

PICCOLINO

SPRING/SUMMER COLLECTION



DA DIVIDERE

OLIVE VG 6.50
Pitted Gordal olives, marinated with guindilla chillies

FOCACCIA VG NEW 6.50
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

FRITTO MISTO 32.00

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

PANE ALL'AGLIO
Hand stretched garlic bread
Focaccia style - rosemary & sea salt VG 7.50
Tomato & fresh basil VG 9.00
Mozzarella & smoked provola cheese V 9.50

ANTIPASTO MISTO Small 17.00 Large 32.50

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 VG 10.50
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA GAMBERONI 15.00
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

ARANCINI V NEW 11.50
Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese

CALAMARI 12.50
Crispy fried squid, chilli & lemon mayonnaise

CAPELANTE 17.00
Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

CARPACCIO CON TARTUFO NEW 21.50
Thinly-sliced, raw Italian beef, truffle & sherry vinegar dressing, rocket, Pecorino Romano with freshly shaved truffle

ASPARAGI V NEW 12.50
Warm asparagus, mint & lemon ricotta, extra virgin olive oil

PEPERONI GRIGLIATI V 11.50
Grilled red peppers, buffalo mozzarella, rocket, pine nuts

BURRATA SPECIALE

BURRATA CON PESTO V NEW 14.00
Apulian creamy mozzarella, fresh basil pesto, semi dried tomatoes, basil & extra virgin olive oil

BURRATA CON TARTUFO V NEW 19.50
Apulian creamy mozzarella, truffle & sherry dressing & freshly shaved truffle

BURRATA CON CAVIALE NEW 24.00
Apulian creamy mozzarella, Oscietra caviar, Burford Brown egg, chives & red onion

CRUDI

CRUDO DI PESCE NEW 15.50
Sushi grade sea bream fillet, charred orange, rosemary and nasturtium leaves

TARTARE DI TONNO NEW 16.00
Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil

OSTRICHE Three 12.00 Six 20.00
Freshly shucked rock oysters served with Amalfi lemon mignonette & tabasco



PASTA

Handcrafted using traditional Italian methods and all-natural ingredients, our fresh pasta delivers authentic flavour and marries perfectly with our sauces to provide a true artisan dining experience.

TONNARELLI GAMBERONI NEW Roman style thick spaghetti pasta, king prawns, vine-ripened tomatoes, chilli & garlic butter	22.00	TONNARELLI FRUTTI DI MARE NEW Roman style thick spaghetti pasta, wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, tomato & chilli	24.00
TONNARELLI VONGOLE NEW Roman style thick spaghetti pasta, fresh Palourde clams, vine ripened cherry tomatoes, chilli & garlic	22.00	RIGATONI ARRABBIATA VG Long tubed pasta, slow cooked tomato & chilli sauce, garlic & flat leaf parsley	16.50
TONNARELLI CARBONARA NEW Roman style thick spaghetti pasta, free range egg, guanciale, Pecorino Romano & flat leaf parsley	18.50	TROFIE GENOVESE VG NEW Short twisted pasta, fresh basil pesto, green beans, new season potatoes, matured Italian cheese	18.50
MAFALDE AL RAGU NEW Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil	17.50	LASAGNE AL WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	23.50
TAGLIOLINI GRANCHIO NEW Black charcoal egg pasta, crab, lemon, chilli, flat leaf parsley	23.00	ADD FRESH TRUFFLE	5.50
		RAVIOLI GRANCHIO Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	26.00

PASTA SPECIALE

TONNARELLI CARBONARA GRANDE Traditional carbonara freshly prepared at the table in a Pecorino cheese wheel	Serves 2 20.00 Per Person	TONNARELLI ARAGOSTA Roman style thick spaghetti pasta, half lobster, vine-ripened tomatoes, chilli & fresh basil	42.00
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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.

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 18.00
Tomato, spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

MARGHERITA  15.50
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil

CAPRICCIOSA 17.00
Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives


CALZONE 18.50
Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers

HOUSE DIPS Each 2.00
Hot Honey, Confit Garlic Aioli, Basil Pesto

SPECIALI

AMALFITANA 17.50
Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano

SPAGNA 17.50
Tomato, mozzarella, chorizo, blue goat's cheese & hot honey

RUSTICA  **NEW** 17.50
Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil


PROSCIUTTO CRUDO AL TARTUFO 19.00
White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano

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.

INSALATE

GRANCHIO 24.00
Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga

CAESAR 19.00
Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons
A light Caesar dressing is available on request

TRICOLORE  16.50
Buffalo mozzarella, heritage tomatoes, avocado & fresh basil



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

SIRLOIN 275G 34.00

Angus & Hereford | Argentina | 28 day aged

FILLET 225G 40.00

Angus & Hereford | British Isles | 21 day aged

PRIME

GRAIN FED RIBEYE 350G 57.00

Black Angus | Australia | 40 day aged

WAGYU SIRLOIN 300G 70.00

F1 Wagyu | Australia | 35 day aged

SHARING CUTS

CHATEAUBRIAND 450G

Angus & Hereford | County Armagh | British Isles

The prized cut from the fillet, deliciously soft & tender, served with with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

Serves 2
44.00
Per Person

T-BONE FIORENTINA 1KG

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

Serves 2
50.00
Per Person

SAUCES

Peppercorn 2.50

Gorgonzola 2.50

Truffle Butter 2.50

Salsa Verde 2.50

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 ALLA GRIGLIA NEW 26.00

Marinated & chargrilled boneless Saxon half chicken, lemon, rosemary, semi-dried tomatoes & rocket

AGNELLO ARROSTO NEW 24.00

Roasted lamb rump, peas, anchovy & garlic sauce

ANATRA 28.50

Crispy slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata

PARMIGIANA VE 12.00 19.50

Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

FEGATO ALLA VENEZIANA 28.50

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



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	31.00	SPIEDINI DI PESCE	31.50
Pan-fried sea bass, fresh herb salsa, capers, lemon, anchovy		Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	
GAMBERONI	32.00	TONNO AL PISTACCHIO	31.00
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	

SPECIALI

ARAGOSTA NEW	65.00	SOGLIOLA	Lemon 36.00	Dover 57.00
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries		Whole Lemon or Dover sole, pan-fried & served with roast potatoes & salsa per pesce		
ROMBO ARROSTO NEW	Serves 2 34.00 Per Person	Subject to seasonal availability		
Whole roasted turbot, lemon, capers, tomato, black olives, flat leaf parsley, leaf & herb salad				
This dish is freshly prepared and may take up to 30 minutes to serve.				

SIDES

PATATINE FRITTE VG	6.00	INSALATA MISTA VG NEW	6.00
Potato fries Add truffle & Pecorino 1.75		Italian leaves, lemon dressing, basil, red onion, chives	
PATATE AL FORNO VG	6.00	RUCOLA E PARMIGIANO	6.00
Garlic & rosemary new season roast potatoes		Rocket & Parmesan salad, vinaigrette	
ZUCCHINE FRITTE V	6.00	VERDURE VG	6.00
Courgette fries		Broccoli, green beans, peas & basil	
BROCCOLETTI VG	6.00	PEPERONATA VG	6.00
Tenderstem broccoli, chilli & garlic		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
SPINACI VG	6.00		
Garlic baby spinach		CAPRESE V	6.00
PISELLI E PANCETTA	6.00	Vine-ripened tomatoes, buffalo mozzarella & basil	
Peas & pancetta		CAESAR CLASSICA	6.00
VERDURE GRIGLIATE VG NEW	6.00	Gem lettuce, Parmesan, anchovies, Caesar dressing & garlic sourdough croutons	
Grilled mediterranean vegetables, chilli, balsamic vinegar			

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.

V Vegetarian VG Vegan NEW New Season Dishes

Allergens
& Calories
Scan this code

