

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.

ANTIPASTI DI TERRA E MONTAGNA

Fennel salami, Parma ham, Coppa di Parma, bresaola, buffalo mozzarella, chilli & mint, Sardinian pecorino, truffle honey, buffalo ricotta, Gorgonzola, fruits & pickles

£22.50

PESCE E CROSTACEI

OSTRICHE | Half dozen freshly shucked Mersea Island rock oysters

£11.25

COCKTAIL DI GAMBERI | Wild Mediterranean & Atlantic prawns, marie rose & lemon

£9.75

ANTIPASTI

OLIVE | Marinated giant Apulian Cerignola olives (v)

£4.25

COSTINE | Hickory smoked pork ribs & barbecue sauce

£8.75

PROSCIUTTO E MELONE | Parma ham & melon

£8.50

CAPRESE | Buffalo mozzarella, tomato & torn basil

£8.00

INSALATE

TRICOLORE | Buffalo mozzarella, avocado, tomato & basil

£8.50/£12.25

SPINACI | Spinach, tomato, avocado, mushroom & crispy pancetta

£8.00/£12.00

PASTA

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

£12.75

PENNE AI GAMBERETTI | King prawns, courgette & chilli

£15.00

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

£13.25

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

£15.00

PENNE ALL'ARRABBIATA | Chilli, garlic & tomato

£9.50

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

£12.75

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

£12.00

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

£23.00

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

£10.00

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

£15.50

PENNE ALLA CARBONARA | Free range eggs, pancetta & pecorino cheese

£11.25

PENNE AL GRANCHIO | Hand-picked crab, chilli, tomato, garlic & parsley

£14.50

RISOTTO

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

£8.00/£12.25

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

£8.50/£14.50

This menu presents dishes which are free of gluten. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, they may contain traces of gluten. 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 12.5% service charge.

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.

PESCE

SPIEDINI DI PESCE Grilled, marinated & skewered tuna, scallops, prawns	£20.00	TONNO ALLA SICILIANA Line caught tuna, tomato, olives, capers & anchovies	£19.75
MERLUZZO Roast cod, spicy sausage, broccoli, chilli & garlic	£19.25	PESCESPADA ALLA GRIGLIA Line caught chargrilled swordfish, fresh mint salsa	£19.00
BRANZINO CON GREMOLATA Sea bass, garlic, parsley & lemon	£20.00		

CROSTACEI

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

CARNE

AGNELLO SCOTTADITO Grilled & marinated lamb cutlets, roast peppers, tomato & basil	£19.75	BRACIOLE DI VITELLO (340G) Rose veal chop, sage, garlic & lemon, peperonata	£24.75
ANATRA ALL'ARANCIO Crispy duck, spinach, Grand Marnier & orange	£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

SAUCE & BUTTER

PORCINI MUSHROOM SAUCE	£1.00	GARLIC & PARSLEY BUTTER	£1.00
-------------------------------	-------	------------------------------------	-------

CONTORNI

PATATE ARROSTO Roast rosemary & garlic potatoes (v)	£3.75	VERDURE Broccoli, beans, peas & basil butter (v)	£4.25
PEPERONATA Roast peppers, tomato, garlic & chilli (v)	£4.00	BROCCOLETTI Tender stem broccoli, chilli & garlic butter (v)	£4.25
PURÉ DI PATATE Mashed potato (v)	£3.75	INSALATA DI RUCOLA Rocket & Grana Padano salad	£4.25
INSALATA DI POMODORO Tomato, red onion & basil (v)	£4.00	INSALATA DELLA CASA House salad (v)	£4.25
SPINACI Buttered spinach (v)	£4.25		

This menu presents dishes which are free of gluten. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, they may contain traces of gluten. 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 12.5% service charge.