

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

### FORMAGGI

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

## PESCE E CROSTACEI

<b>OSTRICHE</b>   Half dozen freshly shucked Maldon Rock, Blackwater Wild or Kumomoto oysters	£12.75	<b>COCKTAIL DI GAMBERI ROSSI</b>   Wild Mediterranean red prawn cocktail, marie rose	£12.00
<b>GAMBERI ROSSI</b>   Wild Mediterranean red prawns, mayonnaise	£10.50		

## ANTIPASTI

<b>OLIVE</b>   Marinated giant Apulian Cerignola olives (v)	£4.00	<b>ZUPPA AL POMODORO</b>   Vine tomato soup, roast cherry tomatoes & basil (v)	£6.00
<b>PROSCIUTTO E MELONE</b>   Parma ham & melon	£8.50		

## INSALATE

<b>SPINACI</b>   Spinach, tomato, avocado, mushroom & crispy pancetta	£7.75/£11.50	<b>CAPRESE</b>   Buffalo mozzarella, tomato & torn basil	£7.75/£11.50
<b>ESTIVA BURRATA</b>   Parma ham, melon, rocket, Apulian mozzarella & pomegranate	£8.50/£13.00	<b>TRICOLORE</b>   Buffalo mozzarella, avocado, tomato & basil	£8.00/£12.25

## PASTA

<b>PENNE ALL'ARRABBIATA</b>   Spicy Calabrian sausage, roast peppers & tomato	£10.00	<b>FUSILLI CON POLLO</b>   Chicken, vegetables, Grana Padano cream & pine nuts (n)	£12.75
<b>PENNE CON MELANZANE</b>   Aubergine, tomato, 'Nduja sausage, basil, ricotta salata	£12.75	<b>PENNE CON BROCCOLETTI</b>   Broccoli, tomato, pine nuts, garlic & chilli (n)	£10.00
<b>SPAGHETTI ALLA BOLOGNESE</b>   Slow cooked beef & pork ragu, tomato & basil	£11.75	<b>FUSILLI AL SALMONE</b>   Smoked salmon, asparagus, lemon & herb mascarpone	£13.00
<b>SPAGHETTI ALLA CARBONARA</b>   Pancetta & Grana Padano cream	£11.00	<b>SPAGHETTI AL GRANCHIO</b>   Hand-picked crab, chilli, garlic & parsley	£13.75
<b>SPAGHETTI ALLE VONGOLE</b>   Steamed clams, white wine, tomato, chilli & garlic	£15.00	<b>SPAGHETTI AI GAMBERETTI</b>   King prawns, courgette & chilli	£15.00
<b>SPAGHETTI FRUTTI DI MARE</b>   Wild red prawn, mussels, clams, calamari, tomato & chilli	£15.50	<b>SPAGHETTI ALL'ARAGOSTA</b>   Half lobster, tomato, chilli & basil	£22.50

## RISOTTO

<b>RISOTTO FUNGHI</b>   Mushrooms, truffle oil & cheese wafer (v)	£7.75/£12.00	<b>RISOTTO FRUTTI DI MARE</b>   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

<b>TONNO ALLA SICILIANA</b>   Line caught tuna, tomato, olives, capers & anchovies	£19.50
<b>SPIEDINI DI PESCE</b>   Grilled, marinated & skewered tuna, scallops, prawns	£20.00
<b>MERLUZZO</b>   Roast cod, spicy sausage, broccoli, chilli & garlic	£19.00
<b>BRANZINO CON GREMOLATA</b>   Sea bass, garlic, parsley & lemon	£20.00
<b>PESCESPADA ALLA GRIGLIA</b>   Line caught chargrilled swordfish, fresh mint salsa	£19.00
<b>MISTO DI PESCE AL FORNO</b>   Oven roast swordfish, salmon, sea bass & langoustine, lemon, garlic & parsley	£23.50
<b>IPPOGLOSSO ALLA LIVORNESE</b>   Baked Atlantic wild halibut, tomato, olives, potatoes garlic & basil	£25.25

## CROSTACEI

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

## CARNE

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

## MACELLERIA

### AGED 28 DAYS

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

### DRY AGED 35 DAYS

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

### RANGERS VALLEY, PREMIUM MARBLE RESERVE

<b>RIBEYE (300G/500G)</b>	£30.50/£41.00
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### USDA CREEKSTONE FARM

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

## CONTORNI

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

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