

WINE & FOOD EXPERIENCE

6 WINE & 6 CANAPES

PROSECCO CANEVA EXTRA BRUT

Veneto

100% Glera

MERLUZZO CROCCANTE

Crispy cod, lemon mayonnaise & toasted ciabatta

Paired with:

Bianchello del Metauro Crespaia, Marche

100% Bianchello

BRUSCHETTA CON GRANCHIO

Hand-picked Isle of Man crab & fennel

Paired with:

Gavi di Gavi La Soraia, Piemonte

100% Cortese

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

Paired with:

Friulano Visintini, Friuli

100% Friulano

BRESAOLA

Rocket & pecorino

Paired with:

Château Heritage St Martin IKon, Provence

60% Grenache, 40% Cinsault

SPIEDINI DI PESCESPADA

Swordfish skewer with salmoriglio sauce

Paired with:

Bardolino Vigne di San Pietro, Veneto

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, Veneto

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. 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?
Scan this code



