

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
Coppa di Parma
Prosciutto di Parma
Salame al pistacchio (n)

Bresaola
Salame Milano
Salame Napoli
Salame al tartufo

FORMAGGI

Mozzarella di bufala
Pecorino Sardo
Ricotta di bufala
Gorgonzola piccante

Grana Padano
Testun di Barolo
Bra Duro
Pecorino tartufo

PESCE E CROSTACEI

OSTRICHE | Half dozen freshly shucked Mersea Island rock oysters £11.25

GAMBERI ROSSI | Wild Mediterranean red prawns, mayonnaise £10.50

COCKTAIL DI GAMBERI ROSSI | Wild Mediterranean red prawn cocktail, marie rose £12.00

ANTIPASTI

OLIVE | Marinated giant Apulian Cerignola olives (v) £4.25

PROSCIUTTO E MELONE | Parma ham & melon £8.50

COSTINE | Hickory smoked pork ribs & barbecue sauce £8.75

INSALATE

SPINACI | Spinach, tomato, avocado, mushroom & crispy pancetta £8.00/£12.00

BRESAOLA E PERE | Bresaola, pear, walnuts, rocket & Grana Padano (n) £8.00/£12.50

CAPRESE | Buffalo mozzarella, tomato & torn basil £8.00/£12.00

TRICOLORE | Buffalo mozzarella, avocado, tomato & basil £8.50/£12.25

PASTA

PENNE CON MELANZANE | Aubergine, tomato, 'Nduja sausage, basil, ricotta salata £12.75

PENNE AL SALMONE | Smoked salmon, asparagus, lemon & herb mascarpone £13.25

PENNE ALL'ARRABBIATA | Spicy Calabrian sausage, roast peppers & tomato £10.50

PENNE CON BROCCOLETTI | Broccoli, tomato, Grana Padano, pine nuts, garlic & chilli (n) £10.00

PENNE ALLA BOLOGNESE | Slow cooked beef & pork ragu, tomato & basil £12.00

PENNE ALLA CARBONARA | Pancetta & Grana Padano cream £11.25

PENNE AI GAMBERETTI | King prawns, courgette & chilli £15.00

PENNE ALLE VONGOLE | Steamed clams, white wine, tomato, chilli & garlic £15.00

PENNE CON POLLO | Chicken, vegetables, Grana Padano cream & pine nuts (n) £12.75

PENNE ALL'ARAGOSTA | Half lobster, tomato, chilli & basil £23.00

PENNE FRUTTI DI MARE | Wild red prawn, mussels, clams, calamari, tomato & chilli £15.50

PENNE CON MANZO | Slow braised beef & porcini mushroom ragu £13.75

RISOTTO

RISOTTO FUNGHI | Mushrooms, truffle oil & cheese wafer (v) £8.00/£12.25

RISOTTO FRUTTI DI MARE | King prawns, mussels, calamari & saffron £8.50/£14.50

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

SPIEDINI DI PESCE Grilled, marinated & skewered tuna, scallops, prawns	£20.00	PESCESPADA SALMORIGLIO Line caught chargrilled swordfish & salmoriglio sauce	£19.00
MERLUZZO Roast cod, spicy sausage, broccoli, chilli & garlic	£19.25	BRANZINO CON GREMOLATA Sea bass, garlic, parsley & lemon	£20.00
TONNO ALLA SICILIANA Line caught tuna, tomato, olives, capers & anchovies	£19.75	MISTO DI PESCE AL FORNO Oven roast swordfish, salmon, sea bass & langoustine, lemon, garlic & parsley	£23.50
SALMONE ALLO ZAFFERANO Salmon, mussels, spinach, white wine & saffron cream	£19.00	IPPOGLOSSO ALLA LIVORNESE Baked Atlantic wild halibut, tomato, olives, potatoes, garlic & basil	£25.25

CROSTACEI

SCAMPI ALLA GRIGLIA Grilled wild langoustines		CAPELANTE Isle of Man scallops, garlic, chilli & parsley butter	£10.75
Three	£22.00		
Five	£32.00		
<i>Served with garlic butter, parsley & lemon, roast rosemary & garlic potatoes</i>			
		ARAGOSTA Half or whole lobster, garlic & parsley butter, roast rosemary & garlic potatoes	£24.50/£37.50

CARNE

SPEZZATINO DI AGNELLO Braised lamb, rosemary & roast root vegetables	£19.75	BRACIOLE DI VITELLO (340G) Rose veal chop, sage, garlic & lemon, peperonata	£24.75
ANATRA Crispy duck, roast apples & Valpolicella wine sauce	£17.00		

MACELLERIA

AGED 28 DAYS		DRY AGED 35 DAYS	
SCAMONE (225G) Rump	£17.50	TAGLIATA DI MANZO (800G) Sliced bone-in dry aged prime rib (for two to share)	£57.75
COSTATA (225G) Ribeye	£19.50	BISTECCA FIORENTINA (800G) T-Bone (for two to share)	£57.75
BISTECCA DI MANZO (225G) Sirloin	£21.00		
FILETTO (225G) Fillet	£24.50		
RANGERS VALLEY, PREMIUM MARBLE RESERVE		USDA CREEKSTONE FARM	
RIBEYE (300G/500G)	£30.50/£41.00	SIRLOIN (300G/500G)	£30.50/£41.00

SAUCES & BUTTERS

PATATE ARROSTO	£1.00	GARLIC & PARSLEY BUTTER	£1.00
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CONTORNI

PATATE ARROSTO Roast rosemary & garlic potatoes (v)	£3.75	VERDURE ARROSTO Roast root 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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