

Piccolo
BY PICCOLINO

Autumn / Winter

MAIN MENU

LUNCH MENU

DESSERT MENU

BAMBINI MENU

DRINKS MENU

WINE LIST

CHRISTMAS MENU

Piccolo

BY PICCOLINO



Main

Sharing

OLIVE PICCANTI (VG)	5.50	SCARPETTA CON POMODORO (VG)	9.75
Giant pitted olives, marinated with peperoncini		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	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)	6.50	COSTINE DI MAIALE	13.50
Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini		Marinated pork ribs & barbecue sauce	
BRUSCHETTA GAMBERONI	10.25	ARANCINI (V)	9.50
Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta		Crispy fried truffle risotto, smoked provola & truffle cheese sauce	
BRUSCHETTA POMODORO (VG)	7.75	FRITTATINA NAPOLETANA	9.00
Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta		Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper	
CALAMARI	9.50	BURRATA PUGLIESE (V)	13.50
Courgette, red pepper & garlic mayonnaise		Fresh Puglian Burrata, speck ham, walnut pesto & toasted focaccia	

Pasta

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

(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.

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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

Lunch Menu

2 COURSES 18.50

Starters

FRITTATINA CACIO E PEPE

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

TOMATO BRUSCHETTA VG

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

CALAMARI

Courgette, red pepper & garlic mayonnaise

KING PRAWN BRUSCHETTA

Lemon, parsley & chilli mayonnaise on toasted ciabatta

ARANCINI CARBONARA

Crispy risotto balls, pork cheek guanciale & Pecorino cheese sauce

Mains

CHICKEN CAESAR

Gem lettuce, pancetta, Italian cheese, croutons & Caesar dressing

PAN-FRIED SEA BASS

Heritage tomatoes, basil & olives

PIZZA MARGHERITA V

San Marzano tomato, mozzarella, tomato & fresh basil

SPAGHETTI CARBONARA

Free range egg, cream, guanciale & matured Italian cheese

MEATBALLS IN A SPICY TOMATO SAUCE

Beef & pork, tomato, chilli, basil with toasted ciabatta

Dessert

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

ICE CREAM

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

NUTELLA CHEESECAKE V

Sour cherry & candied hazelnuts

CREMA CARAMELATA V

Baked caramel custard, Prosecco poached prunes & vanilla cream

Sunday Roast

AVAILABLE EVERY SUNDAY FROM 12PM

£5 SUPPLEMENT AS PART OF LUNCH SET MENU

SLOW ROAST BEEF

£18.50

Served with roast potatoes, maple glazed carrots, broccoli, roasting gravy & Yorkshire pudding

HERB ROAST CHICKEN

£18.50

Served with roast potatoes, maple glazed carrots, broccoli, roasting gravy & Yorkshire pudding

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V Vegetarian VG Vegan

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Lunch Menu AW23

Desserts

PANNA COTTA Amalfi lemon cream, berry compote & amaretti biscuits	7.50	BUDINO DI PANETTONE (V) Italian-style bread & butter pudding, poached apricots, vanilla custard	7.50
TORTINO AL CIOCCOLATO (V) Warm chocolate fondant, chocolate sauce & vanilla ice cream	7.50	TORTA ALLA NUTELLA (V) Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts	7.50
TIRAMISÚ Coffee, amaretto soaked sponge, mascarpone & cocoa powder	7.50	CIOCCOLATINI (V) Six handmade chocolate truffles flavoured with Frangelico	5.75
COPPA SPAGNOLA Vanilla ice cream & Amarena cherry sundae	7.50	AFFOGATO (V) Amaretti, espresso & vanilla ice cream	6.25

Ice Cream & Sorbet

YOUR CHOICE OF 3 SCOOPS Served with a mini almond wafer cone 6.25

VANILLA
MINT CHOC CHIP

NUTELLA
CHOCOLATE

HONEYCOMB
AMALFI LEMON SORBET

Digestif

COCKTAILS

HAZELNUT ESPRESSO MARTINI Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso	9.75	OLD FASHIONED Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	13.50
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DESSERT WINE

PASSITO TERRE SICILIANE CANTINE VINCI 100% Zibibbo	100ml 5.00	500ml 18.50
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AMARI

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

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

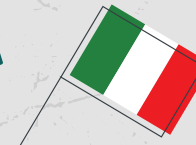
SPAGHETTI BOLOGNESE £7.95
Slow cooked beef ragù & matured Italian cheese

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 food:

My favourite animal:

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

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DRINKS MENU

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
VEUVE CLICQUOT BRUT <i>Reims</i>	-	85.00
MOËT IMPÉRIAL BRUT <i>Epernay</i>	-	97.00
DOM PÉRIGNON BRUT <i>Epernay</i>	-	275.00
VEUVE CLICQUOT ROSÉ <i>Reims</i>	-	110.75
LAURENT-PERRIER CUVÉE ROSÉ <i>Tours-sur-Marne</i>	-	142.75


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
CHÂTEAU D'ESCLANS, WHISPERING ANGEL <i>Provence, France</i> 	13.75	55.75

White Wine

	175ml	Bottle
GRILLO SERENATA Casa Girelli, <i>Sicilia</i> 	7.25	24.00
CHARDONNAY ORNATO Botter, <i>Veneto</i>	7.75	27.75
PINOT GRIGIO SORA MARIA Cielo, <i>Veneto</i>	8.75	30.75
VERDICCHIO Conti di Buscareto, <i>Marche</i>	9.00	31.75
SAUVIGNON BLANC TORDELCOLLE Botter, <i>Trentino</i>	9.25	32.75
FIANO DEL SALENTO Masseria Settearchi, <i>Puglia</i>	9.50	34.75
GAVI DI GAVI DOCG LA SORAIA La Caplana, <i>Piemonte</i>	11.25	43.75

Red Wine

	175ml	Bottle
NERO D'AVOLA SERENATA Casa Girelli, <i>Sicilia</i> 	7.25	24.00
SANGIOVESE FIORI SUL MURO Botter, <i>Emilia-Romagna</i>	7.75	27.75
MERLOT BRIGANTELLLO Botter, <i>Veneto</i>	8.25	28.75
SYRAH PASSI NERI Andreas Mazzei, <i>Sicilia</i>	8.50	30.75
CHIANTI CLASSICO DOCG Sant'Ilario, <i>Toscana</i>	8.75	32.75
MONTEPULCIANO DEGÀ VignaMadre, <i>Abruzzo</i> 	9.00	34.50
PINOT NERO BERICANTO Cantine Colli Berici, <i>Veneto</i>	10.25	36.75
VALPOLICELLA RIPASSO Monteci, <i>Veneto</i> 	11.00	42.75

 Organic

All still wines by the glass are also available in a 125ml serve.

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

MORETTI <i>Friuli</i> 4.6%	Half 3.75 Pint 6.00	BEAVERTOWN NECK OIL IPA SESSION <i>UK</i> 4.3%	6.00
PERONI NASTRO AZZURRO <i>Lombardia</i> 5.1% (<i>Gluten free available</i>)	5.50	BULMERS ORIGINAL CIDER <i>UK</i> 4.5% (500ml)	6.25
ICHNUSA NON FILTRATA <i>Sardegna</i> 5.0%	5.75	REKORDELIG STRAWBERRY & LIME <i>Sweden</i> 4.0%	6.25
MENABREA <i>Piemonte</i> 4.8%	5.75	MORETTI ZERO <i>Friuli</i> 0.0%	4.50
PERONI GRAN RISERVA <i>Lombardia</i> 6.6% (500ml)	6.25		

Minerals & Juices

FRUIT SODAS BY SAN PELLEGRINO		JUICES		
Aranciata	330ml	3.75	Fresh Orange	250ml 3.95
Limonata	330ml	3.75	Apple	200ml 3.25
Pompelmo (Grapefruit)	330ml	3.75	Pineapple	200ml 3.25
			Pink Grapefruit	200ml 3.25
FEVER-TREE RANGE	200ml	3.15	Cranberry & Raspberry	200ml 3.25
Lemonade, Ginger Ale, Soda Tonics; Indian, Elderflower, Mediterranean, Light, Sicilian Lemon			Mango & Passion fruit	200ml 3.50
			APPLETISER	275ml 4.25
SAN PELLEGRINO /	500ml	3.50	COCA-COLA /	200ml 2.95
ACQUA PANNA	750ml	4.75	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

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

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Wine

Prosecco

	125ml	Bottle
CANEVA EXTRA DRY VENETO <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

Unknown to many, Franciacorta shines as a hidden gem in the world of sparkling wines. Like Champagne, it is produced in a single region using the traditional method, and can hold its own against any of its well-known rivals.

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

Champagne

	125ml	Bottle
CASTELNAU RÉSERVE BRUT <i>Reims</i>	11.50	61.50
VEUVE CLICQUOT BRUT <i>Reims</i>		85.00
MOËT IMPÉRIAL BRUT <i>Épernay</i>		97.00
DOM PÉRIGNON BRUT <i>Épernay</i>		275.00
VEUVE CLICQUOT ROSÉ BRUT <i>Tours-sur-Marne</i>		110.75
LAURENT-PERRIER CUVÉE ROSÉ BRUT <i>Tours-sur-Marne</i>		144.00

Rosé Wine

	175ml	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
CHÂTEAU D'ESCLANS, WHISPERING ANGEL <i>Provence, France</i>	13.75	55.75

White Wine

NORTH	175ml	Bottle
CHARDONNAY DELLE VENEZIE ORNATO <i>Botter, Veneto</i>	7.75	27.75
PINOT GRIGIO DELLE VENEZIE SORA MARIA <i>Cielo, Veneto</i>	8.75	30.75
SAUVIGNON BLANC TORDEL COLLE <i>Botter, Trentino</i>	9.25	32.75
TRAMINER AROMATICO <i>Magredi, Friuli</i>		33.25
FRIULANO COLLI ORIENTALI <i>Visintini, Friuli</i>		38.75
GAVI DI GAVI DOCG LA SORAIA <i>La Caplana, Piemonte</i>	11.25	43.75
CENTRAL	175ml	Bottle
VERDICCHIO DEI CASTELLI DI JESI <i>Conti di Buscareto, Marche</i>	9.00	31.75
BIANCHELLO DEL METAURO <i>Crespaia, Marche</i>		34.00
PECORINO CIVITAS <i>Orsogna, Abruzzo</i>		48.75
SOUTH & THE ISLANDS	175ml	Bottle
GRILLO SERENATA <i>Casa Girelli, Sicilia</i>	7.25	24.00
FIANO DEL SALENTO <i>Masseria Settearchi, Puglia</i>	9.50	34.75
FALANGHINA DI CAMPANIA <i>San Salvatore, Campania</i>		40.00
VERMENTINO DI GALLURA <i>Mura, Sardegna</i>		42.75
GRECO DI TUFO <i>Nativ, Campania</i>		50.25

Red Wine

NORTH

175ml

Bottle

MERLOT DELLE VENEZIE BRIGANTELLLO

8.25

28.75

Botter, Veneto

PINOT NERO BERICANTO

10.25

36.75

Cantine Colli Berici, Veneto

VALPOLICELLA CLASSICO RIPASSO

11.00

42.75

Monteci, Veneto

AMARONE DELLA VALPOLICELLA DOCG

72.25

Monteci, Veneto

BAROLO DOCG

68.25

Terre del Barolo, Piemonte

CENTRAL

175ml

Bottle

SANGIOVESE FIORI SUL MURO

7.75

27.75

Botter, Emilia-Romagna

CHIANTI CLASSICO DOCG

8.75

32.75

Sant'Ilario, Toscana

MONTEPULCIANO DEGÀ

9.00

34.50

VignaMadre, Abruzzo

NERO DI TROIA

50.25

Caiaffa, Puglia

SOUTH & THE ISLANDS

175ml

Bottle

NERO D'AVOLA SERENATA

7.25

24.00

Girelli, Sicilia

CANNONAU DI SARDEGNA CORTES

41.00

Mura, Sardegna

SYRAH PASSI NERI

8.50

30.75

Andreas Mazzei, Sicilia

PRIMITIVO DI MANDURIA GRAN MAESTRO

35.75

Montorso, Puglia

AGLIANICO RUE DELL'INCHIOSTRO

54.75

Nativ, Campania

Festive Cunch

3 COURSE 37.50

❖ 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 CALABRESE

Buffalo mozzarella, spicy pork 'nduja, baby plum tomatoes & rocket, served on toasted ciabatta

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

SIRLOIN STEAK 225G

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

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

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.

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
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code



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.*

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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