


PICCOLINO
A LA CARTE MENU







ANTIPASTI

OLIVE 	5.95	BURRATA AL PESTO 	9.50
Marinated Nocellara olives, garlic, parsley & chilli		Apulian creamy mozzarella, basil pesto, semi dried tomatoes, extra virgin olive oil	
PANE FINO ALL'AGLIO		BRUSCHETTA CON GAMBERONI	13.25
Hand stretched garlic bread		Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley	
Focaccia style - rosemary & sea salt 	6.95		
Tomato & fresh basil 	8.25		
Mozzarella & smoked provola cheese 	8.95	CALAMARI FRITTI	11.50
		Crispy fried squid, chilli & lemon mayonnaise	
BRUSCHETTA CLASSICA 	9.75	CARPACCIO DI FASSONA	14.95
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Thinly sliced raw Italian beef, Venetian dressing, rocket & Parmesan	
ARANCINI AI FUNGHI 	8.50	TRICOLORE 	<div>Small9.75Large15.25</div>
Crispy truffle & porcini mushroom risotto balls, smoked provola, truffle mayonnaise, matured Italian cheese		Buffalo mozzarella, beef tomatoes, avocado & fresh basil	

PASTA & RISOTTO

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 AI GAMBERONI	20.25	SPAGHETTI CARBONARA	16.95
King prawns, vine-ripened tomatoes, chilli & garlic butter		Free range eggs, guanciale, Pecorino Romano & flat leaf parsley	
TAGLIATELLE ALLA BOLOGNESE	16.95	RAVIOLI DI GRANCHIO	23.75
Slow-cooked beef ragù, tomato & fresh basil		Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	
PENNE ALL'ARRABBIATA 	15.50	RISOTTO AI FUNGHI 	16.50
Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley		Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, burrata cream, flat leaf parsley	
CASARECCE CON VERDURE 	16.50	GLUTEN FREE PASTA	
Short twisted pasta, seasonal vegetables, cream, matured Italian cheese & pine nuts Add grilled chicken 1.45		Switch to an alternative spaghetti or penne. While we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.	
GNOCCHI ALLA SORRENTINA 	15.50		
Potato dumplings, slow-cooked tomato sauce, mozzarella & basil			
LASAGNE	17.25		
Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh 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.

 Vegetarian  Vegan

PIZZA ALLA 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.






DIAVOLA	16.50	ZUCCHINE AL TARTUFO 	16.75
Tomato, spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley		White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil	
MARGHERITA 	14.00	HOUSE DIPS	2.00
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil		Confit Garlic Aioli Basil Pesto	
CAPRICCIOSA	15.50	GLUTEN FREE BASE	
Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives		While we cannot guarantee a 100% gluten free environment, any of our pizzas can be made using a 100% gluten free base.	
CALZONE	17.25		
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato			

CARNE E PESCE

Savour the finest Italian flavours with our exquisite selection of meat and fish dishes, crafted to perfection.

TAGLIATA DI MANZO	32.00	MERLUZZO	25.95
Grilled 225g Sirloin steak, semi dried tomato, rocket, aged balsamic, Parmigiano Reggiano		Atlantic cod, spicy Calabrian salami & tenderstem broccoli	
STUFATO DI MANZO	25.95	BRANZINO CON GREMOLATA	29.50
Braised ox cheek in red wine, pancetta & creamy mashed potato		Pan-fried sea bass, roast potatoes, garlic, lemon & parsley salsa	
POLLO AL TARTUFO	25.00	PARMIGIANA DI MELANZANE 	<div>Starter10.75Main17.50</div>
Roast chicken breast, truffle gnocchi, mushroom & truffle cream		Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	
POLLO ALLA PARMIGIANA	20.50	CAESAR CON POLLO	17.50
Crispy fried breaded chicken, buffalo mozzarella, fresh basil & spaghetti pomodoro		Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons <small>A light Caesar dressing is available on request</small>	

SIDES

PATATINE FRITTE 	5.25	INSALATA RUCOLA E PARMIGIANO	5.50
Potato fries Add truffle & Pecorino 1.75		Rocket & Parmesan salad, vinaigrette	
PATATE AL FORNO 	5.25	INSALATA ALLA CAPRESE 	5.50
Garlic & rosemary roast potatoes		Vine-ripened tomatoes, buffalo mozzarella & basil	
BROCCOLETTI 	5.50	INSALATA CAESAR CLASSICA	5.50
Tenderstem broccoli, chilli & garlic		Gem lettuce, Parmesan, anchovies, Caesar dressing & garlic sourdough croutons	
VERDURE 	5.50		
Broccoli, green beans, peas & basil			

Allergens
& Calories
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