

PICCOLINO

FESTIVE MENUS

TOGETHER THIS CHRISTMAS

Festive Lunch Menu

3 COURSES - £24.50

Available 12noon - 4pm

ZUPPA

Potato & butternut squash soup, toasted ciabatta (v)

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (v)

BRESAOLA E PERE

*Bresaola, pear, rocket, chicory, toasted walnuts,
Grana Padano & honey dressing (n)*

CALAMARI FRITTI

Crispy fried calamari, roast garlic mayonnaise & lemon

GNOCCHI AL FORNO

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

TURKEY SALTIMBOCCA

DOP Parma ham aged 18 months, Marsala wine & sage

BRANZINO

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

TROFIETTE CON POLLO

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

**GARLIC & ROSEMARY ROAST POTATOES &
VEGETABLES FOR THE TABLE TO SHARE (v)**

TIRAMISÚ

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

PANNA COTTA

Vanilla cream, poached pears, lemon & thyme (n)

GELATI

Selection of homemade ice creams with biscotti (v)(n)

Wine

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: INDIVIDUALRESTAURANTS.COM
FOR MORE DETAILS

Festive Party Menu

3 COURSES - £31.50

ZUPPA

Potato & butternut squash soup, toasted ciabatta (v)

BRESAOLA E PERE

*Bresaola, pear, rocket, chicory, toasted walnuts,
Grana Padano & honey dressing (n)*

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & Galia melon

SALMONE AFFUMICATO

Severn & Wye 12 hour smoke, lemon mascarpone

RISOTTO FUNGHI

Chestnut mushrooms, truffle oil & cheese wafer (v)

TROFIETTE CON POLLO

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

TURKEY SALTIMBOCCA

DOP Parma ham aged 18 months, Marsala wine & sage

BISTECCA

Aged 28 days, peppercorn sauce

SIRLOIN STEAK (225G) £1.50 supplement

FILLET STEAK (225G) £4.50 supplement

TONNO ALLA SICILIANA

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

**GARLIC & ROSEMARY ROAST POTATOES &
VEGETABLES FOR THE TABLE TO SHARE (v)**

TORTA DI CLEMENTINE

Clementine cheesecake (v)

TORTINO AL CIOCCOLATO

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

CROSTATATA DI MELE

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

FORMAGGI

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

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.

Festive À La Carte

ZUPPA £6.25

Potato & butternut squash soup, toasted ciabatta (v)

PROSCIUTTO E MELONE £9.00

DOP Parma ham aged 18 months & Galia melon

CARPACCIO DI MANZO £10.75

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

BRESAOLA E PERE £8.25

Bresaola, pear, rocket, chicory, toasted walnuts, Grana Padano & honey dressing (n)

BRUSCHETTA CON GAMBERONI £9.75

King prawns, chilli & lemon, toasted ciabatta

CALAMARI FRITTI £8.50

Crispy fried calamari, roast garlic mayonnaise & lemon

GNOCCHI AL FORNO £11.50

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

TURKEY SALTIMBOCCA £16.00

DOP Parma ham aged 18 months, Marsala wine & sage

ANATRA £17.75

Crispy slow cooked duck, roast apples & Valpolicella wine sauce

BISTECCA

Aged 28 days

SIRLOIN STEAK (225g) £21.75

FILLET STEAK (225g) £25.25

BRANZINO £20.75

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

TONNO ALLA SICILIANA £20.50

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

- A SELECTION OF SIDES AVAILABLE -

TORTA DI CLEMENTINE £7.00

Clementine cheesecake (v)

TIRAMISÚ £7.00

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

PANNA COTTA £7.00

Vanilla cream, poached pears, lemon & thyme (n)

TORTINO AL CIOCCOLATO £7.00

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

FORMAGGI £8.25

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