

PICCOLINO  
WINTER COLLECTION

SET MENU

# MENU ONE

3 COURSE - 41.00

## STARTERS

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**BRUSCHETTA CLASSICA** (VG)

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

**CALAMARI FRITTI**

Crispy fried squid, chilli & lemon mayonnaise

**ARANCINI AI FUNGHI** (V)

Crispy truffle & porcini mushroom risotto balls, smoked provola, truffle mayonnaise, matured Italian cheese

**TRICOLORE** (V)

Buffalo mozzarella, beef tomatoes, avocado & fresh basil

## MAINS

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**PARMIGIANA DI MELANZANE** (V)

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

**BRANZINO**

Pan-fried sea bass, roast potatoes, garlic, lemon & parsley salsa

**CASARECCE CON POLLO**

Short twist pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

**GNOCCHI ALLA SORRENTINA** (V)

Potato dumplings, slow cooked tomato sauce, mozzarella & basil

**STUFATO DI MANZO** (£2.50 supplement)

Braised ox cheek in red wine, pancetta & creamy mashed potato

**TAGLIATA DI MANZO** (£5 supplement)

Grilled 225g Sirloin steak, semi dried tomato, rocket, aged balsamic, Parmigiano Reggiano

## DESSERTS

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**TORTINO AL CIOCCOLATO** (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

**TIRAMISÚ**

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

**MOUSSE AL CIOCCOLATO** (VG)

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

**GELATI MISTI** (V)

Selection of ice creams, hazelnut biscotti

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.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories



Reduced CORE AW24