



GLUTEN FREE

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

SHARING

OSTRICHE £14.50

Half dozen freshly shucked oysters

COLCHESTER ROCK
Meaty, firm & creamy with
a fresh sweet taste

MERSEA ISLAND ROCK
Silky, delicate & plump with a
salty sweet taste

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses - Fennel salami, DOP Parma ham aged 18 months, Coppa di Parma, bresaola, Campania DOP buffalo mozzarella, Sardinian pecorino, buffalo ricotta & gorgonzola
£18.95

ANTIPASTI

OLIVE

Giant Apulian Cerignola olives,
chilli, garlic & rosemary (v)
£3.50

ZUPPA

Potato & butternut squash soup (v)
£6.00

CAPELANTE

Isle of Man scallops, spicy Calabrian
sausage & tenderstem broccoli
£10.75

ASPARAGI

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

COSTINE

Hickory smoked barbecue pork ribs
£8.75

CAPRESE

Campania DOP buffalo mozzarella,
vine ripened tomatoes
& fresh basil
£6.95

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months
& Galia melon
£8.25

SALAD

BRESAOLA E PERE

Bresaola, pear, rocket, chicory,
toasted walnuts, Grana Padano
& honey dressing (n)
£8.00/£12.00

CESARE

Grilled chicken, crispy
pancetta, gem lettuce,
& Grana Padano
£7.95/£11.75

GRANCHIO

Hand-picked Devonshire crab,
avocado, gem lettuce &
brown crab mayonnaise
£10.00/£14.75

MAINS

MERLUZZO

Wild Atlantic cod, spicy Calabrian
sausage & tenderstem broccoli
£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
£POA

BISTECCA

Aged 28 days

Rump (225g) £17.50

Ribeye (225g) £19.50

Sirloin (225g) £21.00

Fillet (225g) £23.75

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)
£32.50/£54.00

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

SPEZZATINO DI AGNELLO

Braised lamb, rosemary,
mashed potato & roast
root vegetables
£19.50

ANATRA

Crispy slow cooked duck,
roast apples & Valpolicella
wine sauce
£16.50

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 & mushrooms,
roast potatoes, garlic & parsley butter

£57.75

PASTA & RISOTTO

PENNE ALL'ARAGOSTA

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

PENNE CON POLLO

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

PENNE ALLA CARBONARA

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

PENNE ALLA BOLOGNESE

Slow cooked beef ragù, tomato
& fresh basil
£12.00

PENNE AI GAMBERONI

King prawns, courgette, chilli
& flat leaf Italian parsley
£14.50

PENNE FRUTTI DI MARE

Wild red prawns, mussels,
palourde clams, calamari, vine
ripened cherry tomatoes & chilli
£14.75

PENNE ALLE VONGOLE

Fresh palourde clams, white wine,
vine ripened cherry tomatoes,
chilli & garlic
£14.50

RISOTTO FUNGHI

Wild mushrooms, truffle oil
& cheese wafer (v)
£7.75/£12.00

PENNE ALL'ARRABBIATA

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

SIDES

PATATE ARROSTO

Roast potatoes, garlic
& fresh rosemary (v)
£2.95

PURÈ DI PATATE

Pecorino mashed potato (v)
£3.50

FRIARIELLI

Olive oil & garlic (v)
£3.50

BROCCOLETTI

Tenderstem broccoli, chilli
& garlic butter (v)
£4.00

SPINACI

Buttered spinach (v)
£4.00

INSALATA DELLA CASA

Gem lettuce, radicchio
& rocket (v)
£3.75

INSALATA DI RUCOLA

Rocket & Grana Padano
£3.50

DOLCI E FORMAGGI

PANNA COTTA

Vanilla cream, poached pears,
lemon & thyme
£5.50

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico
liqueur (v) (n)
£3.75

CREMA CATALANA

Catalan style crème
brûlée (v)
£5.50

FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with Acacia honey & Conference pear (n)
£7.75

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)
£4.95

CARAMELLO

Salted caramel ice cream (v)
£4.95

PISTACCHIO

Pistachio ice cream (v) (n)
£4.95

CIOCCOLATO

Chocolate ice cream (v)
£4.95

CIOCCOLATO BIANCO

White chocolate ice cream (v)
£4.95

FRUTTO DELLA PASSIONE

Passion fruit sorbet (v)
£4.95

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.