

## Prosecco

	125ml	Bottle
<b>CANEVA EXTRA DRY Veneto</b>	8.25	35.00
<b>TONON VILLA TERESA EXTRA DRY Veneto</b>	8.75	37.00
<b>CANEVA ROSÉ EXTRA DRY Veneto</b>	8.75	37.00

## Franciacorta

	125ml	Bottle
<b>CONTADI CASTALDI DOCG SATÈN BRUT Lombardia</b>	10.50	50.00
<b>CONTADI CASTALDI DOCG ROSÉ BRUT Lombardia</b>	-	57.00

## Champagne

	125ml	Bottle
<b>CASTELNAU RÉSERVE BRUT Reims</b>	11.50	61.50
<b>MOËT IMPÉRIAL BRUT Épernay</b>		97.00

## Rosé Wine

	175ml	Bottle
<b>ROSÉ DI CASA MIA Colderove, Veneto</b>	7.25	24.00
<b>PINOT GRIGIO BLUSH PUNTI NERI Cielo, Veneto</b>	8.75	29.75

## Beer & Cider

<b>PERONI NASTRO AZZURRO Lombardia   5.1% (Gluten free available)</b>	5.50
<b>ICHNUSA NON FILTRATA Sardegna   5.0%</b>	5.75
<b>MENABREA Piemonte   4.8%</b>	5.75
<b>BEAVERTOWN NECK OIL IPA SESSION UK   4.3%</b>	6.00
<b>BULMERS ORIGINAL CIDER UK   4.5% (500ml)</b>	6.25
<b>MORETTI ZERO Friuli   0.0%</b>	4.50

## White Wine

	175ml	Bottle
<b>GRILLO SERENATA Casa Girelli, Sicilia</b>	7.25	24.00
<b>PINOT GRIGIO SORA MARIA Cielo, Veneto</b>	8.75	30.75
<b>VERDICCHIO Conti di Buscareto, Marche</b>	9.00	31.75
<b>SAUVIGNON BLANC TORDEL COLLE Botter, Trentino</b>	9.25	32.75
<b>GAVI DI GAVI DOCG LA SORAIA La Caplana, Piemonte</b>	11.25	43.75

## Red Wine

	175ml	Bottle
<b>NERO D'AVOLA SERENATA Casa Girelli, Sicilia</b>	7.25	24.00
<b>MERLOT BRIGANTELO Botter, Veneto</b>	8.25	28.75
<b>CHIANTI CLASSICO DOCG Sant'Ilario, Toscana</b>	8.75	32.75
<b>MONTEPULCIANO DEGÀ VignaMadre, Abruzzo</b>	9.00	34.50
<b>PRIMITIVO DI MANDURIA GRAN MAESTRO Montorso, Puglia</b>	9.25	35.75

## Soft Drinks

<b>FRUIT SODAS BY SAN PELLEGRINO Aranciata, Limonata, Pompelmo (Grapefruit)</b>	330ml	3.75
<b>FEVER-TREE RANGE Lemonade, Ginger Ale, Soda Tonics; Indian, Elderflower, Mediterranean, Light, Sicilian Lemon</b>	200ml	3.15
<b>SAN PELLEGRINO / ACQUA PANNA</b>	500ml / 750ml	3.50 / 4.75
<b>JUICES</b>		
Fresh Orange	250ml	3.95
Apple	200ml	3.25
Pink Grapefruit	200ml	3.25
Cranberry & Raspberry	200ml	3.25
Mango & Passion fruit	200ml	3.50
<b>APPLETISER</b>	275ml	3.75
<b>COCA-COLA</b>	330ml	3.75
<b>DIET COKE</b>	330ml	3.75

# Piccolo

BY PICCOLINO

Main

## Sharing

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

## Starters

<b>PASTA FAGIOLI</b> (V)	6.50
Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini	
<b>BRUSCHETTA GAMBERONI</b>	10.25
Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta	
<b>CALAMARI</b>	9.50
Courgette, red pepper & garlic mayonnaise	
<b>BRUSCHETTA POMODORO</b> (VG)	7.75
Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta	
<b>FRITTATINA NAPOLETANA</b> (V)	9.00
Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper	



Allergens & Calories  
Scan this code

(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.

## Pizza

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

## Mains

<b>POLPETTE PICCANTI</b>	16.00
Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough	
<b>HAMBURGER ALL'ITALIANA</b>	16.00
Angus & Hereford beef, provolone cheese, balsamic onions, spicy mayonnaise, served with fries	
<b>POLLO ALLA GRIGILIA</b>	22.75
Boneless half chicken marinated & grilled, basil pesto, rocket & fries	

*Bambini*

For kids under the age of 11  
see our separate Bambini menu.

## Pasta

<b>RAVIOLI MELANZANE</b> (V)	16.25
Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil	
<b>SPAGHETTI AI GAMBERONI</b>	17.75
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn	
<b>SPAGHETTI CARBONARA</b>	15.25
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley	
<b>LASAGNE</b>	15.25
Slow cooked beef ragù, tomato & matured Italian cheese	
<b>PACCHERI ARRABBIATA</b> (VG)	13.50
Short pasta tubes, tomato, garlic & chilli sauce, flat leaf parsley	
<b>FETTUCCINE BOLOGNESE</b>	15.25
Slow cooked beef ragù, matured Italian cheese & flat leaf parsley	

## Salads

<b>INSALATA CAESAR</b>	15.75
Chargrilled chicken, gem lettuce, pancetta, croutons, Italian cheese & Caesar dressing	
<b>INSALATA TRICOLORE</b> (V)	14.75
Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	

## Sides

<b>FRIES</b> (V)	4.50
<b>TRUFFLE CHEESY FRIES</b> (V)	6.25
<b>BABY SPINACH</b> (VG)	4.50
<b>ROCKET &amp; PECORINO SALAD</b>	4.50
<b>MIXED SALAD</b> (VG)	4.50
Tomatoes, cucumber, mixed leaves, vinaigrette	

## Desserts

<b>PANNA COTTA</b>	7.50
Amalfi lemon cream, berry compote & amaretti biscuits	
<b>TORTINO AL CIOCCOLATO</b> (V)	7.50
Warm chocolate fondant, chocolate sauce & vanilla ice cream	
<b>TIRAMISÚ</b>	7.50
Coffee, amaretto soaked sponge, mascarpone & cocoa powder	
<b>TORTA ALLA NUTELLA</b> (V)	7.50
Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts	
<b>AFFOGATO</b> (V)	6.25
Amaretti, espresso & vanilla ice cream	
<b>CIOCCOLATINI</b> (V)	5.75
Six handmade chocolate truffles flavoured with Frangelico	

## Ice Cream

All of our ice cream & sorbet is produced by Cheshire Farm Ice Cream. The fresh milk that makes their award-winning ice cream, is sourced from the cows that graze the fields around the Cheshire plains.

### YOUR CHOICE OF 3 SCOOPS

Served with a mini almond wafer cone 6.25

VANILLA	MINT CHOC CHIP
NUTELLA	CHOCOLATE
HONEYCOMB	AMALFI LEMON SORBE

## Hot Drinks

ESPRESSO	3.25 / 3.75	CAFFÈ LATTE	4.00
MACCHIATO	3.50 / 4.00	CAFFÈ MOCHA	4.25
AMERICANO	3.50	HOT CHOCOLATE	4.00
CAPPUCCINO	4.00	SELECTION OF TEAS	3.25
FLAT WHITE	4.00		