

Lunch Menu

2 COURSES 20.00 | 3 COURSES 25.00

Starters

FRITTATINA NAPOLETANA

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA POMODORO Ⓥ

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

ARANCINI Ⓥ

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

Mains

INSALATA CAESAR

Chargrilled chicken, gem lettuce, pancetta, croutons, Italian cheese & Caesar dressing

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough

BRANZINO CAPRESE

Pan-fried sea bass, cherry tomatoes, olives, basil & lemon

PIZZA MARGHERITA Ⓥ

San Marzano tomato, mozzarella, tomato & fresh basil

SPAGHETTI CARBONARA

Free range eggs, guanciale, Pecorino Romano, & cream

Dessert

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA Ⓥ

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

ICE CREAM Ⓥ

Selection of ice cream served with a mini almond wafer cone
Vegan option available

Sunday Roast

AVAILABLE EVERY SUNDAY FROM 12PM
£7.50 SUPPLEMENT AS PART OF LUNCH SET MENU

ARROSTO DI MANZO 20.50

Roast beef served with roast potatoes, roast butternut squash, cavolo nero, roasting gravy & Yorkshire pudding

ARROSTO DI POLLO 19.50

Herb roast chicken served with roast potatoes, roast butternut squash, cavolo nero, roasting gravy & Yorkshire pudding

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 or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Prices are inclusive of VAT.

Ⓥ Vegetarian Ⓥ Vegan

Allergens &
Calories
Scan this
code



Estate AW23

Piccolo

BY PICCOLINO



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