

# PICCOLINO

## LA GRIGLIA

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### PRIMI

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**MINISTRONE ALLA GENOVESE** | Spring vegetables, tomato & ditalini pasta,  
basil pesto (n) (v)

**CALAMARI FRITTI** | Fried calamari, roast garlic mayonnaise & lemon

**INSALATA DI CESARE** | Gem lettuce, chicken, crispy pancetta  
& Grana Padano

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### SECONDI

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**RAVIOLI DI ASPARAGI E RICOTTA** | Asparagus, ricotta cheese, butter  
& almonds (n)

**BRANZINO CON GREMOLATA** | Sea bass, garlic, parsley & lemon

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

**SCAMONE (225G)** | Rump steak, house cut chips, peppercorn sauce  
or garlic & parsley butter  
(a £2.00 supplement charge will apply)

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

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### DOLCI

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**TORTA DI PASSIONE** | Passion fruit cheesecake (v)

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

**GELATO MISTO** | Selection of homemade ice creams (v) (n)

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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 12.5% service charge.

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**OLIVE** | Marinated giant Apulian Cerignola olives (v)

**PANE ALL'AGLIO** | Garlic bread, tomato & basil (v)

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## PRIMI

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**BRUSCHETTA CON GRANCHIO E FINOCCHIO** | Isle of Man crab & fennel,  
toasted ciabatta

**RAVIOLI DI ASPARAGI E RICOTTA** | Asparagus, ricotta cheese, butter  
& almonds (n)

**PROSCIUTTO E MELONE** | Parma ham & melon

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## SECONDI

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

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

**POLLO ALLA VALDOSTANA** | Grana Padano breaded chicken, Parma ham,  
fontina, peperonata & pesto (n)

**COSTATA (225G)** | Ribeye steak, house cut chips, peppercorn sauce  
or garlic & parsley butter

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

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## DOLCI

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

**PANNA COTTA** | Poached rhubarb & hazelnut biscotti (n)

**GELATO MISTO** | Selection of homemade ice creams (v) (n)

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**OLIVE** | Marinated giant Apulian Cerignola olives (v)

**PANE ALL'AGLIO** | Garlic bread, tomato & basil (v)

**PANE ALL'AGLIO** | Garlic bread, buffalo mozzarella & fontina cheese

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## PRIMI

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

**BRUSCHETTA CON GAMBERI** | King prawns, chilli & lemon, toasted ciabatta

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

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## SECONDI

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**PARMIGIANA DI MELANZANE** | Baked aubergine, smoked provola cheese,  
Grana Padano, tomato & basil

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

**PESCESPADA ALLA GRIGLIA** | Line caught chargrilled swordfish, fresh mint salsa

**ANATRA ALL'ARANCIO** | Crispy duck, spinach, Grand Marnier & orange

**BISTECCA DI MANZO (225G)** | Sirloin steak, house cut chips, peppercorn sauce  
or garlic & parsley butter

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

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## DOLCI

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**CROSTATA DI MELE** | Baked apple & almond tart, vanilla ice cream (v) (n)

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

**GELATO MISTO** | Selection of homemade ice creams (v) (n)

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

Coffee & cantuccini (v) (n)

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