

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 	9.00
		Mozzarella & smoked provola cheese 	9.50

Fritto Misto Grande	35.00	Antipasto Misto	Small 17.25	Large 34.50
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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

Our signature selection of Italian artisan salame & cheese:

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

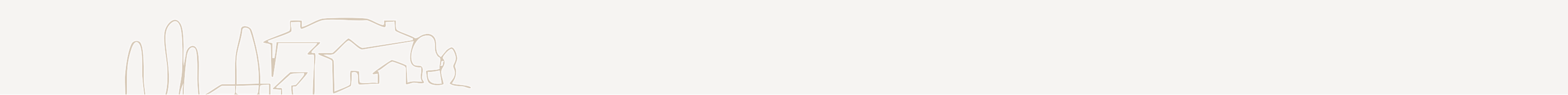
Antipasti STARTERS

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 	10.50	BURRATA CON PESTO 	15.50
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	
BRUSCHETTA GAMBERONI	15.00	BURRATA CON CAVIALE	24.00
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley		Apulian creamy mozzarella, Oscietra caviar, St Ewe free range egg, chives & red onion	
BRUSCHETTA CON FUNGHI 	11.50	CAPELANTE	17.00
Toasted sourdough, wild & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley		Pan-seared king scallops, salmoriglio sauce, creamy mashed potatoes, garlic spinach & crispy breadcrumbs	
ARANCINI 	11.50	FRITTO MISTO	17.50
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise		Lightly fried calamari, red mullet, king prawns & whitebait with confit garlic mayonnaise	
CARPACCIO	16.25	COCKTAIL DI GAMBERI	15.00
Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad		Prawn cocktail, wild red prawn, spicy cocktail sauce, pickled cucumber, avocado, lemon & parsley	
CALAMARI	12.50		
Crispy fried squid, chilli & lemon mayonnaise			

Crudi RAW BAR

OSTRICHE	Six 20.00	Nine 29.00	TARTARE DI TONNO	16.50
Colchester rock oysters served with Amalfi lemon mignonette & tabasco			Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, pistachio, stracciatella, basil & parsley oil	
CRUDO DI PESCE		15.50		
Sashimi grade sea bream fillet, charred orange, rosemary & nasturtium leaves				



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	23.25	TROFIE CON POLLO Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	20.00
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	22.00	RISOTTO FUNGHI  Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	18.50
SPAGHETTI FRUTTI DI MARE Wild red king prawn, mussels, Palourde clams, calamari, white wine, tomato & chilli	24.50	TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	19.50
PENNE ARRABBIATA  Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	17.50	SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano	19.50
ORECCHIETTE CON SALSICCIA Small dome-shaped pasta, Neapolitan sausage ragù, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	19.00	Speciali	
		SPAGHETTI CARBONARA GRANDE Traditional carbonara freshly prepared at the table in a Pecorino cheese wheel	Serves 2 20.00 Per Person

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 21.50 Fresh thin egg pasta, truffle & Parmesan sauce with freshly shaved truffle	MAFALDE AL RAGÙ 20.50 Thick ribbon shaped pasta, 24 hours low-cooked beef shin ragù, Parmigiano Reggiano & flat leaf parsley	RAVIOLI GRANCHIO 26.00 Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives
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Lasagne

CLASSICA 19.50 Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil	CONTADINA  19.50 Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil	WAGYU 24.00 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil
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Pizza Napoletana

NEAPOLITAN PIZZA

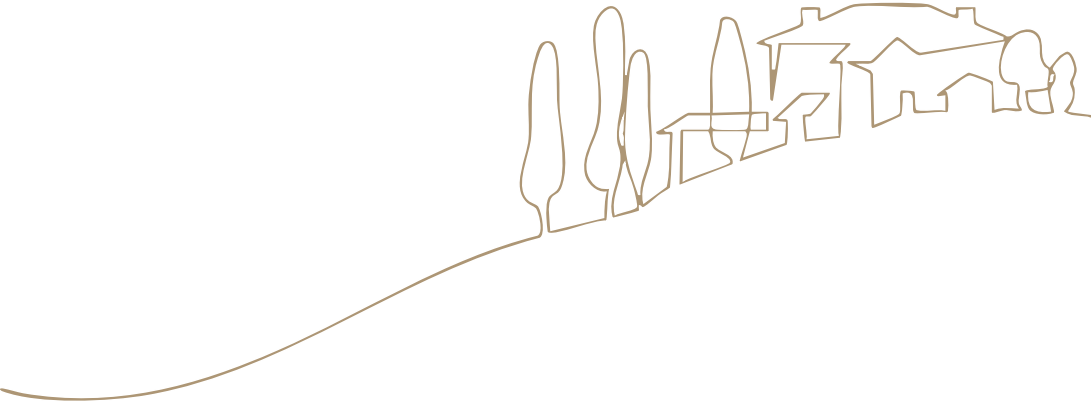
Born in Naples and perfected across generations, our hand-stretched pizza honours Italy’s most iconic dish, simple, balanced, and bursting with Neapolitan warmth.

Classica	Speciali
DIAVOLA 19.00 Tomato, spianata Calabrese spicy salame, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	SPAGNA 18.50 Tomato, mozzarella, chorizo, blue goat’s cheese & hot honey
MARGHERITA  16.50 Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	PROSCIUTTO CRUDO E TARTUFO 20.00 White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano
CAPRICCIOSA 18.00 Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	ZUCCHINE E TARTUFO  17.50 White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil
CALZONE 19.50 Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	
AMALFITANA 18.50 Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano	
	HOUSE DIPS 3.00 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.

*Excludes Calzone



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		SHARING CUTS	
DRY-AGED SIRLOIN 275G	34.00	CHATEAUBRIAND 450G	Serves 2 44.00 Per Person
Cotswolds & West Country British Isles Heritage Breeds		West Country & County Amagh British Isles Heritage Breeds	
DRY-AGED RIBEYE 275G	35.00	The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
Cotswolds & West Country British Isles Heritage Breeds			
FILLET 225G	40.00	T-BONE FIORENTINA 1KG	Serves 2 50.00 Per Person
West Country & County Amagh British Isles, Heritage Breeds		Cotswolds & West Country British Isles Heritage Breeds	
PRIME		The best of both worlds, Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
GRAIN FED RIBEYE 350G	57.00		
New South Wales Australia Black Angus			
WAGYU SIRLOIN 300G	70.00		
New South Wales Australia Tajima Wagyu			
SAUCES			
PEPPERCORN	2.50	TRUFFLE BUTTER	2.50
GORGONZOLA	2.50	SALSA VERDE	2.50

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	26.00	CAESAR SALAD	20.00
Marinated half chicken, lemon, rosemary, semi-dried tomatoes & rocket		Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	
ANATRA	28.50	A light Caesar dressing is available on request	
Slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata		TRICOLORE 	Small 11.50 Large 17.50
FEGATO ALLA VENEZIANA	29.50	PARMIGIANA 	Small 12.00 Large 20.00
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato		Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	
VITELLO MILANESE	49.50	POLLO AL TARTUFO	29.00
Veal cutlet in a crispy breadcrumb coating, served with rocket, Parmigiano Reggiano & lemon		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	32.50	SPIEDINI DI PESCE	30.50
Whole sea bass, served off the bone, salsa per pesce, lemon & parsley		Grilled seafood skewers; swordfish, scallops & prawns served with courgettes, basil, chilli & lemon	
GAMBERONI	33.00	PESCE SPADA ALLA PUTTANESCA	30.00
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted sourdough		Grilled loin of swordfish, tomato, olive, chilli & anchovy sauce	
ROMBO ARROSTO	Serves 2 34.00 Per Person	SOGLIOLA	Lemon 36.00 Dover 57.00
Whole roasted turbot, lemon, capers, tomato, black olives, flat leaf parsley, leaf & herb salad		Whole Lemon or Dover sole pan-fried, butter, capers, lemon & served with roast potatoes	
This dish is freshly prepared and may take up to 30 minutes to serve		Subject to seasonal availability	

Sides

PATATINE FRITTE 	6.00	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			



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