

Group Dining Menu

2 COURSES 41.00 | 3 COURSES 46.00

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)

COCKTAIL DI GAMBERI

Atlantic prawns, pickled cucumber, baby gem & Marie rose

BURRATA CON PESTO

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

ARANCINI

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

CALAMARI

Crispy fried baby squid, chilli & lemon mayonnaise

TARTARE DI TONNO

Yellowfin tuna, avocado, chilli & sweet potato crisps (£2.50 supplement)

CARPACCIO

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

Secondi

RAVIOLI GRANCHIO

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

RIGATONI ALLA VODKA

Fresh rigatoni with a spicy vodka tomato sauce & grated Parmesan
Can be made vegetarian 

PARMIGIANA

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

POLPETTE CON PATATE

Beef, pork & caramelised onion meatballs, slow-cooked tomato sauce with roasted rosemary potatoes

BISTECCA

225g Fillet or 275g Dry-Aged Ribeye served with fries and peppercorn sauce (£5 supplement)

POLLO MILANESE

Pan-fried crispy breaded chicken, served with a rocket & shaved parmesan salad

LINGUINE GAMBERONI

King prawns, vine-ripened tomatoes, chilli & garlic butter

LASAGNE VERDI

Slow-cooked beef ragu, traditional green pasta, bechamel, tomato & Parmesan

Sides

FRIES

5.50

ROAST POTATOES

6.00

COURGETTE FRIES

6.00

TENDERSTEM BROCCOLI

6.00

GARLIC BABY SPINACH

6.00

HOUSE SALAD

6.00

MASH POTATO

5.50

Add truffle 1.50

PEAS & PANCETTA

6.00

Dolci

BOMBOLONI

Italian doughnuts, raspberry & chocolate sauce

CREMA CAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TIRAMISÚ

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

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. Countries of origin are correct at the time of publication and subject to availability.

Allergens
& Calories
Scan this code



WilmChest SS26

piccolino

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