

# WINE & FOOD EXPERIENCE

## 6 COURSES

### PROSECCO CANEVA EXTRA BRUT

Veneto

100% Glera

### MERLUZZO CROCCANTE

Crispy cod, lemon mayonnaise & toasted ciabatta

Paired with:

Bianchello del Metauro Crespaia

100% Bianchello

### BRUSCHETTA CON GRANCHIO

Hand-picked Isle of Man crab & fennel

Paired with:

Gavi di Gavi La Soraia

100% Cortese

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

Paired with:

Friulano Visintini

100% Friulano

### BRESAOLA

Rocket & pecorino

Paired with:

Château Heritage St Martin IKon

60% Grenache, 40% Cinsault

### SPIEDINI DI PESCESPADA

Swordfish skewer with salmoriglio sauce

Paired with:

Bardolino Vigne di San Pietro

60% Corvina, 30% Rondinella, 10% Merlot

### PIZZETTA WITH SAUSAGE

Mini flatbread with spicy Calabrian sausage, roast red pepper, tomato & mozzarella

Paired with:

Valpolicella Ripasso Monteci

60% Corvina, 35% Rondinella, 5% Molinara

**A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.** 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 at [piccolinorestaurants.com/allergens](http://piccolinorestaurants.com/allergens). A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Detailed calorie information is available on request.

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