

PICCOLINO





BURRATA AL PESTO

DA DIVIDERE

OLIVE VG	6.50	PANE ALL'AGLIO	
Pitted Gordal olives, marinated with guindilla chillies		Hand stretched garlic bread	
FOCACCIA VG NEW	6.50	Focaccia style - rosemary & sea salt VG	7.50
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt		Tomato & fresh basil VG	8.50
		Mozzarella & smoked provola cheese V	9.50

FRITTO MISTO

31.00

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

ANTIPASTO MISTO

Small
16.50

Large
31.50

Our signature selection of Italian artisan salami & cheese:

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

ANTIPASTI

BRUSCHETTA CLASSICA VG	10.00	CAPELANTE	16.50
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs	
BRUSCHETTA GAMBERONI	14.50	PEPERONI GRIGLIATI V	11.00
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley		Grilled red peppers, buffalo mozzarella, rocket, pine nuts	
BURRATA AL PESTO V NEW	10.50	CARPACCIO	15.50
Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil		Thinly sliced raw beef, Venetian dressing, rocket & Parmesan salad	
ARANCINI V NEW	11.00	TARTARE DI TONNO NEW	15.50
Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese		Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, pistachio, stracciatella, basil & parsley oil	
CALAMARI	12.00		
Crispy fried squid, chilli & lemon mayonnaise			
FEGATINI CREMA	13.00		
Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough			

CRUDI

OSTRICHE NEW	Three 11.50	Six 19.50
Freshly shucked rock oysters served with Amalfi lemon mignonette & tabasco		

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 GRANCHIO NEW Crab, lemon, garlic, chilli, extra virgin olive oil & parsley	22.00	PENNE ARRABBIATA VG Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	16.00
LINGUINE GAMBERONI King prawns, vine-ripened tomatoes, chilli & garlic butter	20.50	CASARECCE POLLO Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	18.50
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	20.50	LASAGNE Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	18.00
TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	17.50	LASAGNE AL WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	23.00
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano & flat leaf parsley	18.00	RAVIOLI GRANCHIO Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	25.00
SPAGHETTI FRUTTI DI MARE Wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, white wine, tomato & chilli	23.50	RISOTTO FUNGHI VG Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	17.00
LINGUINE ARAGOSTA NEW Half lobster, vine-ripened tomatoes, chilli & fresh basil	40.00		

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.



RAVIOLI 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 	17.00
Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	
MARGHERITA 	15.00
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	
CAPRICCIOSA	16.00
Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	
CALZONE	17.50
Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	
AMALFITANA	17.00
Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano	

SPECIALI

 SPAGNA 	17.00
Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	
PROSCIUTTO CRUDO AL TARTUFO	18.00
White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	
RUSTICA  NEW	17.00
Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil	

HOUSE DIPS	Each 2.00
Hot Honey Confit Garlic Aioli Basil Pesto	
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 NEW	23.50	CAESAR	18.00
Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga		Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	
TRICOLORE 	16.00	A light Caesar dressing is available on request	
Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil			

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



BISTECCA

We have built relationships with some of the finest producers from the British Isles and Australia 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 35.00

Native Breeds | British | 21 day aged

RIBEYE 275G 36.00

Native Breeds | British | 21 day aged

FILLET 225G 40.00

Native Breeds | British | 21 day aged

PRIME

Served with fries and one of our freshly prepared sauces

GRAIN FED RIBEYE 350G 57.00

Black Angus | Australia | 40 day aged

SHARING CUTS

CHATEAUBRIAND 450G

Native Breeds | British | 21 day aged

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

Serves 2

42.50

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, 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 23.50

Grilled chicken breast, lemon, rosemary, semi-dried tomatoes, garlic & rocket

ANATRA 26.50

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

FEGATO ALLA VENEZIANA 28.00

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

POLLO VALDOSTANA NEW 26.00

Crispy breaded chicken filled with Parma ham & mozzarella cheese, served with peperonata & basil pesto

PARMIGIANA 🌱

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

Small

11.50

Large

18.00

POLLO AL TARTUFO 27.00

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

🌱 Vegetarian 🌱 Vegan NEW New Season Dishes

Allergens
& Calories
Scan this code



CHATEAUBRIAND



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	30.00	SPIEDINI DI PESCE	30.00
Pan-fried sea bass, fried courgettes, courgette & mint sauce		Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	
GAMBERONI	30.00	TONNO AL PISTACCHIO	30.00
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	
MERLUZZO NEW	27.00	SOGLIOLA NEW	55.00
Atlantic cod, spicy Calabrian salami & tenderstem broccoli		Whole Dover sole, pan-fried & served with roast potatoes & salsa per pesce	
ARAGOSTA NEW	62.00	Subject to seasonal availability	
Whole Select lobster 1.75lbs, samphire garlic & parsley butter, lemon, served with fries			

SIDES

PATATINE FRITTE VG	5.50	PEPERONATA VG	6.00
Potato fries Add truffle & Pecorino 1.75		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
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	INSALATA MISTA VG NEW	6.00
Courgette fries		Italian leaves, lemon dressing, basil, red onion, chives	
BROCCOLETTI VG	6.00	CAPRESE V	6.00
Tenderstem broccoli, chilli & garlic		Vine-ripened tomatoes, buffalo mozzarella & basil	
SPINACI VG	6.00	CAESAR CLASSICA	6.00
Garlic baby spinach		Gem lettuce, Parmesan, anchovies, Caesar dressing & garlic sourdough croutons	
PISELLI E PANCETTA	6.00		
Peas & pancetta			
VERDURE GRIGLIATE VG NEW	6.00		
Grilled mediterranean vegetables, chilli, balsamic vinegar			
VERDURE VG	6.00		
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.



