

# WINE & FOOD EXPERIENCE

## 4 COURSE MENU

### WELCOME WITH...

Arancini Carbonara

Paired with:

CHAMPAGNE CASTELNAU RÉSERVE BRUT 125ml

40% Chardonnay, 40% Meunier, 20% Pinot Noir

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### BURRATA

Basil pesto & grilled Mediterranean vegetables

Paired with:

CHARDONNAY BASTIA – CONTERNO 100ml

100% Chardonnay

### RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon, shapphire & flat leaf parsley

Paired with:

TIMORASSO – CLAUDIO MARIOTTO 100ml

100% Timorasso

### ARGENTINIAN GRASS FED RIBEYE 140G

Served with grilled tomato and rochet salad

Paired with:

MALBEC – FATTORIA ALBOBRANDESCA 100ml

100% Malbec

### PROFITTEROL AL CIOCCOLATO

Cream filled choux pastry, chocolate sauce, raspberry powder, toasted hazelnuts & gold leaf

Paired with:

PORT TAYLOR'S LBV 50ml

Touriga Nacional, Tinta Roriz, Tinta Francesa

**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.

Do you have any allergies?  
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