





PICCOLINO
SPRING/SUMMER COLLECTION



DA DIVIDERE

OLIVE  5.95
Pitted Gordal olives, marinated with guindilla chillies

FOCACCIA   6.00
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

PANE ALL'AGLIO
Hand stretched garlic bread
Focaccia style - rosemary & sea salt  6.95
Tomato & fresh basil  8.25
Mozzarella & smoked provola cheese  8.95

FRITTO MISTO Small 19.50 Large 29.95

The classic seafood appetiser, lightly fried & served to share:

Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise, gem lettuce, chives & lemon dressing

ANTIPASTO MISTO Small 16.00 Large 30.50


Our signature selection of Italian artisan salami & cheese:



Parma ham, Spianata Calabrese salami, salame Napoli, buffalo mozzarella, Pecorino Romano, ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries

ANTIPASTI

BRUSCHETTA CLASSICA  9.75
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA GAMBERONI 13.25
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley


BURRATA AL PESTO   10.00
Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil

ARANCINI   11.00
Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese


CALAMARI 11.50
Crispy fried squid, chilli & lemon mayonnaise

FEGATINI CREMA 12.50
Sautéed chicken livers, marsala cream, grapes, pine nuts & sourdough

CAPELANTE 15.95
Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

PEPERONI GRIGLIATI  10.25
Grilled red peppers, buffalo mozzarella, rocket, pine nuts



CARPACCIO FASSONA 14.95
Thinly sliced raw Italian beef, Venetian dressing, rocket & Parmesan salad

TARTARE DI TONNO  15.00
Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil



PASTA

Ligouri Pastificio create their pasta using 100% Italian durum wheat from Puglia and the spring waters of Gragnano. The result is a genuine pasta, enriched with the flavour of the grain that marries perfectly with our sauces.

LINGUINE GAMBERONI King prawns, vine-ripened tomatoes, chilli & garlic butter	Small 15.00	Large 20.25	CASARECCE POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	Small 12.50	Large 17.95
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic		19.95	LASAGNE Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil		17.25
TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	Small 12.00	Large 16.95	RAVIOLI GRANCHIO Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	Small 17.00	Large 23.75
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano & flat leaf parsley	Small 12.00	Large 16.95	RISOTTO FUNGHI  Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	Small 11.50	Large 16.50
SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, white wine, tomato & chilli		22.75	GLUTEN FREE PASTA Switch to an alternative spaghetti or penne. While we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.		
PENNE ARRABBIATA  Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	Small 10.00	Large 15.50			

PIZZA NAPOLETANA

We follow traditional methods when it comes to making our pizza, the very same techniques used in Naples, it's birthplace. It all starts with own recipe biga dough pioneered by our master baker and his skilled bakery team.

CLASSICA

DIAVOLA Tomato, spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley	16.50
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	14.00
CAPRICCIOSA Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	15.50
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	17.25
AMALFITANA Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano	15.95

SPECIALI

SPAGNA Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	15.95
PROSCIUTTO CRUDO AL TARTUFO White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	17.25
RUSTICA  NEW Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil	16.00

HOUSE DIPS Hot Honey Confit Garlic Aioli Basil Pesto	Each 2.00
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GLUTEN FREE BASE
While we cannot guarantee a 100% gluten free environment, any of our pizzas can be made using a 100% gluten free base.

BISTECCA

We have built relationships with some of the finest producers from Italy, the British Isles, Australia and Argentina to enable us to source the very best breeds. We prepare the beef in our very own butchery to ensure only the finest quality steaks are served to your table.

SELECT

Served with fries and one of our freshly prepared sauces

SIRLOIN 275G 34.00
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 35.00
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 39.50
Angus & Hereford | British Isles | 21 day aged

PRIME

Served with fries and one of our freshly prepared sauces

GRAIN FED RIBEYE 350G 56.00
Black Angus | Australia | 40 day aged

SHARING CUTS

CHATEAUBRIAND 450G Serves 2
40.00 Per Person
Angus & Hereford | County Armagh | British Isles
The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

T-BONE FIORENTINA 1KG Serves 2
47.50 Per Person
Heritage Breeds | North Yorks | British Isles
T-Bone steak, the best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

SAUCES

Peppercorn, Gorgonzola, Truffle Butter, Salsa Verde

TERRA

Passionate about provenance, we visit Italy's diverse regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you classic Italian dishes.

POLLO AL LIMONE 22.50
Grilled chicken breast, lemon, rosemary, garlic & rocket

ANATRA Small 18.00 Large 25.95
Crispy slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata

FEGATO ALLA VENEZIANA 26.50
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato

POLLO VALDOSTANA NEW 25.00
Crispy breaded chicken filled with Parma ham & mozzarella cheese, served with peperonata & basil pesto

PARMIGIANA ✓ Starter 10.75 Main 17.50
Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

INSALATE

CAESAR Small 12.00 Large 17.50
Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

A light Caesar dressing is available on request

TRICOLORE ✓ Small 10.50 Large 15.25
Buffalo mozzarella, heritage tomatoes, avocado & fresh basil



MARE

We go to great lengths to bring you truly amazing seafood, responsibly caught from sustainable sources. We've developed strong partnerships with independent suppliers, to ensure we get the best catch direct from their boats.

BRANZINO NEW	29.50	SPIEDINI DI PESCE	Small 20.00	Large 28.75
Pan-fried sea bass, fried courgettes, mint, garlic and lemon sauce		Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon		
GAMBERONI	Small 20.00 Large 28.95	TONNO AL PISTACCHIO		28.75
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted sourdough		Seared Yellowfin tuna, pistachio crust, slow-cooked peppers, capers, olives & pine nuts		

SIDES

PATATINE FRITTE VG	5.25	PEPERONATA VG	5.50
Potato fries Add truffle & Pecorino 1.75		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
PATATE AL FORNO VG	5.25	RUCOLA E PARMIGIANO	5.50
Garlic & rosemary new season roast potatoes		Rocket & Parmesan salad, vinaigrette	
ZUCCHINE FRITTE V	5.50	INSALATA MISTA VG NEW	5.50
Courgette fries		Italian leaves, lemon dressing, basil, red onion, chives	
BROCCOLETTI VG	5.50	CAPRESE V	5.50
Tenderstem broccoli, chilli & garlic		Vine-ripened tomatoes, buffalo mozzarella & basil	
SPINACI VG	5.50	CAESAR CLASSICA	5.50
Garlic baby spinach		Gem lettuce, Parmesan, anchovies, Caesar dressing & garlic sourdough croutons	
PISELLI E PANCETTA	5.50		
Peas & pancetta			
VERDURE GRIGLIATE VG NEW	5.50		
Grilled mediterranean vegetables, chilli, balsamic vinegar			
VERDURE VG	5.50		
Broccoli, green beans, peas & basil			

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. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in-house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

