



SUMMER

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 seasonal ingredients to bring you amazing classic Italian dishes.

SHARING

OLIVE

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

PANE

Tuscan bread, garlic & rosemary
focaccia, Sardinian flatbread,
grissini & basil pesto (n)
£4.25

PANE ALL'AGLIO

Hand-stretched garlic bread
Fresh rosemary & sea salt (v) £4.75
Tomato & fresh basil (v) £5.00
Campania DOP buffalo mozzarella
& fontina cheese £6.50

FRESH FROM THE SEA

OSTRICHE

£12.75
Half dozen freshly shucked oysters
Bloody Mary or classic

MALDON ROCK

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

KUMOMOTO

Smooth texture and sweet
fruity flavour

BLACKWATER WILD

Totally wild with an exquisite
taste & meatiness

BRUSCHETTE MISTE

Classic tomato & basil,
hand picked Isle of Man crab
& fennel, king prawns, chilli
& lemon, all served on a
toasted ciabatta
£15.00

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

MINISTRONE

Vegetable soup, tomato
& ditalini pasta, basil
pesto (v) (n)
£6.00

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months
& Galia melon
£8.50

ASPARAGI

Grilled asparagus, poached
free range egg & herb
breadcrumbs (v)
£8.00

BRUSCHETTA AL POMODORO

Classic tomato & basil,
toasted ciabatta (v)
£5.75

COSTINE

Hickory smoked barbecue pork ribs
£8.75

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon,
toasted ciabatta
£9.25

CAPRESE

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

CARPACCIO DI MANZO

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

CALAMARI FRITTI

Crispy fried calamari, roast garlic
mayonnaise & lemon
£8.25

CAPELANTE

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

SALAD

SPINACI

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

CESARE

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

GRANCHIO

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

PIZZA

*We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.
Made from slow rising sourdough, hand stretched and baked in our wood burning oven to form the perfect crust.*

MARGHERITA

Campania DOP buffalo mozzarella,
tomato & fresh basil
£8.75

PICCANTE

Spicy Calabrian sausage, roast red
pepper, tomato & Campania DOP
buffalo mozzarella
£13.00

POLLO

Campania DOP buffalo mozzarella,
tomato, grilled chicken,
Grana Padano & fresh basil
£12.75

NAPOLETANA

Italian sausage, friarielli, Campania
DOP buffalo mozzarella & chilli
£12.50

QUATTRO STAGIONI

DOP Parma ham aged 18 months,
chestnut mushrooms, Leccino
olives, baby artichokes & tomato
£11.25

CRUDAIOLA

Campania DOP buffalo mozzarella,
Grana Padano, fresh baby plum
tomatoes, rocket & basil pesto (n)
£10.50

FIORENTINA

Spinach, free range egg, tomato
& Grana Padano
£11.50

CALZONE

Fennel salami, buffalo ricotta
from Campania, tomato
& fresh basil
£13.00

TONNO

Wild Calabrian tuna, tomato,
capers, Leccino olives,
bottarga & fresh oregano
£13.50

PASTA & RISOTTO

GNOCCHI AL FORNO

Baked potato dumplings, Campania DOP buffalo mozzarella, tomato, chilli & fresh basil
£11.00

LINGUINE ALL'ARAGOSTA

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

TAGLIATELLE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil
£12.00

TROFIETTE CON POLLO

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

SPAGHETTI ALLE VONGOLE

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

LINGUINE 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

BUCATINI ALLA CARBONARA

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

SPAGHETTI FRUTTI DI MARE

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

RAVIOLI AL GRANCHIO

Hand-picked Isle of Man crab, chilli, lemon & shellfish butter
£10.00/£14.25

LASAGNE

Slow cooked beef ragù, béchamel, tomato, Grana Padano & fresh basil
£12.25

PENNE ALL'ARRABBIATA

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

MAINS

SPIEDINI DI PESCE

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

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

SALMONE CON PANZANELLA

Roast Arctic salmon wrapped in DOP Parma ham aged 18 months, Tuscan bread, tomato & basil salad
£19.00

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, peppercorn, porcini mushroom or gorgonzola sauce
£1.00

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

AGNELLO

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

VITELLO MILANESE

Crispy fried rose veal cutlet, garlic & fresh rosemary
£25.50

POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream
£16.50

ANATRA

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

POLLO PARMIGIANA

Crispy fried free range chicken breast, Campania DOP buffalo mozzarella, fresh basil & spaghetti pomodoro
£16.50

MELANZANE

Baked aubergine, Campania DOP buffalo mozzarella, Grana Padano, tomato & basil
£9.75

SIDES

PATATE ARROSTO

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

FRITTE

House cut chips (v)
£3.75

PURÈ DI PATATE

Pecorino mashed potato (v)
£3.75

BROCCOLETTI

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

ZUCCHINE FRITTE

Courgette fries (v)
£4.25

SPINACI

Buttered spinach (v)
£4.75

PEPERONATA

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

INSALATA DELLA CASA

Gem lettuce, radicchio & rocket (v)
£4.25

INSALATA DI RUCOLA

Rocket & Grana Padano
£4.25

DOLCI E FORMAGGI

TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder (n)
£6.75

PANNA COTTA

Poached Yorkshire rhubarb & hazelnut biscotti (n)
£6.75

AFFOGATO

Amaretto, espresso coffee & vanilla ice cream (v) (n)
£6.00

CREMA CATALANA

Catalan style crème brûlée (v)
£6.75

TORTA DI PASSIONE

Passion fruit cheesecake (v)
£6.75

FORMAGGI

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

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, salted caramel ice cream (v)
£6.75

CROSTATA DI MELE

Baked apple & almond tart, vanilla ice cream (v) (n)
£6.75

CIOCCOLATINI

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

TORTE SPECIALI

Handcrafted speciality cakes from our dolci counter

PISTACHIO & PRALINE CAKE

Pistachio & praline mousse, raspberry jelly & crushed pistachio (n)
£4.25

RASPBERRY

FRANGIPANE MOUSSE

Raspberry mousse, raspberry frangipane tart (n)
£4.25

OPERA

Dark chocolate ganache, Cointreau syrup, sponge, coffee buttercream & chocolate glaze (v)
£4.25

BERRY TART

Crème pâtissière, fresh berries & apricot glaze (v)
£4.25

DARK CHOCOLATE TART

Orange marmalade jelly
£4.25

LEMON MERINGUE TART

Lemon curd & toasted meringue
£4.25

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
£6.00

CARAMELLO

Salted caramel ice cream
£6.00

PISTACCHIO

Pistachio ice cream (n)
£6.00

CIOCCOLATO

Chocolate ice cream
£6.00

CIOCCOLATO BIANCO

White chocolate ice cream
£6.00

FRUTTO DELLA PASSIONE

Passion fruit sorbet
£6.00

Served with home baked biscotti (v) (n)

BREAKFAST & BRUNCH

FEATURING

THE JUICERY

EXPERT GOODNESS

Monday to Friday | 7am - 12pm
Saturday & Sunday | 9am - 3pm

LUNCH & EARLY EVENING MENU

Everyday 12noon - 6pm

1 COURSE £12.75 | 2 COURSE £17.75
3 COURSE £22.75

See separate menu

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.