

PICCOLINO

SPRING

Italy's diverse cooking, culture and traditions are the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality ingredients and serving you great Italian food.

Pane e antipasti

Olive Marinated Nocellara olives (v)	£3.75
Pane fino all'aglio con pomodoro Thin crust garlic pizza bread, tomato (v)	£4.95
Pane fino all'aglio con formaggio Thin crust garlic pizza bread, mozzarella cheese (v)	£4.95
Bruschetta con pomodoro Classic tomato, garlic & basil, toasted Tuscan bread (v)	£5.25
Antipasto misto Crispy fried squid, Bolognese arancini, caprese salad, fennel salami, peperonata, roast mushrooms with goats cheese & spinach, pork & beef meatballs (n)	£15.95

Primi

Minestrone alla Genovese Minestrone soup with basil pesto (v) (n)	£5.25
Capesante con panzanella Seared scallops with Tuscan tomato & bread salad	£9.75
Calamari fritti Crispy fried squid, roast garlic mayonnaise & lemon	£6.95
Gamberoni aglio e olio Sauteed king prawns, chilli & garlic butter, toasted Tuscan bread	£8.50
Carpaccio Thinly sliced peppered beef fillet, rocket salad & parmesan shavings	£8.95
Prosciutto e melone Parma ham & melon	£7.95
Asparagi alla griglia Grilled asparagus with soft poached egg, herb breadcrumbs (v)	£7.50
Fegato alla crema Sauteed chicken livers cooked in marsala cream, grapes & pine nuts (n)	£7.75
Bruschetta con funghi ripieni Baked field mushrooms, goats cheese, spinach & basil pesto, toasted Tuscan bread (v) (n)	£7.75
Burrata Puglian mozzarella cheese with avocado, tomato & chilli salsa	£8.50

Insalate

Cesare con pollo Classic Caesar, chargrilled chicken, crispy pancetta & anchovies	£6.95/£10.95
Caprese Vine tomato, buffalo mozzarella & basil pesto (n)	£6.75/£10.75
Granchio e avocado Crab, avocado & lemon	£8.95/£13.95
Spinaci Spinach, avocado, chestnut mushroom, vine tomato & crispy pancetta	£6.75/£10.75

Pasta ripiena della casa

Our fresh ravioli are hand filled and use an authentic Italian pasta recipe

Ravioli di zucca Pumpkin with amaretti biscuit, hazelnut & sage butter (n)	£6.75/£10.75
Ravioli di granchio Devonshire white crab with chilli, parsley & lemon, shellfish sauce	£8.75/£12.75

Pasta, Risotto

Farfalle al salmone Smoked salmon, asparagus, lemon & herb mascarpone	£11.75
Linguine ai gamberetti Sauteed king prawns, chilli, garlic & parsley	£12.50
Spaghettoni alle vongole Clams, white wine, garlic, parsley & chilli	£12.50
Penne alla Norma Sicilian spiced aubergine, tomato, basil & salted ricotta (v)	£9.95
Trofiette con pollo Chargrilled chicken, seasonal vegetables, parmesan cream & pine nuts (n)	£10.95
Spaghetti alla Carbonara Crispy pancetta, parmesan cream & soft poached egg	£9.95
Spaghetti con polpettine Pork & beef meatballs braised in tomato sauce	£9.95
Tagliatelle alla Bolognese Slow-cooked beef & tomato ragu	£9.95
Lasagne al forno	£10.50
Penne all'arrabiata Spicy sausage, roast red pepper, tomato & chilli sauce	£9.95
Risotto con frutti di mare Squid, king prawns, mussels & saffron	£7.50/£11.95
Risotto con funghi Mushrooms, garlic & parsley (v)	£6.95/£10.95

Pizza

Piccante Spicy sausage, mozzarella, tomato, red pepper & chilli	£9.95
Pollo parmigiano Chargrilled chicken, buffalo mozzarella, tomato, torn basil & parmesan shavings	£10.95
Margherita Mozzarella, tomato & basil (v)	£7.50

Secondi

Brodetto di Vasto Abruzzian fish stew	£18.95
Merluzzo piccante Roast cod, spicy sausage, sprouting broccoli, chilli & garlic	£17.95
Branzino con gremolata Whole boneless seabass, parsley, garlic & lemon	£17.95
Spiedini di pesce Marinated & skewered king prawns, scallops & swordfish in oregano, chilli, fennel & lemon	£17.95
Pollo Valdostana Breaded & filled chicken, fontina cheese, ham & peperonata (n)	£15.95
Pollo ai funghi Grilled chicken, gnocchi, mushrooms & garlic cream	£15.95
Agnello Roast lamb rump, gnocchi, peas & mint	£16.95
Vitello alla Milanese Pan fried, breaded veal escalope, spaghetti, tomato & basil	£17.95
Anatra arrosto Crispy duck, honey roast apple & Valpolicella wine sauce	£16.50

Ferri

Cooked over our chargrill for deep rich flavours of smoke & fire

Nodino di vitello 12oz veal chop, simply grilled with rosemary & lemon butter or classic Milanese in a parmesan & rosemary breadcrumb served with either house salad or hand cut chips	£21.95
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We only serve the very best British beef, naturally reared on farms selected by us. Our in-house butcher ages our beef for a minimum of 28 days.

Bistecca di girello Flash grilled steak, roast tomato, mushroom & hand cut fries	£15.00
Tagliata di manzo Sliced 20oz sirloin steak, rocket & parmesan, lemon, garlic & rosemary potatoes, peppercorn sauce (for two, allow 30 minutes)	£42.50
Ribeye 8oz	£18.95
Sirloin 8oz/10oz	£19.25/£21.25
Fillet 8oz	£22.95

Served with roast vine tomato, mushrooms, hand cut chips & a choice of sauce: peppercorn sauce or garlic & parsley butter

Contorni

Caponata (v) (n)	£3.65
Mash (v)	£3.65
Garlic & rosemary roasted potatoes (v)	£3.65
Hand cut fries (v)	£3.65
Hand cut chips (v)	£3.65
Courgette 'fritti' (v)	£3.65
Peas, pancetta & onions	£3.65
Tenderstem broccoli, chilli & garlic (v)	£3.75
Buttered spinach (v)	£3.75
Seasonal green & basil butter (v)	£3.75
Rocket & parmesan salad (v)	£3.75
House salad (v)	£3.75

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