

*Join Club Individual today, our lifestyle rewards club.
You will receive a minimum of 5% back on your card on everything
you spend together with a £20 Welcome Dining Gift. In addition
take advantage of many other club member privileges.*

ARROSTO DEL GIORNO
ROAST OF THE DAY

Sundays | 12noon - 6pm

**YOUR CHOICE OF ROAST
& ALL THE TRIMMINGS**

See separate menu

BAMBINI MENU
(UNDER THE AGE OF 11)

**SEE OUR SEPARATE
CHILDREN'S MENU**

*Offering a selection of classic Italian dishes
in smaller portions*

**BREAKFAST
& BRUNCH**

MONDAY TO FRIDAY
9am - 12pm

SATURDAY & SUNDAY
9am - 3pm

**LUNCH & EARLY
EVENING MENU**

Everyday | 12noon - 6pm

**1 COURSE £13.25 | 2 COURSE £18.50
3 COURSE £23.50**

See separate menu

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

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.



AUTUMN/WINTER

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) £4.50

PANE

Ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini & basil pesto (n) £4.50

PANE ALL'AGLIO

Hand-stretched garlic bread - Fresh rosemary & sea salt (v) £5.00

Tomato & fresh basil (v) £5.25

Campania DOP buffalo mozzarella & fontina cheese £6.75

FRESH FROM THE SEA

OSTRICHE

£15.00
Half dozen freshly shucked oysters Bloody Mary or classic

COLCHESTER ROCK

Meaty, firm & creamy with a fresh sweet taste

MERSEA ISLAND ROCK

Silky, delicate & plump with a salty sweet taste

BRUSCHETTE MISTE

All served on a toasted ciabatta - classic tomato & basil, DOP Parma ham, buffalo ricotta, honey & walnuts (n), king prawns, chilli & lemon £16.50

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 £23.25

ANTIPASTI

ZUPPA

Potato & butternut squash soup, toasted ciabatta (v) £6.25

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & Galia melon £9.00

ASPARAGI

Grilled asparagus, poached free range egg & herb breadcrumbs (v) £8.25

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (v) £6.00

COSTINE

Hickory smoked barbecue pork ribs £9.25

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta £9.75

CAPRESE

Campania DOP buffalo mozzarella, vine ripened tomatoes & fresh basil £8.25

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing, rocket & Grana Padano shavings £10.75

CALAMARI FRITTI

Crispy fried calamari, roast garlic mayonnaise & lemon £8.50

CAPELANTE

Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli £11.75

SALAD

BRESAOLA E PERE

Bresaola, pear, rocket, chicory, toasted walnuts, Grana Padano & honey dressing (n) £8.25/£12.50

CESARE

Grilled chicken, crispy pancetta, gem lettuce, croutons & Grana Padano £8.25/£12.50

GRANCHIO

Hand-picked Devonshire crab, avocado, gem lettuce & brown crab mayonnaise £10.50/£15.25

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 dough, hand stretched and baked in our wood burning oven to form the perfect crust.

MARGHERITA

Campania DOP buffalo mozzarella, tomato & fresh basil £9.25

PICCANTE

Spicy Calabrian sausage, roast red pepper, tomato & Campania DOP buffalo mozzarella £13.50

POLLO

Campania DOP buffalo mozzarella, tomato, grilled chicken, Grana Padano & fresh basil £13.25

NAPOLETANA

Italian sausage, friarielli, Campania DOP buffalo mozzarella & chilli £13.00

QUATTRO STAGIONI

DOP Parma ham aged 18 months, chestnut mushrooms, Leccino olives, baby artichokes & tomato £11.75

CRUDAIOLA

Campania DOP buffalo mozzarella, Grana Padano, fresh baby plum tomatoes, rocket & basil pesto (n) £11.00

FIorentina

Spinach, free range egg, tomato & Grana Padano £12.00

CALZONE

Fennel salami, buffalo ricotta from Campania, tomato & fresh basil £13.50

TONNO

Wild Calabrian tuna, tomato, capers, Leccino olives, bottarga & fresh oregano £14.00

PASTA & RISOTTO

GNOCCHI AL FORNO

Baked potato dumplings, Campania DOP buffalo mozzarella, tomato, chilli & fresh basil £11.50

LINGUINE ALL'ARAGOSTA

Half lobster, vine ripened cherry tomatoes, chilli & fresh basil £23.75

TAGLIATELLE ALLA BOLOGNESE

Slow cooked beef ragù, tomato & fresh basil £12.75

TROFIETTE CON POLLO

Grilled chicken, vegetables, Grana Padano cream & pine nuts (n) £13.50

SPAGHETTI ALLE VONGOLE

Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic £15.50

LINGUINE AI GAMBERONI

King prawns, courgette, chilli & flat leaf Italian parsley £15.50

RISOTTO FUNGHI

Wild mushrooms, truffle oil & cheese wafer (v) £8.25/£12.75

BUCATINI ALLA CARBONARA

Free range egg, pancetta, flat leaf Italian parsley & Pecorino cheese £11.75

SPAGHETTI FRUTTI DI MARE

Wild red prawns, mussels, palourde clams, calamari, vine ripened cherry tomatoes & chilli £16.00

MEZZELUNE CON PROSCIUTTO

Italian ham & buffalo ricotta filled pasta with spicy Calabrian sausage £11.50

LASAGNE

Slow cooked beef ragù, béchamel, tomato, Grana Padano & fresh basil £12.75

PENNE ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf Italian parsley £10.00

MAINS

SPIEDINI DI PESCE

Grilled, marinated & skewered line caught wild tuna, Isle of Man scallops, king prawns £20.75

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli £20.00

TONNO ALLA SICILIANA

Line caught wild tuna, tomato, Leccino olives, capers & anchovies £20.50

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon £20.75

SALMONE

Roast salmon fillet, buttered spinach & creamy vermouth sauce £19.75

PESCE DEL GIORNO

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

BISTECCA

Aged 28 days Rump (225g) £18.25 Ribeye (225g) £20.25 Sirloin (225g) £21.75 Fillet (225g) £25.25

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) £33.50/£55.75

Garlic & parsley butter, peppercorn, porcini mushroom or gorgonzola sauce £1.25

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, house cut chips, garlic & parsley butter £59.50

SPEZZATINO DI AGNELLO

Braised lamb, rosemary, mashed potato & roast root vegetables £20.50

VITELLO MILANESE

Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary £26.50

POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream £17.00

ANATRA

Crispy slow cooked duck, roast apples & Valpolicella wine sauce £17.75

POLLO PARMIGIANA

Crispy fried chicken breast in breadcrumbs, Campania DOP buffalo mozzarella, fresh basil & spaghetti pomodoro £17.00

MELANZANE

Baked aubergine, Campania DOP buffalo mozzarella, Grana Padano, tomato & basil £10.25

SIDES

PATATE ARROSTO

Roast potatoes, garlic & fresh rosemary (v) £4.00

FRITTE

House cut chips (v) £4.00

PURÈ DI PATATE

Pecorino mashed potato (v) £4.00

BROCCOLETTI

Tenderstem broccoli, chilli & garlic butter (v) £4.50

ZUCCHINE FRITTE

Courgette fries (v) £4.50

SPINACI

Buttered spinach (v) £5.00

FRIARIELLI

Olive oil & garlic (v) £4.25

INSALATA DELLA CASA

Gem lettuce, radicchio & rocket (v) £4.50

INSALATA DI RUCOLA

Rocket & Grana Padano £4.50