

piccolino

À La Carte

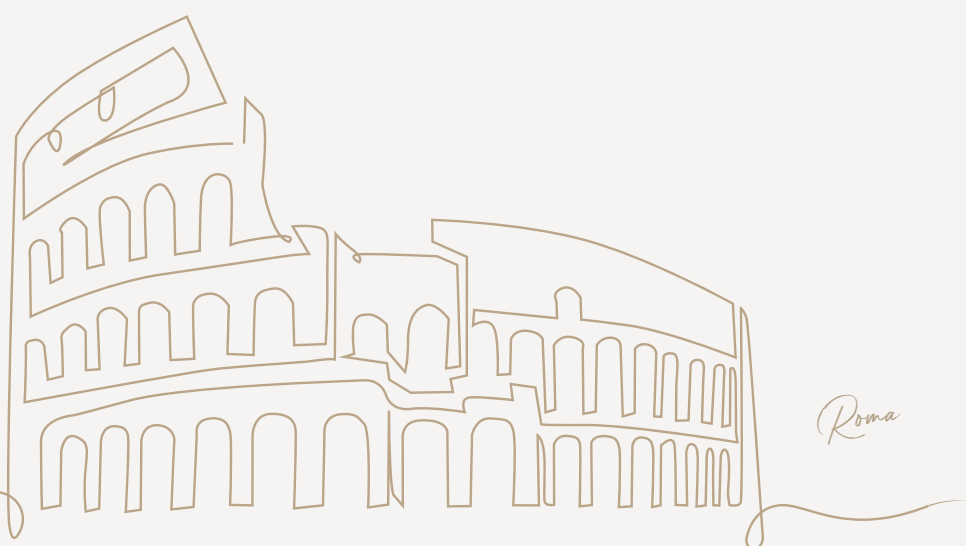
Welcome Home

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

Pitted Gordal olives, marinated with guindilla chillies

5.95

FOCACCIA

Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

6.50

PANE ALL'AGLIO

Hand stretched garlic bread

Focaccia style - rosemary & sea salt 

Tomato & fresh basil 

Mozzarella & smoked provola cheese 

7.00

8.50

9.00

Crudi

RAW BAR

TARTARE DI TONNO

Chef's Favourite

Yellowfin tuna, avocado, chilli & sweet potato crisps

15.50

OYSTERS

Colchester rock oysters served with Amalfi lemon mignonette & tabasco

Six
18.50

Nine
27.50

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

Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil

9.75

FRITTO MISTO

Lightly fried king prawns, red mullet, baby squid & whitebait with confit garlic mayonnaise

16.50

BRUSCHETTA GAMBERONI

King prawns, toasted sourdough, confit garlic butter, chilli, lemon & flat leaf parsley

13.25

COCKTAIL DI GAMBERI

Atlantic prawns, pickled cucumber, baby gem & Marie rose

15.00

ARANCINI

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

10.75

CAPELANTE

Seared scallops in the shell, garlic & parsley butter

Three
18.95

Five
31.00

CARPACCIO

Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad

15.75

ANTIPASTO MISTO

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

Small
16.50

Large
33.00

CALAMARI

Crispy fried baby squid, chilli & lemon mayonnaise

11.50

BURRATA CON PESTO

Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil

14.50

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	22.00	RAVIOLI GRANCHIO Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives	23.75
LINGUINE VONGOLE Fresh Palourde clams, white wine, vine-ripened cherry tomatoes, chilli & garlic	20.95	RIGATONI ALLA VODKA <i>Chef's Favourite</i> Fresh rigatoni with a spicy vodka tomato sauce & grated Parmesan <i>Can be made vegetarian</i> (V)	Main 19.50 For the table 29.50
LASAGNE VERDI Slow-cooked beef ragu, traditional green pasta, bechamel, tomato & Parmesan	18.25	PACCHERI ALL'AMATRICIANA Large tubed pasta, crispy guanciale, tomato sauce & fresh basil <i>Can be made vegetarian or vegan</i> (V) (VG)	Main 18.50 For the table 28.50
SPAGHETTI CARBONARA Free range eggs, guanciale & Pecorino Romano	17.95	TAGLIATELLE BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	17.95
ORECCHIETTE CON SALSICCIA Traditional ear-shaped pasta from Puglia, Neapolitan sausage ragu, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	18.75		

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 (V) Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil	Main 16.25 Side 11.00	CAESAR SALAD Gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons Add chargrilled chicken	Main 11.50 Side 7.75 8.00 4.00
CAPRESE (V) Vine-ripened tomatoes, buffalo mozzarella & fresh basil	11.50 7.75		



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

Served with fries and one of our freshly prepared sauces

DRY-AGED RIBEYE 275G 39.00
Cotswolds & West Country | British Isles | Heritage Breeds

FILLET 225G 43.50
West Country & County Armagh | British Isles, Heritage Breeds

SAUCES

Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde

SHARING CUTS

CHATEAUBRIAND 450G Serves 2
West Country & County Armagh | British Isles 40.00
Heritage Breeds 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 Serves 2
Cotswolds & West Country | British Isles | Heritage Breeds 47.50
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.

PEGATO VENEZIANA 27.50
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato

POLLO MILANESE 25.50
Pan-fried crispy breaded chicken, served with a rocket & shaved Parmesan salad

POLPETTE CON PATATE *Chef's Favourite* 19.50
Beef, pork & caramelised onion meatballs, slow-cooked tomato sauce with roasted rosemary potatoes

PARMIGIANA  18.00
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 31.00
A whole roasted sea bass, samphire, sea purslane, olive oil & lemon

MERLUZZO PEPERONATA 29.50
Roasted cod, braised peppers & crispy samphire

SOGLIOLA 53.00
Whole Dover sole pan-fried with butter, capers & lemon, served with roast potatoes
Subject to seasonal availability

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 17.50
Salame Calabrese, 'nduja, stracciatella, tomato, mozzarella, red chilli & flat leaf parsley

MARGHERITA  14.95
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil

CAPRICCIOSA 16.50
Italian roast ham, chestnut mushrooms, tomato, mozzarella & crispy Leccino olives

CALZONE 18.25
Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers

Speciali

SPAGNA *Chef's Favourite* 16.95
Tomato, mozzarella, chorizo, blue goat's cheese & hot honey

PROSCIUTTO CRUDO E TARTUFO 18.25
White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano

ZUCCHINE E TARTUFO  16.50
White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil

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*

Sides

PATATINE FRITTE  5.25
Potato fries | Add truffle & Pecorino 1.75

PATATE AL FORNO  5.25
Garlic & rosemary roasted potatoes

PURÈ DI PATATE  5.50
Mashed potato | Add truffle 1.50

ZUCCHINE FRITTE  5.50
Courgette fries

BROCCOLETTI  5.50
Tenderstem broccoli, chilli & garlic

SPINACI  5.50
Garlic baby spinach

PISELLI E PANCETTA 5.50
Peas & pancetta

RUCOLA E PARMIGIANO 5.50
Rocket & Parmesan salad, vinaigrette

INSALATA MISTA  5.50
Italian leaves, lemon dressing, basil, red onion & chives



Sunday Roast

Available Sundays from 12pm

Starter

COCKTAIL DI GAMBERI Atlantic prawns, pickled cucumbers, baby gem & Marie rose	15.00
CALAMARI Crispy fried baby squid, chilli & lemon mayonnaise	11.50
BRUSCHETTA CLASSICA  Vine-ripened tomatoes, toasted sourdough, garlic, oregano & fresh basil	9.75
BURRATA CON PESTO  Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	14.50

Main

ROAST CHICKEN Yorkshire-bred Hubbard chicken, rosemary & garlic	21.50
ROAST BEEF Grass-fed beef rump, served pink or well done	24.00
PORCHETTA Slow roasted pork belly, rosemary, garlic & sage	22.50
NUT ROAST  A rich, savoury blend of roasted nuts, seasonal vegetables and aromatic herbs	20.50
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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