

WEEKEND ESTIVO

A curated menu of Piccolino classics

2 COURSES FOR 25.00

PRIMI

ARANCINI (V)

Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

BRUSCHETTA CLASSICA (VG)

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

PEPERONI GRIGLIATI (V)

Grilled red peppers, buffalo mozzarella, rocket, pine nuts

BRUSCHETTA GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

SECONDI

CAESAR SALAD

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

PIZZA DIAVOLA

Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley

TAGLIATELLE BOLOGNESE

Long pasta ribbons, slow-cooked beef ragù, tomato & basil

PENNE ARRABBIATA (VG)

Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley

POLLO AL LIMONE

Grilled chicken breast, lemon, rosemary, garlic & rocket

SPAGHETTI CARBONARA

Free range eggs, guanciale, Pecorino Romano & flat leaf parsley

LASAGNE AL WAGYU

25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil

SPAGHETTI LOBSTER

Lobster, vine-ripened tomatoes, nduja butter, garlic, fresh basil & parsley

BRANZINO

Pan-fried sea bass, fried courgettes, mint, garlic and lemon sauce

SIDES

FRIES (VG)

5.50

COURGETTE FRIES (V)

6.00

GARLIC BABY SPINACH (V)

6.00

ROAST POTATOES (VG)

6.00

TENDERSTEM BROCCOLI (VG)

6.00

HOUSE SALAD (VG)

6.00

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

PICCOLINO

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