, garlic & rosemary roast potatoes	28.00	STUFATO DI MANZO Braised ox cheek in red wine, pancetta & creamy mash	23.50
POLLO ALLA GRIGILIA Boneless half chicken marinated & grilled, peperonata, basil pesto & roast potatoes	22.75	HAMBURGER ALL'ITALIANA Angus & Hereford beef, provolone cheese, balsamic onions, spicy mayonnaise & fries	16.00
POLLO TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	23.00		
INSALATA CAESAR Chargrilled chicken, gem lettuce, pancetta, croutons, Italian cheese & Caesar dressing	15.75		
INSALATA TRICOLORE ^V Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	14.75		

Steaks

Angus & Hereford breeds from selected farms across the British Isles and Argentina.

All served with fries & peppercorn sauce.

225G RIBEYE	25.00
275G SIRLOIN STEAK	27.00
225G FILLET STEAK	35.00

Pizza

CAPRICCIOSA San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	13.50	DIAVOLA San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley	14.75
MARGHERITA ^V San Marzano tomato, mozzarella, tomato & fresh basil	12.00	FIorentina ^V San Marzano tomato, garlic spinach, free range egg, mozzarella & matured Italian cheese	13.50
CALZONE Folded pizza stuffed with San Marzano tomato, mozzarella, peppered ricotta & salami Napoli	13.50	ORTOLANA ^{VG} White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, & fresh basil	13.50
LARDIATA San Marzano tomato, peppered ricotta, guanciale, mozzarella & fresh basil	13.50		

Sides

All sides 4.50 each

FRIES ^V Add truffle & Pecorino 1.75	TENDERSTEM BROCCOLI ^{VG} Chilli & garlic	BABY SPINACH ^{VG}
COURGETTE FRIES ^V	PEPERONATA ^{VG} Slow cooked peppers, tomato, capers, olives & pine nuts	MIXED SALAD ^{VG}
ROASTED POTATOES ^V		ROCKET & PECORINO SALAD