

PICCOLINO

INSPIRED BY ITALY, MADE IN PICCOLINO

Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality ingredients to bring you amazing classic Italian dishes.

DA DIVIDERE

TERRA E MONTI | CHOOSE ANY 3 FOR £12.75 OR 5 FOR £19.50

SALUMI

Finocchiona	Salame Milano
Coppa di Parma	Salame Napoli
Prosciutto di Parma	Salame al tartufo
Bresaola	Salame al pistacchio (n)

FORMAGGI

Mozzarella di Bufala	Grana Padano
Pecorino Sardo	Testun di Barolo
Ricotta di Bufala	Burrata
Gorgonzola piccante	Pecorino di tartufo

PESCE E CROSTACEI

OSTRICHE Half dozen freshly shucked Mersea Island rock oysters	£11.00	COCKTAIL DI GAMBERI ROSSI Wild Mediterranean red prawn cocktail, marie rose	£12.00
GAMBERI ROSSI Wild Mediterranean red prawns, mayonnaise	£10.50		

ANTIPASTI

OLIVE Marinated giant Apulian Cerignola olives (v)	£4.00	ZUPPA DI PEPERONI E POMODORO Roast red pepper & tomato soup, basil pesto (n)	£6.00
PROSCIUTTO E MELONE Parma ham & melon	£8.50		

INSALATE

SPINACI Spinach, tomato, avocado, mushroom & crispy pancetta	£7.75/£11.50	CAPRESE Buffalo mozzarella, tomato & torn basil	£7.75/£11.50
BRESAOLA E PERE Bresaola, pear, walnut, rocket & Grana padano (n)	£8.00/£12.50	TRICOLORE Buffalo mozzarella, avocado, tomato & basil	£8.00/£12.25

PASTA

PENNE ALL'ARRABBIATA Spicy Calabrian sausage, roast peppers & tomato	£10.00	FUSILLI CON POLLO Chicken, vegetables, Grana Padano cream & pine nuts (n)	£12.75
PENNE CON MELANZANE Aubergine, tomato, N'Duja sausage, basil, ricotta salata	£12.75	FUSILLI AL POMODORO Cherry tomatoes, garlic, basil & Grana Padano	£9.50
SPAGHETTI ALLA BOLOGNESE Slow cooked beef & pork ragu, tomato & basil	£11.75	FUSILLI AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£13.00
SPAGHETTI ALLA CARBONARA Pancetta & Grana Padano cream	£11.00	SPAGHETTI AL GRANCHIO Hand-picked crab, chilli, garlic & parsley	£13.25
SPAGHETTI ALLE VONGOLE Steamed clams, white wine, chilli & garlic	£15.00	SPAGHETTI AI GAMBERETTI King prawns, courgette & chilli	£15.00
SPAGHETTI SCOGLIO Mussels, clams, prawns, squid, white wine & tomato	£14.50	SPAGHETTI ALL'ARAGOSTA Half lobster, tomato, chilli & basil	£22.50

RISOTTO

RISOTTO FUNGHI Mushrooms, truffle oil & cheese wafer (v)	£7.75/£12.00	RISOTTO FRUTTI DI MARE King prawns, mussels, calamari & saffron	£8.50/£14.50
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All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

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PESCE

TONNO ALLA SICILIANA Line caught tuna, tomato, olives, capers & anchovies	£19.50
SPIEDINI DI PESCE Grilled, marinated & skewered tuna, scallops, prawns	£20.00
MERLUZZO Roast cod, spicy sausage, broccoli, chilli & garlic	£19.00
BRANZINO CON GREMOLATA Sea bass, garlic, parsley & lemon	£20.00
PESCEPADA ALLA GRIGLIA Line caught chargrilled swordfish, fresh mint salsa	£19.00
MISTO DI PESCE AL FORNO Oven roast swordfish, salmon, sea bass & langoustine, lemon, garlic & parsley	£23.50

CROSTACEI

SCAMPI ALLA GRIGLIA Grilled wild langoustines	
Three	£22.00
Five	£32.00
<i>Served with garlic butter, parsley & lemon, roast rosemary & garlic potatoes</i>	
CAPELANTE Isle of Man scallops, garlic, chilli & parsley butter	£10.50
ARAGOSTA Half or whole lobster, garlic & parsley butter, roast rosemary & garlic potatoes	£24.00/£37.00

CARNE

AGNELLO SCOTTADITO Grilled & marinated lamb cutlets, roast peppers, tomato & basil	£19.75	BRACIOLE DI VITELLO (340G) Rose veal chop, sage, garlic & lemon, peperonata	£24.75
ANATRA ALL'ARANCIO Crispy duck, spinach, Grand Marnier & orange	£17.00		

MACELLERIA

AGED 28 DAYS

SCAMONE (225G) Rump	£18.50
COSTATA (225G) Ribeye	£20.50
BISTECCA DI MANZO (225G) Sirloin	£22.00
FILETTO (225G) Fillet	£25.50

DRY AGED 35 DAYS

TAGLIATA DI MANZO (800G) Sliced bone-in dry aged prime rib (for two to share)	£57.75
BISTECCA FIORENTINA (800G) T-Bone (for two to share)	£57.75

RANGERS VALLEY, PREMIUM MARBLE RESERVE

RIBEYE (300G/500G)	£30.50/£41.00
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USDA CREEKSTONE FARM

SIRLOIN (300G/500G)	£30.50/£41.00
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Served with patate arrosto and garlic & parsley butter

CONTORNI

PATATE ARROSTO Roast rosemary & garlic potatoes (v)	£3.75	VERDURE ALLA GRIGLIA Grilled Mediterranean vegetables (v)	£4.25
PEPERONATA Roast pepper stew (v)	£4.00	BROCCOLETTI Tender stem broccoli, chilli & garlic butter (v)	£4.25
PURÉ DI PATATE Mashed potato (v)	£3.75	SPINACI Buttered spinach (v)	£4.25
INSALATA DI POMODORO tomato, red onion & basil (v)	£4.00	INSALATA DI RUCOLA Rocket & Grana padano salad	£4.25
VERDURE Broccoli, beans, peas & basil butter (v)	£4.25	INSALATA DELLA CASA House salad (v)	£4.25

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ESTATE GLUTEN FREE - SPRING 2017