



— GLUTEN FREE —

SHARING

OSTRICHE

Half dozen freshly shucked oysters Bloody Mary or classic
£12.75

KUMOMOTO

Smooth texture and sweet
fruity flavour

MALDON ROCK

Light aroma of the sea, rich
flavour, smooth and meaty,
sweet aftertaste

BLACKWATER WILD

Totally wild with an exquisite
taste & meatiness

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami and cheeses - Fennel salami, DOP Parma ham aged 18 months, Coppa di Parma, bresaola, Campania DOP buffalo mozzarella, Sardinian pecorino, buffalo ricotta & gorgonzola
£22.50

ANTIPASTI

OLIVE

Giant Apulian Cerignola olives,
chilli, garlic & rosemary (v)
£4.25

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian
dressing, rocket & Grana
Padano shavings
£10.50

CAPESANTE

Isle of Man scallops, spicy Calabrian
sausage & tenderstem broccoli
£11.25

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months
& Galia melon
£8.50

COSTINE

Hickory smoked barbecue pork ribs
£8.75

CAPRESE

Campania DOP buffalo mozzarella,
vine ripened tomatoes & fresh basil
£8.00

SALAD

SPINACI

Spinach, vine ripened tomatoes,
avocado, chestnut mushrooms
& crispy pancetta
£8.00/£12.00

CESARE

Grilled chicken, crispy
pancetta, gem lettuce
& Grana Padano
£8.00/£12.00

GRANCHIO

Hand-picked Isle of Man crab,
avocado, gem lettuce &
brown crab mayonnaise
£10.00/£14.75

MAINS

MERLUZZO

Roast cod, spicy Calabrian sausage,
broccoli, chilli & garlic
£19.25

TONNO ALLA SICILIANA

Line caught wild tuna, tomato,
olives, capers & anchovies
£19.75

BRANZINO

Whole boneless sea bass, garlic,
flat leaf Italian parsley & lemon
£20.00

PESCE DEL GIORNO

Market fresh fish of the day,
ask your server for details
EPOA

BISTECCA

Aged 28 days
Rump (225g) £17.50
Ribeye (225g) £19.50
Sirloin (225g) £21.00
Fillet (225g) £24.50

RANGERS VALLEY

Australia. Pure bred 100% Angus
with a +3 Marble Score. Finished
for 270 days on a corn diet.
Raised in New England.
Ribeye (300g/500g)
£30.50/£41.00

Garlic & parsley butter,
or porcini mushroom sauce
£1.00

SPIEDINI DI PESCE

Grilled, marinated & skewered line
caught wild tuna, Isle of Man
scallops, king prawns
£20.00

AGNELLO

Grilled & marinated spring lamb
cutlets, roast peppers, tomato
& fresh basil
£19.75

ANATRA

Crispy slow cooked duck,
spinach, Grand Marnier
& orange
£17.00

FIorentina

Dry aged 35 days (800g for two to share)
Prime Aberdeen Angus fillet and sirloin steak grilled on the bone, roast cherry vine tomatoes, chestnut mushrooms,
house cut chips, garlic & parsley butter
£57.75

PASTA & RISOTTO

PENNE ALL'ARAGOSTA

Half lobster, vine ripened cherry tomatoes, chilli & fresh basil
£23.00

PENNE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil
£12.00

PENNE ALLE VONGOLE

Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic
£15.00

PENNE CON POLLO

Grilled chicken, spring vegetables, Grana Padano cream & pine nuts (n)
£12.75

PENNE AI GAMBERONI

King prawns, courgette, chilli & flat leaf Italian parsley
£15.00

RISOTTO FUNGHI

Chestnut mushrooms, truffle oil & cheese wafer (v)
£8.00/£12.25

PENNE ALLA CARBONARA

Free range egg, pancetta, flat leaf Italian parsley & Pecorino cheese
£11.25

PENNE FRUTTI DI MARE

Wild red prawns, Scottish mussels, palourde clams, calamari, vine ripened cherry tomatoes & chilli
£15.50

PENNE ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf Italian parsley
£9.50

SIDES

PATATE ARROSTO

Roast potatoes, garlic & fresh rosemary (v)
£3.75

BROCCOLETTI

Tenderstem broccoli, chilli & garlic butter (v)
£4.25

PURÈ DI PATATE

Pecorino mashed potato (v)
£3.75

SPINACI

Buttered spinach (v)
£4.75

INSALATA DI RUCOLA

Rocket & Grana Padano
£4.25

PEPERONATA

Roast peppers, tomato, garlic & chilli (v)
£4.00

INSALATA DELLA CASA

Gem lettuce, radicchio & rocket (v)
£4.25

DOLCI E FORMAGGI

PANNA COTTA

Poached Yorkshire rhubarb & hazelnut biscotti (n)
£6.75

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)
£4.00

CREMA CATALANA

Catalan style crème brûlée (v)
£6.75

FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with Acacia honey & Conference pear (n)
£8.00

GELATI E SORBETTI

All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley by our skilled pastry chefs, led by Antoine Quentin

VANIGLIA

Vanilla ice cream (v)
£6.00

CARAMELLO

Salted caramel ice cream (v)
£6.00

PISTACCHIO

Pistachio ice cream (v) (n)
£6.00

CIOCCOLATO

Chocolate ice cream (v)
£6.00

CIOCCOLATO BIANCO

White chocolate ice cream (v)
£6.00

FRUTTO DELLA PASSIONE

Passion fruit sorbet (v)
£6.00

OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

the restaurant
bar + grill

BANK
RESTAURANT & BAR

GINO
D'ACAMPO

Visit Individualrestaurants.com or join our lifestyle at Club-Individual.co.uk