

FESTIVE MENU 2017

dazzle
& dine

PICCOLINO

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GET CHRISTMAS ALL WRAPPED UP

Set Lunch

3 COURSES - £24.50

Available 12noon - 4pm

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

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)

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)

Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: INDIVIDUALRESTAURANTS.COM

FOR MORE DETAILS

Set Menu

3 COURSES - £31.50

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

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)**

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)*

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.

All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

A La Carte

ZUPPA DI PORCINI E PATATE £6.00

Porcini mushroom & potato soup (v)

PROSCIUTTO E MELONE £8.25

Parma ham & melon

CARPACCIO £10.50

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

BRESAOLA E PERE £8.00

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

GAMBERONI £9.25

King prawns, chilli & lemon, toasted ciabatta

CALAMARI FRITTI £7.75

Fried calamari, roast garlic mayonnaise & lemon

GNOCCHI ALLA SORRENTINA £11.00

Potato dumplings, buffalo mozzarella, tomato, chilli & basil

TACCHINO ARROSTO £15.00

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

ANATRA £16.50

Crispy duck, glazed apples & Valpolicella wine sauce

BISTECCA DI MANZO £22.00

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

BRANZINO CON GREMOLATA £20.00

Sea bass, garlic, parsley & lemon

PESCESPADA SALMORIGLIO £19.00

Line caught chargrilled swordfish & salmoriglio sauce

FRITTE *House cut chips (v)* £3.50

PURÈ DI PATATE *Mashed potato (v)* £3.50

PATATE ARROSTO *Roast rosemary & garlic potatoes (v)* £3.50

VERDURE *Broccoli, beans, peas & basil butter (v)* £4.25

SPINACI *Buttered spinach (v)* £4.25

INSALATA DELLA CASA *House salad (v)* £4.25

TORTA DI PASSIONE £6.50

Passion fruit cheesecake (v)

TIRAMISU £6.50

Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANNA COTTA £6.50

Vanilla cream, spiced oven baked plums (n)

TORTINO AL CIOCCOLATO £6.50

Warm chocolate fondant & caramel ice cream (v)

FORMAGGI £7.75

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

INDIVIDUAL
RESTAURANTS

PRESENTS

OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

GINO
D'ACAMPO

the restaurant
bar + grill

OPERA
—GRILL—

BANK
RESTAURANT & BAR

INDIVIDUALRESTAURANTS.COM