

piccolino

À La Carte

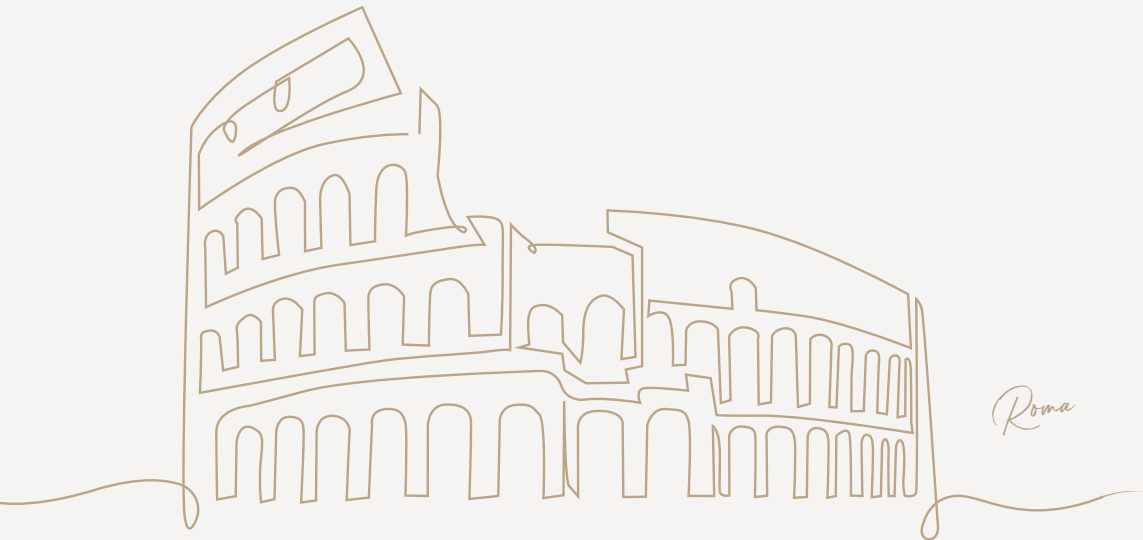
Welcome Home

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 	7.00	PANE ALL'AGLIO	
Pitted Gordal olives, marinated with guindilla chillies		Hand stretched garlic bread	
FOCACCIA 	7.50	Focaccia style - rosemary & sea salt 	8.50
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>	17.50	OYSTERS	Six 20.50	Nine 29.50
Yellowtail, truffle dressing, shaved fennel & orange		Colchester rock oysters served with Amalfi lemon mignonette & tabasco		
TARTARE DI TONNO	17.50			
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 	11.00	FRITTO MISTO	18.00	
Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil		Lightly fried king prawns, red mullet, baby squid & whitebait with confit garlic mayonnaise		
BRUSCHETTA GAMBERONI	15.50	COCKTAIL DI GAMBERI	16.50	
King prawns, toasted sourdough, confit garlic butter, chilli, lemon & flat leaf parsley		Atlantic prawns, pickled cucumber, baby gem & Marie rose		
ARANCINI 	12.50	CAPELANTE	Three 20.50	Five 33.00
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise		Seared scallops in the shell, garlic & parsley butter		
CARPACCIO	17.00	ANTIPASTO MISTO	Small 18.00	Large 36.00
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	13.50			
Crispy fried baby squid, chilli & lemon mayonnaise				
BURRATA CON PESTO 	16.50			
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	25.50	RAVIOLI GRANCHIO Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	26.50
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine-ripened cherry tomatoes, chilli & garlic	24.50	RIGATONI ALLA VODKA Fresh rigatoni with a spicy vodka tomato sauce & grated Parmesan <i>Can be made vegetarian</i> 	Main20.75 For the Table31.00
LASAGNE VERDI Slow-cooked beef ragu, traditional green pasta, bechamel, tomato & Parmesan	21.00	PACCHERI ALL'AMATRICIANA Large tubed pasta, crispy guanciale, tomato sauce & fresh basil <i>Can be made vegetarian or vegan</i>  	Main20.00 For the Table30.00
SPAGHETTI CARBONARA Free range eggs, guanciale & Pecorino Romano	22.00	Serves 2 CARBONARA GRANDE Traditional spaghetti carbonara freshly prepared at the table in a Pecorino cheese wheel 22.50 Per Person	
TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	22.00		
PAPPARDELLE AL RAGÙ <i>Chef's Favourite</i> Braised beef shin, pappardelle, pecorino & crispy sage	23.00		
ORECCHIETTE CON SALSICCIA Traditional ear-shaped pasta from Puglia, Neapolitan sausage ragu, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	20.75		

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 	Main18.00 Side12.50	CAESAR SALAD Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	Main12.50 Side8.50
CAPRESE 	12.50 8.50	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	38.00	CHATEAUBRIAND 450G West Country & County Armagh British Isles Heritage Breeds	Serves 2 45.00 Per Person
FILLET 225G West Country & County Armagh British Isles, Heritage Breeds	43.00	The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces	
GRAIN FED RIBEYE 350G New South Wales Australia Black Angus	58.00		

SAUCES

Peppercorn Gorgonzola Truffle Butter Salsa Verde	3.00
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T-BONE FIORENTINA 1KG Cotswolds & West Country British Isles Heritage Breeds	Serves 2 52.50 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	30.00	POLPETTE CON PATATE <i>Chef's Favourite</i> Beef, pork & caramelised onion meatballs, slow-cooked tomato sauce with roasted rosemary potatoes	21.50
POLLO AL TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	30.50	AGNELLO SALSA VERDE Grilled lamb cutlets, salsa verde & rosemary roasted potatoes	32.50
POLLO MILANESE Pan-fried crispy breaded chicken, served with a rocket & shaved Parmesan salad	27.00	PARMIGIANA 	20.50
		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	35.00	MERLUZZO PEPERONATA Roasted cod, braised peppers & crispy samphire	33.50
MONKFISH AL PROSCIUTTO Monkfish wrapped in Parma ham with rocket pesto & grilled spring onions	36.00	SOGLIOLA Whole Dover sole pan-fried with butter, capers & lemon, served with roast potatoes <i>Subject to seasonal availability</i>	60.00



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	21.00
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	17.00
CAPRICCIOSA Italian roast ham, chestnut mushrooms, tomato, mozzarella & crispy Leccino olives	19.50
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	21.50

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.

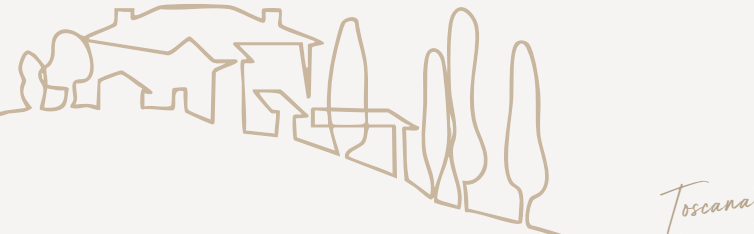
**Excludes Calzone*

Speciali

SPAGNA <i>Chef's Favourite</i> Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	20.50
PROSCIUTTO CRUDO E TARTUFO White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano	20.50
ZUCCHINE E TARTUFO  White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil	18.00

Sides

PATATINE FRITTE  Potato fries Add truffle & Pecorino 2.00	6.50	SPINACI  Garlic baby spinach	6.50
PATATE AL FORNO  Garlic & rosemary roasted potatoes	6.50	PISELLI E PANCETTA Peas & pancetta	6.50
PURÈ DI PATATE  Mashed potato Add truffle 1.50	6.50	RUCOLA E PARMIGIANO Rocket & Parmesan salad, vinaigrette	6.50
ZUCCHINE FRITTE  Courgette fries	6.50	INSALATA MISTA  Italian leaves, lemon dressing, basil, red onion & chives	6.50
BROCCOLETTI  Tenderstem broccoli, chilli & garlic	6.50		



Sunday Roast

Available Sundays from 12pm

Starter

COCKTAIL DI GAMBERI Atlantic prawns, pickled cucumbers, baby gem & Marie rose	16.50
CALAMARI Crispy fried baby squid, chilli & lemon mayonnaise	13.50
BRUSCHETTA CLASSICA  Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil	11.00
BURRATA CON PESTO  Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	16.50

Main

ROAST CHICKEN Yorkshire-bred Hubbard chicken, rosemary & garlic	24.00
ROAST BEEF Grass-fed beef rump, served pink or well done	26.00
PORCHETTA Slow roasted pork belly, rosemary, garlic & sage	25.00
NUT ROAST  A rich, savoury blend of roasted nuts, seasonal vegetables and aromatic herbs	22.50
SHARING FEAST Our beef, chicken & porchetta served together to share, with all the trimmings	60.00

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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