



SPRING/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.*

OUR INGREDIENTS

Before you make a selection from our menu we thought you may be interested to know a little about some of the ingredients we use to create our dishes. We are committed to using the finest produce, and as seasons allow we are proud to be associated with some of the artisan producers listed below.

OUR BAKERY

We think it's the simple things done well that set restaurants apart. Take our bread for example. We have our own bakery and make all our breads by hand using traditional methods. Our cakes, pastries and ice creams are made by our skilled pastry chef, fresh to order using our own recipes.

OUR BUTCHER



Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, prime cattle are hung for up to 10 days before our cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days. This results in a greater concentration of flavour and produces a far more tender, succulent steak.

BEEF

BRITISH ISLES

Aberdeen Angus & Hereford, aged 28 days. Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

SPRING CREEK RANCH

Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Spring Creek Ranch beef is hand selected from artisan Angus beef farmers.

CURED MEAT



FINOCCHIONA | Aged 70 days, Tuscany, Central Italy

COPPA DI PARMA | Cured 90 days, Giorgio Family, Lago Bolsena, Lazio, Central Italy

BRESAOLA | Slow cured, Cortbuona Family, Lombardia, Northern Italy

SALAME MILANO | Slow matured 50 days, Lombardia, Northern Italy

SALAME NAPOLI | Levoni Family, Lombardia, Northern Italy

PARMA HAM | Aged 18 months, Emilia Romagna, Northern Italy

OUR INGREDIENTS

CHEESE



GORGONZOLA | Cuneo, Piedmont, Northern Italy

RICOTTA DI BUFALA | 100% buffalo milk, Garofalo Farm, Campania, Central Italy

MOZZARELLA DI BUFALA | 100% buffalo milk, Spinosa Family, Castel Volturno, Campania, Central Italy

PECORINO TARTUFO | 100% sheeps milk, matured 3 months, Fiorin Family, Tuscany, Central Italy

GRANA PADANO | Matured 14 months, Emilia Romagna, Northern Italy

PECORINO | 100% sheeps milk, Sardinia, Southern Italy

FISH & SHELLFISH



LOBSTER | Wild caught, North Atlantic Ocean

SWORDFISH | Line caught, Indian Ocean

LEMON SOLE | Day boats, Cornwall, South West England

WILD COD | North Atlantic Ocean

LOCH DUART SALMON | Sutherland & Hebrides, North West Scotland

SCOTTISH LANGOUSTINES | Piper Family, Aberdeenshire

MALDON ROCK OYSTERS | Chelmsford, South East England

WILD RED MEDITERRANEAN PRAWNS | Huelva, Southern Spain

HAND PICKED WILD CRAB | Day boats, CB Horne Family, Isle of Man

WILD PALOURDE CLAMS | Dorset Shellfish Company, Poole, Dorset

KING SCALLOPS | Day boats, CB Horne Family, Isle of Man

MUSSELS | Rope grown, Scotland

FRUIT, VEGETABLES & HERBS



POTATOES | Garden of Elvedon, Thetford, Norfolk

SPINACH | Roddy Cox, Fosse Farm, Leamington Spa, Warwickshire

GEM LETTUCE | Richard Cropper, Gore Hill Farm, Lancashire, North West England

CAVOLO NERO | Chris Molyneux, The Molyneux Kale Company, Lancashire, North West England

BABY PLUM TOMATOES | Croftpak Nurseries, Lancashire, North West England

ASPARAGUS | Planet Produce, Wye Valley

CARROTS | Huntapac Produce, Lancashire, North West England

COURGETTES | Forshaw Family, Hesketh Bank, Lancashire, North West England

ROCKET & FRESH HERBS | Roddy Cox, Fosse Farm, Leamington Spa, Warwickshire

RASPBERRIES | Hugh Lowe Farm, Kent, South East England

STRAWBERRIES | Lemkin Nurseries, Lancashire, North West England

ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

COLD COUNTER

TERRA E MONTI

CHOOSE ANY 3 FOR £13.50 OR 5 FOR £20.50

From the earth and from the mountains our cured meats, salami and cheeses are carefully selected from artisan suppliers all over Italy.

SALUMI

Coppa di Parma
Finocchiona
Prosciutto di Parma

Bresaola
Salame Milano
Salame Napoli

FORMAGGI

Gorgonzola
Pecorino
Mozzarella di bufala (v)
Grana Padano
Pecorino tartufo
Ricotta di bufala

ANTIPASTI DI MONTAGNA

Italian artisan cured meats, salami & cheeses -

Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino, buffalo ricotta, balsamic onions, Lombardi peppers, ciabatta bread, garlic & rosemary focaccia, Sardinian flatbread, grissini with pecorino & basil pesto

£24.95

CROSTACEI

When in season, we source shellfish from the clear waters of the UK via small independent suppliers.

MALDON ROCK OYSTERS 🍷

£16.50

Half dozen freshly shucked oysters
Bloody Mary, Tabasco, lemon

SCAMPI E AVOCADO

£14.75

Wild Scottish langoustines & Atlantic prawns,
avocado, marie rose, lemon

COCKTAIL DI GAMBERI ROSSI

£11.00

Wild Mediterranean & Atlantic prawns,
marie rose, lemon

GRANCHIO PICCANTINO

£15.00

Dressed Isle of Man crab, chilli mayonnaise,
lemon & toasted ciabatta

CROSTACEI DA DIVIDERE

Shellfish platter with Isle of Man scallops ceviche, Mediterranean red prawns, wild Scottish langoustines, Isle of Man crab & Maldon rock oysters served with cocktail sauce, Tabasco & lemon.

For two to share £23.25 per person

SERVED WITH A WHOLE LOBSTER

For two to share £46.50 per person

SHARING

All our classic Italian breads are made using authentic recipes, hand-shaped and baked daily at our in-house bakery.

OLIVE

Giant Apulian Cerignola olives (Ve)

£4.75

PANE ALL'AGLIO

Hand-stretched garlic bread -

Fresh rosemary & sea salt (Ve)

£5.50

Tomato & fresh basil (Ve)

£6.25

Mozzarella & smoked provola cheese (v)

£7.50

PANE 🍷

Classic rosemary focaccia, ciabatta bread, Sardinian flatbread, grissini with pecorino & basil pesto (v)

£5.75

BRUSCHETTE MISTE

£19.95

All served on toasted ciabatta -

Classic tomato & basil (Ve)

DOP Parma ham, buffalo ricotta, honey & walnuts

Hand-picked Isle of Man crab & fennel

ARANCINE 🍷

Crispy rice croquettes stuffed with creamy taleggio cheese & peas, tomato & red pepper sauce

£8.50

ANTIPASTI

Classic Italian antipasti made using only the finest produce from artisan producers.

ASPARAGI 🍷

Asparagus, butter & truffle pecorino cheese

£8.95

CAPELANTE 🍷

£12.95

Isle of Man scallops, vermouth, garlic butter & breadcrumbs

COSTINE

Hickory smoked barbecue pork ribs

£9.95

BRUSCHETTA AL POMODORO

£6.95

Classic tomato & basil, toasted ciabatta (Ve)

MINISTRONE ALLA GENOVESE 🍷

Classic Italian vegetable soup & basil pesto, toasted ciabatta (v)

£7.00

CALAMARI FRITTI

£9.50

Crispy fried calamari, garlic mayonnaise & lemon

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

£10.50

PROSCIUTTO E MELONE

£10.25

DOP Parma ham aged 18 months & melon

BURRATA CON PANZANELLA 🍷

Creamy Apulian mozzarella style cheese, Tuscan bread, tomato & basil salad (v)

£9.75

CARPACCIO DI MANZO

£11.95

Raw sliced beef fillet, Venetian dressing & rocket salad

SALAD

We are committed to using the finest produce, seasonal where possible, when making our salads we always use the freshest possible ingredients.

CAPRESE

Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)

£8.95/£13.50

SPINACI

£8.95/£13.50

Baby spinach, avocado, tomato, cucumber, chestnut mushrooms, crispy pancetta, extra virgin olive oil & fresh lemon dressing

TRICOLORE

Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)

£8.95/£13.75

GRANCHIO 🍷

£13.50/£18.50

Hand-picked Isle of Man crab & avocado, gem lettuce, brown crab mayonnaise, lemon & toasted ciabatta

CESARE

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & pecorino cheese

£9.25/£13.75

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 dough, hand stretched and baked in our oven at a high temperature to form a perfect and easily digestible crust.

CALZONE 🍴	£14.50	CAPRICCIOSA	£13.50
Folded pizza stuffed with mozzarella, tomato, basil, peppers & salami Napoli		Italian ham, mozzarella, chestnut mushrooms, artichokes & Leccino olives	
POLLO	£13.95	FIorentina	£13.50
Marinated & grilled chicken, mozzarella, tomato & fresh basil		Spinach, free range egg, tomato, mozzarella & pecorino cheese (v)	
MARGHERITA	£11.25	TONNO 🍴	£14.00
Mozzarella, tomato & fresh basil (v)		Flaked tuna, Leccino olives, capers, tomato, mozzarella & oregano	
PICCANTE	£14.50	MARGHERITA CON BURRATA 🍴	£12.75
Spicy Calabrian sausage, roast red pepper, tomato & mozzarella		Creamy Apulian mozzarella style cheese, tomato & fresh basil (v)	
PROSCIUTTO CRUDO E RUCOLA 🍴	£14.50		
DOP Parma ham, mozzarella, tomato, rocket & pecorino cheese			

PASTA

Pasta is synonymous with Italy, overshadowing every other feature of Italian cuisine as the most iconic and widely celebrated. From gnocchi and cannelloni to ravioli and lasagne, pasta is a guaranteed way to bring comfort and joy to the dinner table.

LINGUINE CON GRANCHIO 🍴	£16.95	SPAGHETTI ALLE VONGOLE	£16.75
Isle of Man crab, peas, chilli & crème fraîche		Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	
TROFIETTE CON POLLO	£14.75	RIGATONI CON MELANZANE 🍴	£12.50
Grilled chicken, vegetables, cream, pecorino cheese & pine nuts		Aubergine, tomato, 'Nduja sausage, basil & ricotta salata	
LINGUINE ALL'ARAGOSTA	£27.50	SPAGHETTI AI FRUTTI DI MARE	£18.25
Half lobster, vine ripened cherry tomatoes, chilli & fresh basil		Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	
TAGLIATELLE ALLA BOLOGNESE	£13.75	LINGUINE AI GAMBERONI	£16.95
Slow cooked beef ragù, tomato & fresh basil		King prawns, courgette, chilli & flat leaf parsley	
FARFALLE AL SALMONE	£14.25	SPAGHETTI ALLA CARBONARA	£13.75
Smoked salmon, asparagus, lemon & herb mascarpone		Old fashioned style with cream, free range egg, pancetta, flat leaf parsley & pecorino cheese	
PENNE ALL'ARRABBIATA	£10.50		
Tomato, garlic, chilli & flat leaf parsley (Ve)			

AL FORNO

The heart of the Italian kitchen, is the oven, and Italy has a long tradition of cooking al forno, which continues today. That's why this method is at the heart of our menu producing our classic al forno dishes.

PARMIGIANA DI MELANZANE

£12.95

Baked aubergine, mozzarella, pecorino cheese, tomato & basil (v)

LASAGNE

£13.75

Slow cooked beef ragù, béchamel, tomato, pecorino cheese & fresh basil

RAVIOLI

Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neapolitan '00' flour, fine semolina, free range eggs, olive oil & sea salt.

RAVIOLI SPINACI

£10.50/£14.95

Spinach & ricotta cheese, sage butter, almonds (v)

RAVIOLI DI GRANCHIO

£11.75/£16.95

Hand-picked crab, chilli, lemon, basil & shellfish butter

RISOTTO

Our risotto is made from 100% finest Arborio rice from Lombardia, Italy. Enjoy.

RISOTTO ASPARAGI

£8.95/£13.75

Asparagus, broad beans, peas & pecorino cheese (v)

RISOTTO AI FRUTTI DI MARE

£10.75/£16.00

Isle of Man scallops, king prawns, mussels, white wine & chilli

PESCE E CROSTACEI

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles. We've developed strong partnerships with small independent family run suppliers, like Chapman's of Rye on the south coast of England, to ensure we get the best fish direct from their boats.

SALMONE CON PANZANELLA 🌿

£20.75

Loch Duart salmon, Tuscan bread, tomato & pepper salad

PESCE SPADA ALLA SICILIANA 🌿

£21.50

Grilled line caught swordfish, tomatoes, anchovies, Leccino olives, capers & basil

MERLUZZO

£21.50

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

ARAGOSTA

£27.50/£48.00

Half or whole lobster, garlic & parsley butter, fries

BRANZINO

£21.75

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

SPIEDINI DI PESCE 🌿

£22.50

Grilled, marinated & skewered line caught swordfish, Isle of Man scallops, king prawns, with courgette, basil & lemon

GAMBERONI SALMORIGLIO 🌿

£25.25

Wild red king prawns, extra virgin olive oil, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

PESCE DEL GIORNO

£POA

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

BISTECCA

Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire. Working closely with specialist Angus and Hereford farmers, prime cattle are hung for up to 10 days before our cuts are hand selected, some of which are then dry aged on the bone for a minimum of 35 days. This results in a greater concentration of flavour and produces a far more tender, succulent steak.

*Served with your choice from one of our freshly prepared sauces;
Peppercorn sauce, blue cheese sauce (v), porcini mushroom sauce, salsa verde (v)*

ABERDEEN ANGUS & HEREFORD

AGED 28 DAYS

Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

RUMP (225g)	£19.95	RIBEYE (225g)	£23.75
SIRLOIN (225g)	£21.95	FILLET (225g)	£27.95

BUTCHERS CUTS

AGED 35 DAYS

*Native British breeds dry aged up to 35 days - ideal for sharing.
Served with fries*

TAGLIATA DI MANZO (800g)	£64.75	BISTECCA FIORENTINA (800g)	£64.75
Bone in prime rib, one of the finest steak cuts, tender with a wonderful rich flavour (for two to share)		Sirloin on one side of the bone & fillet on the other. Best of both worlds (for two to share)	

CHATEAUBRIAND (450g) £64.75

The prized cut from the fillet head, served with roast tomatoes, mushrooms & fries (for two to share)

SPRING CREEK RANCH

ALBERTA, CANADA

*Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada.
Hand selected from artisan Angus beef farmers.*

SIRLOIN (300g/500g)	£36.00/£60.00	RIBEYE (300g/500g)	£37.50/£62.50
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CARNE

Passionate about provenance, our team of skilled butchers source the very best meat & poultry, fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.

POLLO AL LIMONE 🍷	£17.50	AGNELLO ARROSTO	£20.75
Chicken breast in a lemon & caper sauce, green beans, parsley & garlic		Roast lamb rump, creamed potato, spinach, broad beans, peas & mint	
BRACIOLE DI VITELLO (340g) 🍷	£27.95		
Rose veal chop, peperonata, sage, garlic & lemon		POLLO ALLA VALDOSTANA 🍷	£18.95
POLLO AI FUNGHI	£18.50	Crispy fried breaded chicken, DOP Parma ham, fontina cheese & peperonata	
Roast chicken breast, gnocchi, wild mushrooms & garlic cream		VITELLO ALLA MILANESE	£27.95
ANATRA	£18.95	Crispy fried rose veal cutlet in breadcrumbs, garlic & fresh rosemary	
Crispy slow cooked duck, spinach, Grand Marnier & orange sauce			

SIDES

We have carefully chosen our side dishes using fresh produce, where possible we source local and authentic Italian seasonal ingredients.

PATATE	£4.50	VERDURE	£4.50
Roast new potatoes, peppers, garlic & rosemary (Ve)		Broccoli, beans, peas & basil butter (v)	
PURÈ DI PATATE	£4.50	PEPERONATA 🍷	£4.50
Pecorino creamed potatoes (v)		Grilled red & yellow peppers, tomatoes & capers (Ve)	
FRITTE	£4.00	INSALATA DI POMODORO	£4.50
Potato fries (v)		Tomato & basil salad, balsamic dressing (Ve)	
ZUCCHINE FRITTE	£4.50	INSALATA DI RUCOLA	£4.50
Courgette fries (v)		Rocket & pecorino cheese	
BROCCOLETTI	£4.75	INSALATA DELLA CASA	£4.50
Tenderstem broccoli, chilli & garlic (Ve)		Gem lettuce, radicchio, tomato & rocket (Ve)	
SPINACI	£4.75		
Spinach, garlic & chilli (Ve)			

🍷 NEW SEASON DISHES

A discretionary service charge will be added to your bill.

SPECIALI

MARKET FRESH FISH OF THE DAY



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

ASK YOUR SERVER FOR DETAILS

ARROSTO DEL GIORNO

ROAST OF THE DAY

Available Sundays

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

See separate menu

VEGETARIAN & VEGAN MENU

**OFFERING A SELECTION
OF VEGETARIAN AND VEGAN
ALTERNATIVES TO OUR
CLASSIC ITALIAN DISHES.**

See separate menu

BAMBINI MENU

(UNDER THE AGE OF 11)

**OFFERING A SELECTION OF
CLASSIC ITALIAN DISHES IN
SMALLER PORTIONS**

See separate menu

LUNCH & EARLY EVENING MENU

**FEATURING A SELECTION
OF DISHES FROM OUR
SEASONAL MENUS**

See separate menu

*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 Welcome Dining Gift. In addition
take advantage of many other club member privileges.*

OUR COLLECTION

the restaurant
bar + grill

GINO
D'ACAMPO



BANK
RESTAURANT & BAR

OPERA
GRILL

Visit Individualrestaurants.com or join our lifestyle at Clubindividual.app
