

Piccolo
BY PICCOLINO

Autumn / Winter

MAIN MENU

DESSERT MENU

BAMBINI MENU

DRINKS MENU

CHRISTMAS MENU

Piccolo

BY PICCOLINO



Main

Sharing

OLIVE PICCANTI (VG)	5.50
Giant pitted olives, marinated with peperoncini	
PANE DELLA CASA (V)	5.75
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini	
SCARPETTA CON POMODORO (VG)	9.75
Sweet tomato & garlic sauce made using the finest tomatoes, served with freshly baked bread for the art of 'scarpetta'	
PANE FINO ALL'AGLIO	
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

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

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

Mains

POLPETTE PICCANTI	16.00
Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough	
HAMBURGER ALL'ITALIANA	16.00
Angus & Hereford beef, provolone cheese, balsamic onions, spicy mayonnaise, served with fries	
POLLO ALLA GRIGILIA	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

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

Salads

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

Sides

FRIES (V)	4.50
TRUFFLE CHEESY FRIES (V)	6.25
BABY SPINACH (VG)	4.50
ROCKET & PECORINO SALAD	4.50
MIXED SALAD (VG)	4.50
Tomatoes, cucumber, mixed leaves, vinaigrette	

Desserts

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

Prosecco

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

Franciacorta

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

Champagne

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

Rosé Wine

	125ml	Bottle
ROSÉ DI CASA MIA <i>Colderove, Veneto</i>	7.25	24.00
PINOT GRIGIO BLUSH PUNTI NERI <i>Cielo, Veneto</i>	8.75	29.75

Beer & Cider

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

White Wine

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

Red Wine

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

Soft Drinks

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

Desserts

PANNA COTTA

£7.50

Amalfi lemon cream, berry compote & amaretti biscuits

TIRAMISÚ

£7.50

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTINO AL CIOCCOLATO (V) £7.50

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TORTA ALLA NUTELLA (V) £7.50

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

AFFOGATO (V) £6.25

Amaretti, espresso & vanilla ice cream

CIOCCOLATINI (V) £5.75

Six handmade chocolate truffles flavoured with Frangelico

Ice Cream & Sorbet

YOUR CHOICE OF 3 SCOOPS

Served with a mini almond wafer cone £6.25

VANILLA

NUTELLA

HONEYCOMB

MINT CHOC CHIP

CHOCOLATE

AMALFI LEMON SORBET

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

(V) Vegetarian

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UNDER THE AGE OF 11

Pizza

PIZZA PEPPERONI £7.25
Salami Napoli, mozzarella & tomato

PIZZA MARGHERITA (V) £6.75
Mozzarella & tomato

GARLIC BREAD (V) £3.50
Mozzarella & smoked provola cheese

CREATE YOUR OWN PIZZA £7.25
Don't know what to have? Why don't you create your own pizza? All of our pizzas come with a tomato base, please tick your choice of toppings and hand to your server.

TOPPINGS (Choose up to three)

- | | |
|--|------------------------------------|
| <input type="checkbox"/> Mozzarella cheese | <input type="checkbox"/> Mushrooms |
| <input type="checkbox"/> Peppers | <input type="checkbox"/> Pepperoni |
| <input type="checkbox"/> Spinach | <input type="checkbox"/> Chicken |
| <input type="checkbox"/> Ham | <input type="checkbox"/> Basil |
| | <input type="checkbox"/> Olives |

Pasta

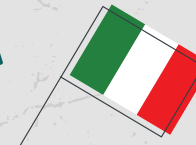
SPAGHETTI BOLOGNESE £7.95
Slow cooked beef ragù & matured Italian cheese

SPAGHETTI CARBONARA £7.95
Free range eggs, pancetta & matured Italian cheese

SPAGHETTI POMODORO (VG) £7.95
Cherry tomato sauce



Benvenuto A



Piccolo
BY PICCOLINO



Welcome To Your Italian Adventure!

My name is **Piccoli Tize**
which in English means **Little Dude!**

I am from Italy and love travelling the world learning new things from each country! I always carry a pencil and book to write and draw things in. I think there is treasure in everywhere I go. If you look carefully on this sheet (look both sides) you might find a secret word. Just look out for letters and then work out what the treasure is!

When you work it out write it here

ALL ABOUT ME!

My name:

My age:

My favourite animal:

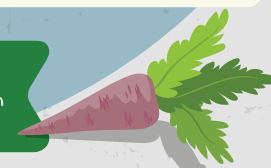
My favourite food:

Can you work out what Piccoli Tize's favourite food is?

z a p i z

DID YOU KNOW

carrots were originally purple in colour, changing in the 17th Century to orange with newer varieties.



Ice cream

£3.50

Vanilla & chocolate served with a mini almond wafer cone (V)

Soft drinks

FIZZY ITALIAN FRUIT SODAS £2.95

Orangeade, Lemonade & Grapefruit

FRESH ORANGE JUICE £3.00

MORE JUICES £2.00

Apple, Pear, Pineapple, Pink Grapefruit, Cranberry & Raspberry, Mango & Passion fruit

Piccolo
BY PICCOLINO

DRINKS MENU

White Wine

	175ml	Bottle
GRILLO SERENATA Casa Girelli, <i>Sicilia</i>  100% Grillo	£7.25	£24.00
PINOT GRIGIO SORA MARIA Cielo, <i>Veneto</i> 100% Pinot Grigio	£8.75	£30.75
VERDICCHIO Conti di Buscareto, <i>Marche</i> 100% Verdicchio	£9.00	£31.75
SAUVIGNON BLANC TORDELCOLLE Botter, <i>Trentino</i> 100% Sauvignon Blanc	£9.25	£32.75
GAVI DI GAVI DOCG LA SORAIA La Caplana, <i>Piemonte</i> 100% Cortese	£11.25	£43.75

Rosé Wine

	175ml	Bottle
ROSÉ DI CASA MIA Colderove, <i>Veneto</i> 75% Cabernet Sauvignon, 25% Raboso	£7.25	£24.00
PINOT GRIGIO BLUSH PUNTI NERI Cielo, <i>Veneto</i> 100% Pinot Grigio	£8.75	£29.75

Red Wine

	175ml	Bottle
NERO D'AVOLA SERENATA Casa Girelli, <i>Sicilia</i>  100% Nero d'Avola	£7.25	£24.00
MERLOT BRIGANTELO Botter, <i>Veneto</i> 100% Merlot	£8.25	£28.75
CHIANTI CLASSICO DOCG Sant'Ilario, <i>Toscana</i> 100% Sangiovese	£8.75	£32.75
MONTEPULCIANO DEGÀ VignaMadre, <i>Abruzzo</i>  100% Montepulciano	£9.00	£34.50
PRIMITIVO DI MANDURIA GRAN MAESTRO Montorso, <i>Puglia</i> 100% Primitivo	£9.25	£35.75

Cocktails

PINEAPPLE BOOGIE DOWN	9.75	PORN STAR MARTINI	12.00
Finlandia vodka with Aperol, passion fruit, lime & pineapple		Absolut Vanilia vodka, passion fruit, pineapple, lemon & a shot of Prosecco	
LYCHEE & RASPBERRY DAIQUIRI	9.75	APPLE & RASPBERRY COSMOPOLITAN	9.75
Bacardi Carta Blanca rum, Kwai Feh lychee liqueur, raspberry & lime		Ciroc apple vodka, Edinburgh Gin raspberry liqueur, cranberry, lime & raspberry dust	
HAZELNUT ESPRESSO MARTINI	9.75	FRENCH MARTINI	10.00
Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso		Grey Goose vodka, Chambord black raspberry liqueur, blackberry & pineapple	
MARGARITA	11.25	ZERO PROOF COCKTAILS	
AquaRiva Blanco tequila, lime, triple sec & sugar		<hr/>	
FRIENDS WITH BENEFITS	10.00	ZERO FRIENDS WITH BENEFITS	7.25
Finlandia vodka, Passoa passion fruit liqueur, raspberry, watermelon, cranberry & peach		Raspberry, watermelon, passion fruit, cranberry & puréed white peaches	
VIOLET & HIBISCUS MOJTO	9.75	ZERO VANILLA LAIKA	7.25
Bacardi Carta Blanca, lime juice, violet liqueur, William Fox hibiscus syrup & dried hibiscus flower		Apple, pear, blackberry, vanilla & lemon	
VANILLA LAIKA	9.75	RASPBERRY & HIBISCUS NO-JITO	7.25
Absolut vanilia vodka with apple, pear, blackberry & lemon		Raspberry, cranberry, lime & dried hibiscus flower	
BRAMBLE	9.75		
Hayman's London dry gin with lemon & sugar, drizzled with Edinburgh Gin raspberry liqueur			

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Iconic Cocktails

BELLINI	9.25	NEGRONI	10.00
Prosecco stirred with puréed white peaches. A staple of Harry's Bar in Venice since the 1940s - the marriage of Prosecco & puréed white peaches still draws crowds of tourists to what is now a national landmark.		Hayman's London dry gin with Campari & Cocchi Vermouth di Torino. Florence in 1919 was the setting for Count Camillo Negroni's collaboration with Café Casoni bartender Fosco Scarselli.	
APEROL SPRITZ	9.75	SPRITZ 'HUGO'	9.75
Prosecco with Aperol & soda. Padua's Spritz is synonymous with the famed café culture of Milan, Verona & Rome & their streets remain a sea of orange during the Aperitivo hours.		Prosecco with Hotel Starlino elderflower & soda. This regional interpretation of the classic Spritz was created by Roland Gruber in South Tyrol.	

Italian Gin & Tonics

Choose from classic, light, Sicilian lemon, elderflower or Mediterranean tonic.

BERTO	6.50	MALFY ROSA	6.75
Pink grapefruit & rosemary		Pink grapefruit & strawberry	
MALFY LIMONE	6.75	MALFY ARANCIA	6.75
Lemon & basil		Orange & pink grapefruit	

Zero Proof Botanical Spirits

EVERLEAF FOREST & FEVER-TREE TONIC	6.75	EVERLEAF MOUNTAIN & FEVER-TREE TONIC	6.75
Inspired by the forest with layers of citrus & spice		Inspired by the mountains with piney juniper, rosehip & black cherry	
EVERLEAF MARINE & FEVER-TREE TONIC	6.75		
Inspired by the ocean with juniper, bergamot & tropical sea buckthorn			

Spirits

TEQUILA

EL JIMADOR REPOSADO	4.75
AQUARIVA BLANCO	5.00

RUM

BACARDI CARTA BLANCA	4.50
BACARDI AÑEJO CUATRO	4.75
BACARDI COCONUT	4.75
BACARDI SPICED	4.75
EL DORADO 3YR	4.75
GOSLING'S BLACK SEAL	4.75

WHISKEY

JACK DANIEL'S	4.75
MAKER'S MARK	4.75
THE FAMOUS GROUSE	4.75
WOODFORD RESERVE	4.75
TULLAMORE DEW	4.75
LAPHROAIG 10YR	5.50
HIGHLAND PARK 12YR	5.50

COGNAC

COURVOISIER VS	4.75
REMY VSOP	5.25

VODKA

FINLANDIA	4.50
ABSOLUT MANGO	4.75
ABSOLUT WATERMELON	4.75
ABSOLUT VANILIA	4.75
KETEL ONE CITROEN	4.75
BELVEDERE	5.00
GREY GOOSE	5.25

NON-ITALIAN GIN

HAYMAN'S LONDON DRY	4.50
ARBER PINEAPPLE	4.75
ARBER RHUBARB	4.75
BOMBAY SAPPHIRE	4.75
HENDRICK'S	4.75


AMARI

	50ml
CYNAR	5.25
AMARO AVERNA	5.75
FERNET BRANCA	5.75
AMARO MONTENEGRO	6.25
VECCHIO AMARO DEL CAPO	6.25
BRANCA MENTA	6.75

Beer & Cider

PERONI NASTRO AZZURRO £5.50 <i>Lombardia 5.1% (Gluten free available)</i>	BEAVERTOWN NECK OIL £6.00 IPA SESSION <i>UK 4.3%</i>
ICHNUSA NON FILTRATA £5.75 <i>Sardegna 5.0%</i>	BULMERS ORIGINAL CIDER £6.25 <i>UK 4.5% (500ml)</i>
MENABREA £5.75 <i>Piemonte 4.8%</i>	REKORDELIG STRAWBERRY & LIME £6.25 <i>Sweden 4.0%</i>
PERONI GRAN RISERVA £6.25 <i>Lombardia 6.6% (500ml)</i>	MORETTI ZERO £4.50 <i>Friuli 0.0%</i>

Prosecco

CANEVA EXTRA DRY <i>Veneto</i> 100% Glera	125ml £8.25	Bottle £35.00
TONON VILLA TERESA EXTRA DRY <i>Veneto</i>  100% Glera	£8.75	£37.00
CANEVA ROSÉ EXTRA DRY <i>Veneto</i> 90% Glera, 10% Pinot Nero	£8.75	£37.00

Franciacorta

CONTADI CASTALDI DOCG SATÈN BRUT <i>Lombardia</i> 100% Chardonnay	125ml £10.50	Bottle £50.00
CONTADI CASTALDI DOCG ROSÉ BRUT <i>Lombardia</i> 65% Chardonnay, 35% Pinot Nero	-	£57.00

Champagne

CASTELNAU RÉSERVE BRUT <i>Reims</i> 40% Chardonnay, 40% Meunier, 20% Pinot Noir	125ml £11.50	Bottle £61.50
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Organic | All still wines by the glass are also available in a 125ml serve.

All bottled beers & cider are 330ml unless stated otherwise.

Minerals & Juices

FRUIT SODAS BY SAN PELLEGRINO

Aranciata	330ml	£3.75
Limonata	330ml	£3.75
Pompelmo (Grapefruit)	330ml	£3.75

FEVER-TREE RANGE	200ml	£3.15
Lemonade, Ginger Ale, Soda Tonics; Indian, Elderflower, Mediterranean, Light, Sicilian Lemon		

SAN PELLEGRINO /	500ml	£3.50
ACQUA PANNA	750ml	£4.75

JUICES

Fresh Orange	250ml	£3.95
Apple	200ml	£3.25
Pineapple	200ml	£3.25
Pink Grapefruit	200ml	£3.25
Cranberry & Raspberry	200ml	£3.25
Mango & Passion fruit	200ml	£3.50

APPLETISER	275ml	£4.25
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COCA-COLA /	200ml	£2.95
DIET COKE	330ml	£3.75

Coffee & Tea

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

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Festive Cunch

3 COURSE 34.50

❖ STARTERS ❖

FRITTATINA NAPOLETANA

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

CALAMARI

Courgette, red pepper & garlic mayonnaise

PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA POMODORO (VG)

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

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. Vegan flavours available.

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(V) Vegetarian (VG) Vegan

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Festive Dinner

3 COURSE £47.00

❖ STARTERS ❖

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes & anchovy

BRUSCHETTA POMODORO (VG)

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

TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

FILLET STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce (£6.00 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. *Vegan flavours available.*

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. Detailed allergen information is available on request. Detailed calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this
code



Festive Vegetarian & Vegan

3 COURSE 33.50

❖ STARTERS ❖

PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA POMODORO (VG)

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

TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

❖ MAINS ❖

GNOCCHI CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

PIZZA ORTELANA (VG)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti.
Vegan flavours available

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Festive Cicchetti

30.50 PER PERSON

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

❖ ANTIPASTI ❖

TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

ARANCINI

Sicilian crispy risotto balls
Carbonara - mozzarella & pork cheek guanciale
Truffle - mozzarella & truffle mayonnaise (V)

GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di
Parma & basil pesto

❖ PINZA ❖

MARGHERITA (V)

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella
& crispy olives

ORTOLANA (VG)

White base, tomatoes, spicy ve-duja, vegan
mozzarella-style cheese, basil

❖ CICCHETTI ❖

SEAFOOD SKEWERS

Line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket,
Parmesan

POLPETTE DI MELANZANE (V)

Aubergine & mozzarella fritters

❖ DESSERT ❖

BOMBOLONI (V)

Mini Italian doughnuts

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Drinks Package

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata

Red: Nero d'Avola Serenata

Rosé: Morador Rosado

PACKAGE TWO 95.00

White: Sauvignon Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château D'esclans, Whispering Angel

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

**1x Malfy Limone, Hendrick's, Roku, Jack Daniel's,
Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00**

*Select two mixers from our soft drink range
(Red Bull - 18 supplement)*

**1x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00**

Designed to be drunk neat