PICCOLINO

Pane

Pane fresco della casa (v) 3.25
Selection of freshly baked focaccia and organic Tuscan bread from our woodstone oven served with extra virgin olive oil

Pane all'aglio – Garlic pizza bread (v)
Semplice – plain 3.70
Con pomodoro – with tomato 3.95
Con formaggio – with cheese 3.95

Antipasti

Olive (v) 2.95
Marinated mixed olives with chilli, garlic and herbs

Antipasto misto (n) 13.25
Italian cured ham and melon, olive and artichokes, grilled tuna and bean salad, tomato bruschetta, baby plum tomato and torn mozzarella, bresaola rolled with rocket and parmesan

Antipasto Primi (n) 14.25
King prawns, fried squid, fennel salami, field mushroom and goats cheese bruschetta, caprese salad, Italian cured ham, goats cheese and spring pea risotto fritters, artichoke and olive salad

Primi

Bruschette Assortite (v) (n) 5.75
Grilled Tuscan bread with slow roast cherry tomatoes and pesto, grilled courgettes, torn mozzarella and roast pepper with goats cheese

Bruschetta (v) 4.50
Chopped vine ripened tomatoes, fresh basil, garlic and Sicilian extra virgin olive oil on toasted Tuscan bread

Zuppa di pomodoro e basilico (v) 4.50
Vine tomato and basil soup

Prosciutto e melone 6.95
Italian cured ham and chilled melon

Funghi ripieni (v) (n) 6.35
Stuffed field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts

Crostini con fegato (n) 6.35
Sautéed chicken livers, grapes, marsala wine and pine nuts

Asparagi grigliati (v) 6.50
Grilled asparagus with a soft poached free range egg, pecorino cheese and parsley breadcrumbs

Polpettine di ippoglosso e granchio 6.50
Crab and halibut fishcakes with peperonata

Gamberoni aglio e olio 7.95
Sautéed king prawns with garlic and chilli butter served on toasted Tuscan bread

Calamari fritti 6.35
Lightly fried squid with roasted garlic mayonnaise and lemon

Carpaccio 7.95
Thinly sliced beef fillet with rocket leaves and shaved parmesan

Insalate

Caprese (v) (n) 5.95/9.75
Vine ripened tomatoes with torn buffalo mozzarella, basil and Sicilian extra virgin olive oil

Tonno e Fagioli 5.95/9.75
Grilled tuna with roasted peppers and Italian bean salad

Cesare con pollo 5.95/9.75
Gem lettuce with Caesar dressing, shaved parmesan and char grilled chicken

Spinaci e pancetta 5.95/9.75
Spinach leaves with avocado, Italian smoked bacon, grain mustard and honey dressing

Risotto

Risotto ai frutti di mare 5.75/9.50
King prawns, squid and mussels with saffron and parsley

Risotto giardiniera (v) 5.75/9.50
Asparagus, spring pea and broad beans with crumbled goats cheese

Risotto ai funghi (v) 5.75/9.50
Wild mushrooms, garlic and parsley

Risotto alla zucca 5.75/9.50
Roast pumpkin with Italian smoked bacon and gorgonzola cheese

Pasta

Tortelloni ai funghi (v) (n) 6.50/10.50
Artisan hand made pasta filled with wild mushrooms and ricotta cheese served with mascarpone, flat parsley and toasted pine nuts

Tortelloni alla bolognese 6.95/10.95
Artisan hand made pasta filled with slow cooked Scotch beef ragu and tomato sauce

Ravioli di crema di zucca (v) 6.50/10.50
Artisan hand made pasta filled with roast pumpkin and sage butter

Farfalle al salmone 9.95
Smoked salmon, peas, asparagus, spinach leaves with lemon and herb mascarpone cheese

Penne alla genovese (n) (v) 8.95
Basil pesto,rocket leaves and cherry tomatoes

Linguine ai gamberetti 10.50
King prawns with garlic and chilli, roasted shellfish sauce, courgettes and cherry tomatoes

Troffiette al pollo e asparagi (n) 9.95
Char grilled chicken with spring vegetables, parmesan cream and toasted pine nuts

Spaghetti al pomodoro e basilico (v) 5.25/8.50
Tomato sauce and basil

Rigatoni con polpette 8.95
Hand rolled Italian meatballs with tomato sauce

Spaghetti alla carbonara 8.95
Italian smoked bacon with parmesan cream sauce, soft poached free range egg and milled black pepper

Penne all'arrabiata 8.95
Spicy sausage with roasted red pepper and tomato sauce

Lasagne al forno 8.75
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese

Spaghetti alla bolognese 5.50/8.95
Slow cooked beef and tomato ragu sauce

Pizza
Dal Forno a Legna
from our woodstone oven

Margherita (v) 5.95
Tomato, mozzarella, oregano and basil

Piccante 7.95
Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil

Gamberetti piccante 8.95
Marinated prawns, grilled courgette, chilli, basil and lemon

Pollo parmigiano 9.50
Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan

Quattro stagioni 8.95
Italian cured ham, wild mushrooms, roasted sweet peppers, buffalo mozzarella and vine ripened tomatoes

Fiorentina (v) 8.25
Spinach, free range egg, tomato, mozzarella and parmesan

Rustica (v) (n) 9.50
Roast Mediterranean vegetables and goats cheese with rocket, basil pesto and parmesan

Secondi

Pesce

Branzino Siciliano 16.75
Baked sea bass with tomato, garlic, olives, capers and lemon

Pescespada con caponata (n) 14.95
Grilled swordfish with Sicilian aubergine and pepper relish

Ippoglosso con risotto ai frutti di mare 18.75
Roast halibut with seafood and saffron risotto, lemon and parsley dressing

Merluzzo in agrodolce (n) 15.95
Roast cod with sweet and sour peppers, raisins and pine nuts

Spiedini misto 18.50
Marinated prawn, swordfish and scallop skewers with saffron rice and cherry tomato sauce

Carne

Pollo ruspante con gnocchi e funghi 14.25
Roast free range chicken breast with gnocchi, wild mushrooms and garlic butter

Pollo alla valdostana 14.25
Baked breaded chicken filled with fontina cheese and ham served with roasted sweet peppers

Anatra arrosto 13.95
Crispy duck with honey roasted apples and Valpolicella red wine sauce

Vitello alla Milanese 14.50
Lightly fried veal escalope with parmesan breadcrumbs served with spaghetti and tomato

Agnello alla Genovese (n) 15.95
Rump of spring lamb with new season potatoes, fine beans and basil pesto

Salsiccia 'Toscana' con fagioli (n) 11.95
Tuscan sausage with cannellini and borlotti beans, tomato sauce

Costata di manzo 17.95
Char grilled marinated 8oz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce

Filetto alla griglia 21.50
Char grilled 8oz fillet steak served plain or with peppercorn sauce, roasted plum tomatoes and field mushrooms

Fegato alla veneziana 15.50
Sautéed calves liver with Italian smoked bacon, onions and sage

Contorni

Mash	2.95
Rosemary and garlic roasted new potatoes	2.95
Hand cut chips	2.95
Spinach	3.50
Seasonal greens with basil butter	2.95
Courgette fritti	2.95
Mixed salad	2.95
Green beans	2.95
Vine tomato and red onion salad	3.50
Rocket and parmesan	3.50

All meat weights denoted are pre-cooked.
(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are vegetarian.
Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.

PICC-SHEFFIELD-NOTTINGHAM-VIRGINIAWATER-YORK-MAIN-JUNE-08