

FESTIVE MENU 2017

dazzle  
& dine

PICCOLINO



## HOW TO MAKE YOUR BOOKING

Contact the restaurant either in person, by telephone or via email and our dedicated Christmas event coordinator will deal with your enquiry.

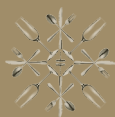
Alternatively go online to [www.individualrestaurants.com](http://www.individualrestaurants.com) and select the restaurant you wish to dine in. From there you will be able to register your interest and a member of the team will be in touch to discuss your enquiry.

Once the restaurant has confirmed availability for your reservation, parties of 8 or more guests will be asked to pay a non-refundable deposit of £10 per person. This deposit is required to confirm the reservation.

When your reservation has been confirmed, parties of 8 or more guests will be required to pre-order from one of our Festive Menus. Pre-order forms are available on the website and from the restaurant of your choice.

Parties of less than 8 guests are able to order from the main A La Carte Menu and no deposit or pre-order will be required.

The Festive Menus are available from the 23rd November until 24th December 2017.



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# PICCOLINO

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

# Set Lunch

Available 12noon - 4pm

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## ZUPPA DI PORCINI E PATATE

*Porcini mushroom & potato soup (v)*

## BRUSCHETTA AL POMODORO

*Classic tomato & basil, toasted ciabatta (v)*

## BRESAOLA E PERE

*Bresaola, pear, walnut, rocket & Parmesan (n)*

## CALAMARI FRITTI

*Fried calamari, roast garlic mayonnaise & lemon*

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## GNOCCHI ALLA SORRENTINA

*Potato dumplings, buffalo mozzarella, tomato, chilli & basil*

## TACCHINO ARROSTO

*Roast turkey, chestnut stuffing, butternut squash, button mushrooms & pancetta (n)*

## BRANZINO CON GREMOLATA

*Sea bass, garlic, parsley & lemon*

## RIGATONI CON MELANZANE

*Aubergine, tomato, Nduja sausage, basil, ricotta salata*

GARLIC & ROSEMARY ROAST POTATOES  
& SEASONAL VEGETABLES FOR THE TABLE TO SHARE (V)

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## TIRAMISÚ

*Sponge fingers, mascarpone, Marsala & Amaretto (n)*

## PANNA COTTA

*Vanilla cream, spiced oven baked plums (n)*

## GELATI

*Selection of homemade ice creams  
with biscotti (v)(n)*

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# Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: [INDIVIDUALRESTAURANTS.COM](http://INDIVIDUALRESTAURANTS.COM)

FOR MORE DETAILS

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# Set Menu

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## ZUPPA DI PORCINI E PATATE

*Porcini mushroom & potato soup (v)*

## BRESOALA E PERE

*Bresaola, pear, walnut, rocket & Parmesan (n)*

## PROSCIUTTO E MELONE

*Parma ham & melon*

## SALMONE AFFUMICATO

*Severn & Wye 12 hour smoke, lemon mascarpone*

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## RAVIOLI ZUCCA

*Roast butternut squash, amaretti biscuits,  
hazelnuts & sage butter (v) (n)*

## RIGATONI CON MELANZANE

*Aubergine, tomato, Nduja sausage, basil, ricotta salata*

## TACCHINO ARROSTO

*Roast turkey, chestnut stuffing, butternut squash,  
button mushrooms & pancetta (n)*

## BISTECCA DI MANZO

*Sirloin steak, aged 28 days (225g), house cut chips  
& peppercorn sauce (£1.50 supplement)*

## PESCEPADA SALMORIGLIO

*Line caught chargrilled swordfish & salmoriglio sauce*

## GARLIC & ROSEMARY ROAST POTATOES

& SEASONAL VEGETABLES FOR THE TABLE TO SHARE (V)

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## TORTA DI PASSIONE

*Passion fruit cheesecake (v)*

## TORTINO AL CIOCCOLATO

*Warm chocolate fondant & caramel ice cream (v)*

## POLENTA DI ARANCE TORTA

*Orange polenta cake, vanilla ice cream (v)*

## FORMAGGI

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

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# Wine

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# A La Carte

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## ZUPPA DI PORCINI E PATATE

*Porcini mushroom & potato soup (v)*

## PROSCIUTTO E MELONE

*Parma ham & melon*

## CARPACCIO

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

## BRESAOLA E PERE

*Bresaola, pear, walnut, rocket & Parmesan (n)*

## GAMBERONI

*King prawns, chilli & lemon, toasted ciabatta*

## CALAMARI FRITTI

*Fried calamari, roast garlic mayonnaise & lemon*

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## GNOCCHI ALLA SORRENTINA

*Potato dumplings, buffalo mozzarella, tomato, chilli & basil*

## TACCHINO ARROSTO

*Roast turkey, chestnut stuffing, butternut squash, button mushrooms & pancetta (n)*

## ANATRA

*Crispy duck, glazed apples & Valpolicella wine sauce*

## BISTECCA DI MANZO

*Sirloin steak, aged 28 days (225g), house cut chips & peppercorn sauce*

## BRANZINO CON GREMOLATA

*Sea bass, garlic, parsley & lemon*

## PESCESPADA SALMORIGLIO

*Line caught chargrilled swordfish & salmoriglio sauce*

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## FRITTE *House cut chips (v)*

## PURÈ DI PATATE *Mashed potato (v)*

## PATATE ARROSTO *Roast rosemary & garlic potatoes (v)*

## VERDURE *Broccoli, beans, peas & basil butter (v)*

## SPINACI *Buttered spinach (v)*

## INSALATA DELLA CASA *House salad (v)*

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## TORTA DI PASSIONE

*Passion fruit cheesecake (v)*

## TIRAMISU

*Sponge fingers, mascarpone, Marsala & Amaretto (n)*

## PANNA COTTA

*Vanilla cream, spiced oven baked plums (n)*

## TORTINO AL CIOCCOLATO

*Warm chocolate fondant & caramel ice cream (v)*

## FORMAGGI

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

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**INDIVIDUAL**  
RESTAURANTS

PRESENTS

OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

**GINO**  
D'ACAMPO

the restaurant  
bar + grill

**OPERA**  
—GRILL—

**BANK**  
RESTAURANT & BAR

[INDIVIDUALRESTAURANTS.COM](http://INDIVIDUALRESTAURANTS.COM)