

PICCOLINO

— LA GRIGLIA —

PRIMI

ZUPPA AL POMODORO | Vine tomato soup, roast cherry tomatoes & basil (v)

CALAMARI FRITTI | Fried calamari, roast garlic mayonnaise & lemon

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta
& Grana Padano

SECONDI

RAVIOLI DI ASPARAGI E RICOTTA | Asparagus, ricotta cheese, butter basil & almonds (n)

BRANZINO CON GREMOLATA | Sea bass, garlic, parsley & lemon

POLLO AI FUNGHI | Roast chicken breast, gnocchi, wild mushrooms & garlic cream

SCAMONE (225G) | Rump steak, house cut chips, peppercorn sauce
or garlic & parsley butter
(a £1.50 supplement charge will apply)

*All our main courses are served with garlic & rosemary roast potatoes,
broccoli, beans, peas & basil butter (v)*

DOLCI

TORTA DI CILIEGIE | Black cherry & amaretti cheesecake (v)

TORTINO AL CIOCCOLATO | Warm chocolate fondant & salted caramel ice cream (v)

GELATO MISTO | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(p)** denotes dishes containing peanuts or traces of peanuts **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/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.

PICCOLINO

— LA GRIGLIA —

OLIVE | Marinated giant Apulian Cerignola olives (v)

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

PRIMI

BRUSCHETTA CON GRANCHIO E FINOCCHIO | Hand-picked crab & fennel,
toasted ciabatta

RAVIOLI DI ASPARAGI E RICOTTA | Asparagus, ricotta cheese,
butter & almonds (n)

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta & Grana Padano

SECONDI

RISOTTO FUNGHI | Mushrooms, truffle oil & cheese wafer (v)

MERLUZZO | Roast cod, spicy sausage, broccoli, chilli & garlic

POLLO ALLA VALDOSTANA | Grana Padano breaded chicken, Parma ham, fontina,
peperonata & pesto (n)

COSTATA (225G) | Ribeye steak, house cut chips, peppercorn sauce
or garlic & parsley butter

*All our main courses are served with garlic & rosemary roast potatoes,
broccoli, beans, peas & basil butter (v)*

DOLCI

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANNA COTTA | Vanilla cream, strawberries, basil & aged balsamic (n)

GELATO MISTO | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(p)** denotes dishes containing peanuts or traces of peanuts **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/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.

PICCOLINO

— LA GRIGLIA —

OLIVE | Marinated giant Apulian Cerignola olives (v)

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

PANE ALL'AGLIO | Garlic bread, buffalo mozzarella & fontina cheese

PRIMI

RISOTTO FUNGHI | Mushrooms, truffle oil & cheese wafer (v)

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

CARPACCIO | Thinly sliced peppered beef, Venetian dressing, rocket & Grana Padano shavings

SECONDI

PARMIGIANA DI MELANZANE | Baked aubergine, buffalo mozzarella, Grana Padano, tomato & basil

RISOTTO FRUTTI DI MARE | King prawns, mussels, calamari & saffron

PESCESPADA ALLA GRIGLIA | Line caught chargrilled swordfish, fresh mint salsa

ANATRA ALL'ARANCIO | Crispy duck, spinach, Grand Marnier & orange

BISTECCA DI MANZO (225G) | Sirloin steak, house cut chips, peppercorn sauce or garlic & parsley butter

All our main courses are served with garlic & rosemary roast potatoes, broccoli, beans, peas & basil butter (v)

DOLCI

CROSTATA DI LAMPONE | Raspberry & almond frangipane tart, raspberry ripple ice cream (v) (n)

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

GELATO MISTO | Selection of homemade ice creams (v) (n)

FORMAGGI | Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)

Coffee & cantuccini (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(p)** denotes dishes containing peanuts or traces of peanuts **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/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.