

GROUP DINING MENU

3 COURSES 50.00

PRIMI

BRUSCHETTA CLASSICA

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

BRUSCHETTA GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley (£2.50 supplement)

CAPELANTE

Pan-seared king scallops, salmoriglio sauce, creamy mashed potatoes, garlic spinach & crispy breadcrumbs (£2.50 supplement)

TARTARE DI TONNO

Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil (£2.50 supplement)

ARANCINI

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

BRUSCHETTA CON FUNGHI

Toasted sourdough, wild & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley

CARPACCIO

Thinly sliced raw beef, Venetian dressing, rocket & Parmesan Reggiano salad (£2.50 supplement)

SECONDI

PARMIGIANA

Fried layers of aubergine, tomato, mozzarella, & basil pesto

POLLO ALLA GRIGLIA

Marinated half chicken, lemon, rosemary, semi-dried tomatoes & rocket

MAFALDE AL RAGÙ

Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragù, Parmigiano Reggiano & flat leaf parsley

DRY-AGED SIRLOIN 275G

Cotswolds & West Country British Isles Heritage Breeds (£3.50 supplement)

FILLET 225G

West Country & County Amagh British Isles Heritage Breeds (£5 supplement)

LASAGNE AL WAGYU

25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil (£3.50 supplement)

RAVIOLI GRANCHIO

Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

BRANZINO

Whole sea bass, served off the bone, salsa per pesce, lemon & parsley (£2.50 supplement)

SIDES

FRIES

6.50

TENDERSTEM BROCCOLI

6.50

MASH POTATO

6.50

ROAST POTATOES

6.50

GARLIC BABY SPINACH

6.50

Add truffle 1.50

COURGETTE FRIES

6.50

PEAS & PANCETTA

6.50

HOUSE SALAD

6.50

STEAK SAUCE

3.50

DOLCI

BOMBOLONI

Italian doughnuts, raspberry & chocolate sauce

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TIRAMISÙ

Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CARAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream

SEMIFREDDO

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries

ICE CREAM / SORBET

Selection of award-winning ice cream
Vegan flavours available on request

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.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



FlagLDN AW25



PICCOLINO

GROUP DINING