

piccolino

À La Carte

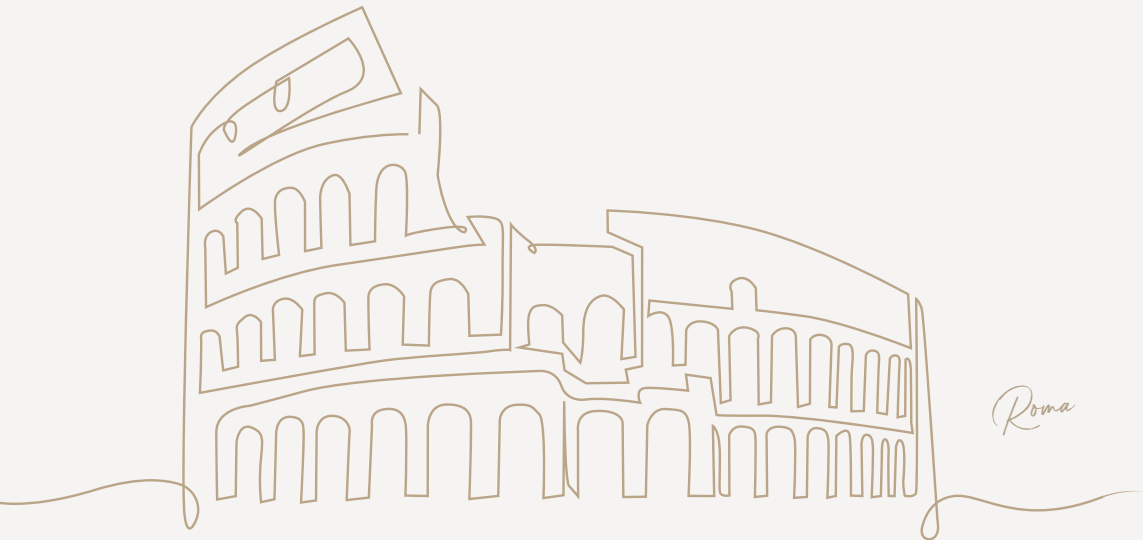
Welcome Home

Benvenuti

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 	6.75	Focaccia style - rosemary & sea salt 	7.75
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt		Tomato & fresh basil 	9.50
		Mozzarella & smoked provola cheese 	9.75

Crudi

RAW BAR

YELLOWTAIL CRUDO <i>Chef's Favourite</i>	16.50	OYSTERS	Six 20.00	Nine 29.00
Yellowtail, truffle dressing, shaved fennel & orange		Colchester rock oysters served with Amalfi lemon mignonette & tabasco		
TARTARE DI TONNO	16.50			
Yellowfin tuna, avocado, chilli & sweet potato crisps				

Antipasti

STARTERS

A celebration of Italy's diverse landscapes...
From Venetian carpaccio to Apulian burrata, showcasing the spirit of modern day Italian dining & the joy of sharing.

BRUSCHETTA CLASSICA 	10.50	FRITTO MISTO	17.50	
Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil		Lightly fried king prawns, red mullet, baby squid & whitebait with confit garlic mayonnaise		
BRUSCHETTA GAMBERONI	15.00	COCKTAIL DI GAMBERI	16.00	
King prawns, toasted sourdough, confit garlic butter, chilli, lemon & flat leaf parsley		Atlantic prawns, pickled cucumber, baby gem & Marie rose		
ARANCINI 	11.75	CAPELANTE	Three 19.75	Five 32.00
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise		Seared scallops in the shell, garlic & parsley butter		
CARPACCIO	16.75	ANTIPASTO MISTO	Small 17.50	Large 35.00
Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad		Parma ham, salame Calabrese, bresaola, salame Napoli, mozzarella di bufala, Pecorino Romano & ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries		
CALAMARI	12.50			
Crispy fried baby squid, chilli & lemon mayonnaise				
BURRATA CON PESTO 	15.75			
Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil				

Pasta

Inspired by the pasta heartlands of Italy...

From Rome to Bologna, Puglia to Campania, each dish celebrates regional traditions & the stories passed from kitchen to kitchen.

LINGUINE GAMBERONI King prawns, vine-ripened tomatoes, chilli & garlic butter	24.00	RAVIOLI GRANCHIO Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	26.00
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine-ripened cherry tomatoes, chilli & garlic	23.00	RIGATONI ALLA VODKA Fresh rigatoni with a spicy vodka tomato sauce & grated Parmesan <i>Can be made vegetarian</i> 	Main19.75 For the Table30.00
LASAGNE VERDI Slow-cooked beef ragu, traditional green pasta, bechamel, tomato & Parmesan	19.50	PACCHERI ALL'AMATRICIANA Large tubed pasta, crispy guanciale, tomato sauce & fresh basil <i>Can be made vegetarian or vegan</i>  	Main19.00 For the Table29.00
SPAGHETTI CARBONARA Free range eggs, guanciale & Pecorino Romano	19.50	CARBONARA GRANDE Traditional spaghetti carbonara freshly prepared at the table in a Pecorino cheese wheel Serves 2 20.00 Per Person	
TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	19.50		
PAPPARDELLE AL RAGÙ <i>Chef's Favourite</i> Braised beef shin, pappardelle, pecorino & crispy sage	20.50		
ORECCHIETTE CON SALSICCIA Traditional ear-shaped pasta from Puglia, Neapolitan sausage ragu, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	19.75		

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.

Salads

TRICOLORE 	Main17.50 Side11.75	CAESAR SALAD Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	Main12.00 Side8.00
CAPRESE 	12.00 8.00	Add chargrilled chicken	8.00 4.00
Vine-ripened tomatoes, buffalo mozzarella & fresh basil			

Bistecca

From Tuscany's beloved Florence...

To the best heritage cuts from the British Isles, our steaks bring together regional tradition & Italian simplicity at its finest.

STEAKS

DRY-AGED RIBEYE 275G Cotswolds & West Country British Isles Heritage Breeds	37.00
FILLET 225G West Country & County Armagh British Isles, Heritage Breeds	42.00
GRAIN FED RIBEYE 350G New South Wales Australia Black Angus	57.00

SAUCES

Peppercorn Gorgonzola Truffle Butter Salsa Verde	2.50
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SHARING CUTS

CHATEAUBRIAND 450G West Country & County Armagh British Isles Heritage Breeds	Serves 2 44.00 Per Person
The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
T-BONE FIORENTINA 1KG Cotswolds & West Country British Isles Heritage Breeds	Serves 2 50.00 Per Person
The best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	

Terra FROM THE LAND

From Emilia-Romagna to Veneto...

These dishes draw on Northern Italy's rich culinary traditions, combining hearty, rustic comfort with elegant flavours.

FEGATO VENEZIANA Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato	29.50	POLPETTE CON PATATE <i>Chef's Favourite</i> Beef, pork & caramelised onion meatballs, slow-cooked tomato sauce with roasted rosemary potatoes	21.00
POLLO AL TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	29.75	AGNELLO SALSA VERDE Grilled lamb cutlets, salsa verde & rosemary roasted potatoes	32.00
POLLO MILANESE Pan-fried crispy breaded chicken, served with a rocket & shaved Parmesan salad	26.00	PARMIGIANA 	20.00
		Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	

Mare FROM THE SEA

From the crystal waters of the Mediterranean...

These dishes capture the freshness & vibrancy of Italy's coastal kitchens.

BRANZINO A whole roasted sea bass, samphire, sea purslane, olive oil & lemon	34.00	MERLUZZO PEPERONATA Roasted cod, braised peppers & crispy samphire	32.50
MONKFISH AL PROSCIUTTO Monkfish wrapped in Parma ham with rocket pesto & grilled spring onions	35.00	SOGLIOLA Whole Dover sole pan-fried with butter, capers & lemon, served with roast potatoes <i>Subject to seasonal availability</i>	57.00



Pizza Napoletana

NEAPOLITAN PIZZA

From the bustling streets of Naples...

Our hand-stretched pizza honours Italy's most iconic dish; simple, balanced, & bursting with Neapolitan warmth.

Classica

DIAVOLA Salame Calabrese, 'nduja, stracciatella, tomato, mozzarella, red chilli & flat leaf parsley	19.00
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	16.50
CAPRICCIOSA Italian roast ham, chestnut mushrooms, tomato, mozzarella & crispy Leccino olives	18.00
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	19.50

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 <i>Chef's Favourite</i> Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	18.50
PROSCIUTTO CRUDO E TARTUFO White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	20.00
ZUCCHINE E TARTUFO  White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil	17.50

Sides

PATATINE FRITTE  Potato fries Add truffle & Pecorino 1.75	6.00
PATATE AL FORNO  Garlic & rosemary roasted potatoes	6.00
PURÈ DI PATATE  Mashed potato Add truffle 1.50	6.00
ZUCCHINE FRITTE  Courgette fries	6.00
BROCCOLETTI  Tenderstem broccoli, chilli & garlic	6.00

SPINACI  Garlic baby spinach	6.00
PISELLI E PANCETTA Peas & pancetta	6.00
RUCOLA E PARMIGIANO Rocket & Parmesan salad, vinaigrette	6.00
INSALATA MISTA  Italian leaves, lemon dressing, basil, red onion & chives	6.00

Sunday Roast

Available Sundays from 12pm

Starter

COCKTAIL DI GAMBERI Atlantic prawns, pickled cucumbers, baby gem & Marie rose	16.00
CALAMARI Crispy fried baby squid, chilli & lemon mayonnaise	12.50
BRUSCHETTA CLASSICA  Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil	10.75
BURRATA CON PESTO  Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	15.75

Main

ROAST CHICKEN Yorkshire-bred Hubbard chicken, rosemary & garlic	23.00
ROAST BEEF Grass-fed beef rump, served pink or well done	25.00
PORCHETTA Slow roasted pork belly, rosemary, garlic & sage	24.00
NUT ROAST  A rich, savoury blend of roasted nuts, seasonal vegetables and aromatic herbs	22.00
SHARING FEAST Our beef, chicken & porchetta served together to share, with all the trimmings	55.00

TRIMMINGS INCLUDED

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage
Seasonal Greens | Roasting Gravy | Yorkshire Pudding

 Vegetarian  Vegan

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.

Allergens
& Calories
Scan this code



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