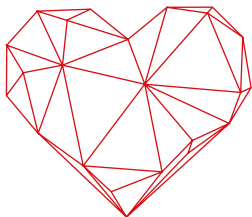


PICCOLINO

VALENTINE'S MENU

4 COURSES £32.50



A GLASS OF PROSECCO PRIMO BRUT ON ARRIVAL

OLIVE | Marinated giant Apulian Cerignola olives (v)

PRIMI

ASPARAGI ALLA GRIGLIA | Grilled asparagus, soft poached egg & herb breadcrumbs (v)

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

INSALATA BRESAOLA E PERE | Bresaola, pear, walnuts, rocket & Grana Padano (n)

SECONDI

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

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

ANATRA | Crispy duck, roast apples & Valpolicella wine sauce

RAVIOLI ZUCCA | Roast butternut squash, amaretti biscuits,
hazelnuts & sage butter (v) (n)

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

DOLCI

TORTA DI PASSIONE | Passion fruit cheesecake (v)

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

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

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.