

PICCOLINO

SPRING/SUMMER COLLECTION



# DA DIVIDERE

**OLIVE** VG 7.00  
Pitted Gordal olives, marinated with guindilla chillies

**FOCACCIA** VG NEW 7.00  
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

**FRITTO MISTO** 32.50

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 8.00  
Tomato & fresh basil VG 9.00  
Mozzarella & smoked provola cheese V 9.50

**ANTIPASTO MISTO** Small 17.50 Large 33.50

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 11.00  
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

**BRUSCHETTA GAMBERONI** 15.50  
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

**ARANCINI** V NEW 12.00  
Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese

**CALAMARI** 13.50  
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 23.00  
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 15.00  
Apulian creamy mozzarella, fresh basil pesto, semi dried tomatoes, basil & extra virgin olive oil

**BURRATA CON TARTUFO** V NEW 20.00  
Apulian creamy mozzarella, truffle & sherry dressing & freshly shaved truffle

**BURRATA CON CAVIALE** NEW 25.00  
Apulian creamy mozzarella, Oscietra caviar, Burford Brown egg, chives & red onion

## CRUDI

**CRUDO DI PESCE** NEW 16.50  
Sushi grade sea bream fillet, charred orange, rosemary and nasturtium leaves

**TARTARE DI TONNO** NEW 17.00  
Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil

**OSTRICHE** Three 12.50 Six 20.50  
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.

<b>TONNARELLI GAMBERONI</b> <span>NEW</span> Roman style thick spaghetti pasta, king prawns, vine-ripened tomatoes, chilli & garlic butter	23.50	<b>TONNARELLI FRUTTI DI MARE</b> <span>NEW</span> Roman style thick spaghetti pasta, wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, tomato & chilli	27.00
<b>TONNARELLI VONGOLE</b> <span>NEW</span> Roman style thick spaghetti pasta, fresh Palourde clams, vine ripened cherry tomatoes, chilli & garlic	23.50	<b>RIGATONI ARRABBIATA</b> <span>VG</span> Long tubed pasta, slow cooked tomato & chilli sauce, garlic & flat leaf parsley	17.50
<b>TONNARELLI CARBONARA</b> <span>NEW</span> Free range egg, guanciale, Pecorino Romano & flat leaf parsley	21.00	<b>TROFIE GENOVESE</b> <span>VG</span> <span>NEW</span> Short twisted pasta, fresh basil pesto, green beans, new season potatoes, matured Italian cheese	21.00
<b>MAFALDE AL RAGU</b> <span>NEW</span> Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil	20.00	<b>LASAGNE AL WAGYU</b> 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	24.50
<b>TAGLIOLINI GRANCHIO</b> <span>NEW</span> Black charcoal egg pasta, crab, lemon, chilli, flat leaf parsley	24.50	<b>ADD FRESH TRUFFLE</b>	6.00
		<b>RAVIOLI GRANCHIO</b> Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	26.50

## PASTA SPECIALE

<b>TONNARELLI CARBONARA GRANDE</b> Traditional carbonara freshly prepared at the table in a Pecorino cheese wheel	<small>Serves 2</small> <b>£21.50</b> <small>Per Person</small>	<b>TONNARELLI ARAGOSTA</b> Roman style thick spaghetti pasta, half lobster, vine-ripened tomatoes, chilli & fresh basil	44.00
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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** 20.00  
Tomato, spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

**MARGHERITA**  16.00  
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil

**CAPRICCIOSA** 18.50  
Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives


**CALZONE** 20.50  
Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers

**HOUSE DIPS** Each 2.50  
Hot Honey, Confit Garlic Aioli, Basil Pesto

## SPECIALI

**AMALFITANA** 19.50  
Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano

**SPAGNA** 19.50  
Tomato, mozzarella, chorizo, blue goat's cheese & hot honey

**RUSTICA**  **NEW** 19.50  
Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil


**PROSCIUTTO CRUDO AL TARTUFO** 19.50  
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** 25.50  
Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga

**CAESAR** 19.50  
Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons  
A light Caesar dressing is available on request

**TRICOLORE**  17.00  
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** 35.00

Angus & Hereford | Argentina | 28 day aged

**FILLET 225G** 41.00

Angus & Hereford | British Isles | 21 day aged

## PRIME

**GRAIN FED RIBEYE 350G** 58.00

Black Angus | Australia | 40 day aged

**WAGYU SIRLOIN 300G** 75.00

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 garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

Serves 2  
**45.00**  
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  
**52.50**  
Per Person

## SAUCES

Peppercorn 3.00

Gorgonzola 3.00

Truffle Butter 3.00

Salsa Verde 3.00

# 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 27.00

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

**AGNELLO ARROSTO** NEW 25.00

Roasted lamb rump, peas, anchovy & garlic sauce

**ANATRA** 29.50

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

**PARMIGIANA** VEG 13.00 20.00

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

**FEGATO ALLA VENEZIANA** 29.00

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.

<b>BRANZINO</b> <span>NEW</span>	32.50	<b>SPIEDINI DI PESCE</b>	33.00
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	
<b>GAMBERONI</b>	33.50	<b>TONNO AL PISTACCHIO</b>	32.50
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

<b>ARAGOSTA</b> <span>NEW</span>	65.00	<b>SOGLIOLA</b>	Lemon 38.00	Dover 60.00
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		
<b>ROMBO ARROSTO</b> <span>NEW</span>	Serves 2 35.00 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

<b>PATATINE FRITTE</b> <span>VG</span>	6.50	<b>INSALATA MISTA</b> <span>VG</span> <span>NEW</span>	6.50
Potato fries   Add truffle & Pecorino 2.00		Italian leaves, lemon dressing, basil, red onion, chives	
<b>PATATE AL FORNO</b> <span>VG</span>	6.50	<b>RUCOLA E PARMIGIANO</b>	6.50
Garlic & rosemary new season roast potatoes		Rocket & Parmesan salad, vinaigrette	
<b>ZUCCHINE FRITTE</b> <span>V</span>	6.50	<b>VERDURE</b> <span>VG</span>	6.50
Courgette fries		Broccoli, green beans, peas & basil	
<b>BROCCOLETTI</b> <span>VG</span>	6.50	<b>PEPERONATA</b> <span>VG</span>	6.50
Tenderstem broccoli, chilli & garlic		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
<b>SPINACI</b> <span>VG</span>	6.50		
Garlic baby spinach		<b>CAPRESE</b> <span>V</span>	6.50
<b>PISELLI E PANCETTA</b>	6.50	Vine-ripened tomatoes, buffalo mozzarella & basil	
Peas & pancetta		<b>CAESAR CLASSICA</b>	6.50
<b>VERDURE GRIGLIATE</b> <span>VG</span> <span>NEW</span>	6.50	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

