

# PICCOLINO

## Menu 1

£25 per person

### Primi

**Minestrone alla Genovese** | Minestrone soup with basil pesto (v) (n)

**Bruschetta con pomodoro** | Classic tomato, garlic & basil,  
toasted Tuscan bread (v)

**Calamari fritti** | Crispy fried squid, roast garlic mayonnaise & lemon

### Secondi

**Branzino con gremolata** | Whole boneless seabass, parsley, garlic & lemon

**Pollo ai funghi** | Grilled chicken, gnocchi, mushrooms & garlic cream

**Lasagne al forno**

**Risotto con frutti di mare** | Squid, king prawns, mussels & saffron

**Penne alla Norma** | Sicilian spiced aubergine, tomato,  
basil & salted ricotta (v)

*All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens*

### Dolci

**Tiramisu** | Sponge fingers, mascarpone, marsala & coffee liqueur (v)

**Panna cotta** | Vanilla cream with poached rhubarb

**Gelato misto** | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. 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 inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

# PICCOLINO

## Menu 2

£35 per person

Olive | Marinated Nocellara olives (v)

Pane fino all'aglio con pomodoro | Thin crust garlic pizza bread, tomato (v)

Pane fino all'aglio con formaggio | Thin crust garlic pizza bread,  
mozzarella cheese (v)

### Primi

Asparagi alla griglia | Grilled asparagus, soft poached egg,  
herb breadcrumbs & melted butter (v)

Gamberoni aglio e olio | Sauteed king prawns, chilli & garlic butter,  
toasted Tuscan bread

Prosciutto e melone | Parma ham & melon

### Secondi

Spiedini di pesce | Marinated & skewered king prawns, scallops & swordfish  
in oregano, chilli, fennel & lemon

Anatra arrosto | Crispy duck, honey roasted apple & Valpolicella wine sauce

Bistecca | 10oz sirloin steak served with roast vine tomato & mushrooms.  
Simply grilled or with peppercorn sauce  
*(A £2.00 supplement charge will apply)*

Risotto con frutti di mare | Squid, king prawns, mussels & saffron

Penne alla Norma | Sicilian spiced aubergine, tomato,  
basil & salted ricotta (v)

*All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens*

### Dolci

Tiramisu | Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Torta all'albicocca | Apricot cheesecake, orange & basil

Gelato misto | Selection of homemade ice creams (v) (n)

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# PICCOLINO

## Menu 3

£45 per person

Olive | Marinated Nocellara olives (v)

Pane fino all'aglio con pomodoro | Thin crust garlic pizza bread, tomato (v)

Pane fino all'aglio con formaggio | Thin crust garlic pizza bread,  
mozzarella cheese (v)

## Primi

Bruschetta con funghi ripieni | Baked field mushrooms, goats cheese,  
spinach & basil pesto, toasted Tuscan bread (v) (n)

Capesante con panzanella | Seared scallops with Tuscan tomato  
& bread salad

Carpaccio | Thinly sliced peppered beef fillet, rocket salad &  
parmesan shavings

## Secondi

Merluzzo piccante | Roast cod, spicy sausage, purple sprouting broccoli,  
chilli & garlic

Pollo Valdostana | Breaded & filled chicken, fontina cheese,  
ham & peperonata (n)

Filetto | 8oz fillet steak served with roast vine tomato & mushrooms.  
Simply grilled or with peppercorn sauce.

Risotto con frutti di mare | Squid, king prawns, mussels & saffron

Penne alla Norma | Sicilian spiced aubergine, tomato, basil & salted ricotta (v)

*All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens*

## Dolci

Crostata di ciliegie | Cherry & almond tart, cherry compote, pistachio ice cream (n)

Formaggi | Artisan made testun Ocelli al Barolo & gorgonzola cheeses,  
served with crostini, honey & pear (n)

Gelato misto | Selection of homemade ice creams (v) (n)

Coffee & homemade chocolate truffles (v) (n)

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