

PICCOLINO

SPRING/SUMMER COLLECTION





SELEZIONE DI ANTIPASTI

DA DIVIDERE

OLIVE VG	7.00	PANE ALL'AGLIO	
Pitted Gordal olives, marinated with guindilla chillies		Hand stretched garlic bread	
FOCACCIA VG NEW	7.00	Focaccia style - rosemary & sea salt VG	8.00
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt		Tomato & fresh basil VG	9.50
		Mozzarella & smoked provola cheese V	10.00

FRITTO MISTO	33.50
The classic seafood appetiser, lightly fried & served to share:	
<i>Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise, gem lettuce, chives & lemon dressing</i>	

ANTIPASTO MISTO	Small 18.00	Large 34.50
Our signature selection of Italian artisan salami & cheese:		
<i>Parma ham, Spianata Calabrese salami, salame Napoli, mozzarella di bufala, Pecorino Romano, ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries</i>		

ANTIPASTI

BRUSCHETTA CLASSICA VG	11.50	ASPARAGI V NEW	14.00
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Warm asparagus, mint & lemon ricotta, extra virgin olive oil	
BRUSCHETTA GAMBERONI	15.50	PEPERONI GRIGLIATI V	12.00
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley		Grilled red peppers, buffalo mozzarella, rocket, pine nuts	
ARANCINI V NEW	13.00		
Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese			
CALAMARI	14.00		
Crispy fried squid, chilli & lemon mayonnaise			
CAPELANTE	18.00		
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			
		BURRATA SPECIALE	
		BURRATA CON PESTO V NEW	16.00
		Apulian creamy mozzarella, fresh basil pesto, semi dried tomatoes, basil & extra virgin olive oil	
		BURRATA CON TARTUFO V NEW	21.00
		Apulian creamy mozzarella, truffle & sherry dressing & freshly shaved truffle	
		BURRATA CON CAVIALE NEW	26.00
		Apulian creamy mozzarella, Oscietra caviar, Burford Brown egg, chives & red onion	

CRUDI				
CRUDO DI PESCE NEW	16.50	OSTRICHE	Three 13.00	Six 21.00
Sushi grade sea bream fillet, charred orange, rosemary and nasturtium leaves		Freshly shucked rock oysters served with Amalfi lemon mignonette & tabasco		
TARTARE DI TONNO NEW	17.50			
Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil				

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	24.50	TONNARELLI FRUTTI DI MARE NEW Roman style thick spaghetti pasta, wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, tomato & chilli	27.50
TONNARELLI VONGOLE NEW Roman style thick spaghetti pasta, fresh Palourde clams, vine ripened cherry tomatoes, chilli & garlic	24.50	RIGATONI ARRABBIATA VG Long tubed pasta, slow cooked tomato & chilli sauce, garlic & flat leaf parsley	18.00
TONNARELLI CARBONARA NEW Free range egg, guanciale, Pecorino Romano & flat leaf parsley	21.50	TROFIE GENOVESE VG NEW Short twisted pasta, fresh basil pesto, green beans, new season potatoes, matured Italian cheese	21.50
MAFALDE AL RAGU NEW Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil	20.50	LASAGNE AL WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	25.00
TAGLIOLINI GRANCHIO NEW Black charcoal egg pasta, crab, lemon, chilli, flat leaf parsley	25.50	ADD FRESH TRUFFLE	7.00
		RAVIOLI GRANCHIO Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	27.50

PASTA SPECIALE

TONNARELLI CARBONARA GRANDE Traditional carbonara freshly prepared at the table in a Pecorino cheese wheel	Serves 2 22.00 Per Person	TONNARELLI ARAGOSTA Roman style thick spaghetti pasta, half lobster, vine-ripened tomatoes, chilli & fresh basil	45.00
---	--	---	-------

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.



TAGLIOLINI GRANCHIO



PIZZA DIAVOLA

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	20.00
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	16.50
CAPRICCIOSA Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	18.50
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	20.50
HOUSE DIPS Hot Honey, Confit Garlic Aioli, Basil Pesto	Each 2.50

SPECIALI

AMALFITANA Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano	19.50
SPAGNA Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	19.50
RUSTICA  NEW Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil	19.50
PROSCIUTTO CRUDO AL TARTUFO White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	20.50

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 Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga	26.50	TRICOLORE  Buffalo mozzarella, heritage tomatoes, avocado & fresh basil	18.00
CAESAR Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request	20.50		

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



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		SHARING CUTS	
SIRLOIN 275G	36.00	CHATEAUBRIAND 450G	Serves 2 47.50 Per Person
Angus & Hereford Argentina 28 day aged		Angus & Hereford County Armagh British Isles	
FILLET 225G	42.00	The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
Angus & Hereford British Isles 21 day aged			
PRIME		T-BONE FIORENTINA 1KG	
GRAIN FED RIBEYE 350G	59.00	Heritage Breeds North Yorks British Isles	
Black Angus Australia 40 day aged		T-Bone steak, the best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
		Serves 2 55.00 Per Person	
WAGYU SIRLOIN 300G	76.00		
F1 Wagyu Australia 35 day aged			
SAUCES			
Peppercorn	3.50	Truffle Butter	3.50
Gorgonzola	3.50	Salsa Verde	3.50

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	28.00	AGNELLO ARROSTO NEW	26.00
Marinated & chargrilled boneless Saxon half chicken, lemon, rosemary, semi-dried tomatoes & rocket		Roasted lamb rump, peas, anchovy & garlic sauce	
ANATRA	30.50	PARMIGIANA V	Starter 13.50 Main 20.50
Crispy slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata		Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	
FEGATO ALLA VENEZIANA	31.00		
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato			



AGNELLO ARROSTO



SPIEDINI DI PESCE

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	34.00	SPIEDINI DI PESCE	34.00
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	
GAMBERONI	34.00	TONNO AL PISTACCHIO	34.00
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	71.50	SOGLIOLA	Lemon 39.50	Dover 62.00
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 37.50 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	6.50	INSALATA MISTA VG NEW	6.50
Potato fries Add truffle & Pecorino 2.00		Italian leaves, lemon dressing, basil, red onion, chives	
PATATE AL FORNO VG	6.50	RUCOLA E PARMIGIANO	6.50
Garlic & rosemary new season roast potatoes		Rocket & Parmesan salad, vinaigrette	
ZUCCHINE FRITTE VG	6.50	VERDURE VG	6.50
Courgette fries		Broccoli, green beans, peas & basil	
BROCCOLETTI VG	6.50	PEPERONATA VG	6.50
Tenderstem broccoli, chilli & garlic		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
SPINACI VG	6.50	CAPRESE VG	6.50
Garlic baby spinach		Vine-ripened tomatoes, buffalo mozzarella & basil	
PISELLI E PANCETTA	6.50	CAESAR CLASSICA	6.50
Peas & pancetta		Gem lettuce, Parmesan, anchovies, Caesar dressing & garlic sourdough croutons	
VERDURE GRIGLIATE VG NEW	6.50		
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.

VG Vegetarian VG Vegan NEW New Season Dishes

Allergens & Calories
Scan this code



