

piccolino

À La Carte

Welcome Home

Founded in Knutsford, Cheshire in 1999, Piccolino set out to bring the spirit of Italy to the heart of the neighbourhood.

From our first trattoria to a collection of restaurants across the UK, our approach remains the same - seasonal ingredients, time-honoured Italian cooking, and hospitality that makes every guest feel at home.

Today, we honour those traditions while serving Italian classics with a modern touch, always centred around the joy of sharing good food together.

Da Dividere FOR THE TABLE

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

Fritto Misto Grande	34.00	Antipasto Misto	Small 16.75	Large 33.50
The classic seafood appetiser, lightly fried & served to share:		Our signature selection of Italian artisan salame & cheese:		
Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise, gem lettuce, chives & lemon dressing		Parma ham, Spianata Calabrese salame, bresaola, salame Napoli, buffalo mozzarella, Pecorino Romano, ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries		

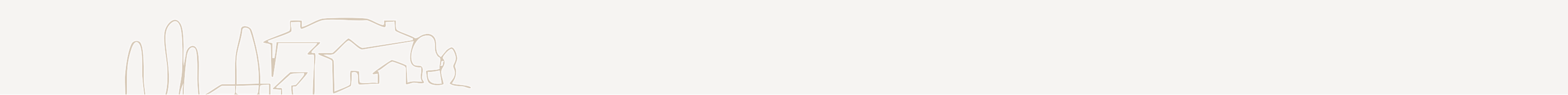
Antipasti STARTERS

A celebration of Italy’s diverse landscapes, from Venetian carpaccio and Sicilian arancini to Apulian burrata, showcasing the spirit of modern day Italian dining and the joy of sharing.

BRUSCHETTA CLASSICA 	10.00	BURRATA CON PESTO 	15.00
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	
BRUSCHETTA GAMBERONI	14.50	CAPELANTE	16.50
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley		Pan-seared king scallops, salmoriglio sauce, creamy mashed potatoes, garlic spinach & crispy breadcrumbs	
BRUSCHETTA CON FUNGHI 	11.00	FEGATINI CREMA	13.50
Toasted sourdough, wild & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley		Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough	
ARANCINI 	11.00	FRITTO MISTO	17.00
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise		Lightly fried calamari, red mullet, king prawns & whitebait with confit garlic mayonnaise	
CARPACCIO	15.75	COCKTAIL DI GAMBERI	14.50
Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad		Prawn cocktail, wild red prawn, spicy cocktail sauce, pickled cucumber, avocado, lemon & parsley	
CALAMARI	12.00		
Crispy fried squid, chilli & lemon mayonnaise			

Crudi RAW BAR

OSTRICHE	Six 19.50	Nine 28.50	TARTARE DI TONNO	16.00
Colchester rock oysters served with Amalfi lemon mignonette & tabasco			Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, pistachio, stracciatella, basil & parsley oil	



Pasta & Risotto

Inspired by the pasta heartlands of Italy from Rome to Bologna, Puglia to Campania. Each dish celebrates regional tradition, craftsmanship, and the stories passed from kitchen to kitchen.

LINGUINE GAMBERONI King prawns, vine-ripened tomatoes, chilli & garlic butter	21.75	TROFIE CON POLLO Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	18.95
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	20.50	RISOTTO FUNGHI  Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	18.00
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano	18.95	TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	18.95
SPAGHETTI FRUTTI DI MARE Wild red king prawn, mussels, Palourde clams, calamari, white wine, tomato & chilli	23.95	ORECCHIETTE CON SALSICCIA Small dome-shaped pasta, Neapolitan sausage ragù, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	18.50
PENNE ARRABBIATA  Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	16.95		

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.

Pasta Fresca

TAGLIOLINI AL TARTUFO Fresh thin egg pasta, truffle & Parmesan sauce with freshly shaved truffle	21.00	MAFALDE AL RAGÙ Thick ribbon shaped pasta, 24 hours low-cooked beef shin ragù, Parmigiano Reggiano & flat leaf parsley	19.95	RAVIOLI GRANCHIO Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	25.00
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Lasagne

CLASSICA Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	18.95	CONTADINA  Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil	18.95	WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	23.50
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Pizza Napoletana

NEAPOLITAN PIZZA

Born in Naples and perfected across generations, our hand-stretched pizza honours Italy's most iconic dish, simple, balanced, and bursting with Neapolitan warmth.

Classica

DIAVOLA Tomato, spianata Calabrese spicy salame, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	18.00
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	15.95
CAPRICCIOSA Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	16.95
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	18.50
AMALFITANA Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano	18.00

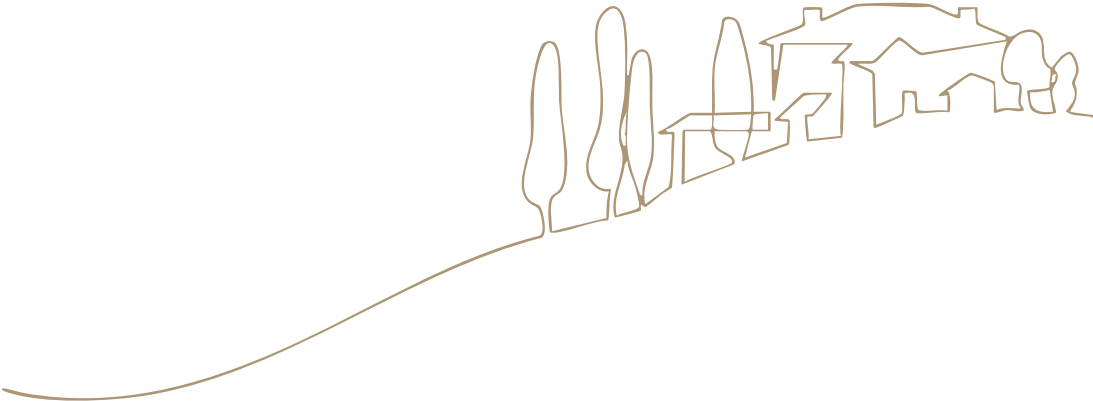
GLUTEN FREE BASE

While we cannot guarantee a 100% gluten free environment, any of our pizzas can be made using a 100% gluten free base.

*Excludes Calzone

Speciali

SPAGNA Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	18.00
PROSCIUTTO CRUDO E TARTUFO White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	19.00
ZUCCHINE E TARTUFO  White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil	16.50
HOUSE DIPS Hot Honey Confit Garlic Aioli Basil Pesto	3.00



Bistecca STEAKS

From Tuscany’s beloved Fiorentina to the best heritage cuts from the British Isles, our steaks bring together regional tradition and Italian simplicity at its finest.

SELECT	
Served with fries and one of our freshly prepared sauces	
DRY-AGED SIRLOIN 275G	37.00
Cotswolds & West Country British Isles Heritage Breeds	
DRY-AGED RIBEYE 275G	38.00
Cotswolds & West Country British Isles Heritage Breeds	
FILLET 225G	42.00
West Country & County Amagh British Isles, Heritage Breeds	
PRIME	
Served with fries and one of our freshly prepared sauces	
GRAIN FED RIBEYE 350G	57.00
New South Wales Australia Black Angus	

SHARING CUTS	
CHATEAUBRIAND 450G	Serves 2 42.50 Per Person
West Country & County Amagh British Isles Heritage Breeds	
The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
T-BONE FIORENTINA 1KG	Serves 2 50.00 Per Person
Cotswolds & West Country British Isles Heritage Breeds	
The best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
SAUCES	
Peppercorn Gorgonzola Truffle Butter Salsa Verde	

Terra FROM THE LAND

From Lombardy to Veneto, these dishes draw on Northern Italy’s rich culinary traditions, combining hearty, rustic comfort with elegant flavours.

POLLO ALLA GRIGLIA	25.95	CAESAR SALAD	18.95
Marinated half chicken, lemon, rosemary, semi-dried tomatoes & rocket		Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	
		A light Caesar dressing is available on request	
ANATRA	26.50	POLLO VALDOSTANA	26.00
Slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata		Crispy breaded chicken filled with Parma ham & mozzarella cheese, served with peperonata & basil pesto	
FEGATO ALLA VENEZIANA	28.95	Small	Large
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato		11.50	18.50
TRICOLORE		PARMIGIANA	
Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil		Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	
		POLLO AL TARTUFO	
		Roast chicken breast, truffle gnocchi, mushroom & truffle cream	

Mare FROM THE SEA

From the crystal waters of the Amalfi Coast and Adriatic to the sun-kissed shores of Sicily and Sardinia, these dishes capture the freshness and vibrancy of Italy’s coastal kitchens.

BRANZINO	31.00	MERLUZZO	27.00
Whole sea bass, served off the bone, salsa per pesce, lemon & parsley		Atlantic cod, spicy Calabrian salame & tenderstem broccoli	
GAMBERONI	30.95	PESCE SPADA ALLA PUTTANESCA	28.00
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted sourdough		Grilled loin of swordfish, tomato, olive, chilli & anchovy sauce	
SPIEDINI DI PESCE	29.50	SOGLIOLA	55.00
Grilled seafood skewers; swordfish, scallops & prawns served with courgettes, basil, chilli & lemon		Whole Dover sole pan-fried, butter, capers, lemon & served with roast potatoes	
		Subject to seasonal availability	

Sides

PATATINE FRITTE	5.50	VERDURE	6.00
Potato fries Add truffle & Pecorino 1.75		Broccoli, green beans, peas & basil	
PATATE AL FORNO	6.00	PEPERONATA	6.00
Garlic & rosemary new season roast potatoes		Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	
PURE DI PATATE	6.00	RUCOLA E PARMIGIANO	6.00
Mashed potato Add truffle 1.50		Rocket & Parmesan salad, vinaigrette	
ZUCCHINE FRITTE	6.00	INSALATA MISTA	6.00
Courgette fries		Italian leaves, lemon dressing, basil, red onion, chives	
BROCCOLETTI	6.00	CAPRESE	6.00
Tenderstem broccoli, chilli & garlic		Vine-ripened tomatoes, buffalo mozzarella & basil	
SPINACI	6.00	CAESAR CLASSICA	6.00
Garlic baby spinach		Gem lettuce, Parmigiano Reggiano, anchovies, Caesar dressing & garlic sourdough croutons	
PISELLI E PANCETTA	6.00		
Peas & pancetta			

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. 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

Allergens & Calories

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