

LIGHT UP YOUR CHRISTMAS PARTY

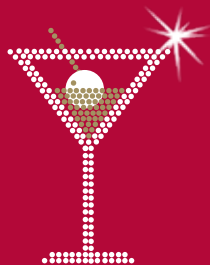


PRIVATE PARTIES*

Because you love your own space

COCKTAIL MASTERCLASS*

For a more creative celebration



GIFT VOUCHERS

For those who want to give friends a treat

CANAPÉ EVENTS

Perfect cocktail accompaniments



NEW YEAR'S EVE*

Bring it in with a bang

BOXING DAY & NEW YEAR'S BRUNCH*

To ease the stress

*At selected restaurants, please visit the web site for details.

CHRISTMAS GIFT FOR EARLY BOOKING...

Confirm your party booking by the 1st October for the first 14 days of December & you and your guests will enjoy a complimentary glass of prosecco, to get your event off to a sparkling start!*

CHRISTMAS GIFTS FOR YOU...

We appreciate how much work goes into planning a Christmas party, so as a little extra thank you, we're giving each & every event planner a Christmas gift to the value of £20 for every reservation made for parties of 10 or more. This can be spent however you wish in January 2012.

CHRISTMAS GIFT FOR CLUB INDIVIDUAL MEMBERS

Lighten up your January with benefits from Club Individual. For more information & to join please visit www.club-individual.co.uk

CLUB INDIVIDUAL

*Terms & conditions apply as follows:

Parties booked before the 1st October 2011 require a minimum party size of 10 or more guests & must be confirmed with a deposit of £10 per person. The Christmas gift for early booking, is valid from the 1st-14th December only & requires all guests in your party to choose from either the Christmas set dinner menu or Christmas à la carte.

PICCOLINO

Piccolino Newcastle

T: 0191 260 2912 F: 0191 260 3255

E: piccolino.newcastle@piccolinorestaurants.co.uk

For more information on our restaurants please visit:
www.piccolinorestaurants.com



PICCOLINO

CHRISTMAS 2011

NEWCASTLE

CHRISTMAS À LA CARTE MENU

Ribollita - Tuscan bean & cabbage soup (v) £4.95

Gamberoni aglio e olio - Sautéed king prawns, chilli & garlic butter; toasted Tuscan bread £8.50

Prosciutto e melone - Parma ham & melon £7.75

Calamari fritti - Crispy fried squid, roast garlic mayonnaise & lemon £6.95

Cesare con pollo - Classic Caesar salad, chargrilled chicken, crispy pancetta & anchovies £6.75

Insalata di caprino e pere - Baked goats cheese salad with honey roasted pears & toasted walnuts (v) (n) £6.50

Branzino con gremolata - Whole boneless seabass, parsley, garlic & lemon £17.75

Bistecca - 21 day aged 8oz rib eye steak £18.95 or 8oz fillet steak £22.95
Served with roast tomato, mushroom, fries & peppercorn sauce

Agnello alla cacciatora - Slow cooked lamb shank, tomato, mushroom & rosemary £16.95

Tacchino arrosto - Roast turkey with chestnut stuffing, butternut squash, button mushrooms & pancetta £15.95

Lasagne al forno - £10.25

Trofiette con pollo - Chargrilled chicken pasta, seasonal vegetables, parmesan cream & pine nuts (n) £10.75

Farfalle al salmone - Smoked salmon, asparagus, lemon & herb mascarpone £11.50

Spaghetti alla Norma - Sicilian spiced aubergine, tomato, basil & salted ricotta (v) £9.50

Risotto ai funghi - Mushroom, garlic & parsley risotto with white truffle oil (v) £10.95

Torta di limone - Limoncello cheesecake, candied lemons (n) (v) £6.25

Tiramisù - Sponge fingers, mascarpone, marsala & coffee liqueur (v) £6.25

Tortino al cioccolato - Chocolate fudge pudding, vanilla ice cream (v) £6.25

Affogato - Amaretto & espresso, vanilla ice cream (v) (n) £4.95

Gelato - Selection of ice creams with biscotti (v) (n) £5.50

Formaggi - Artisan Italian cheese selection, toasted Tuscan bread, (n) £7.25

We recommend you order side dishes to compliment your à la carte main course

Fries (v) £3.50

Garlic & rosemary potatoes (v) £3.50

Mash (v) £3.50

Buttered spinach (v) £3.75

Seasonal greens & basil butter (v) £3.75

House salad (v) £3.75

CHRISTMAS DINNER SET MENU

3 courses £29.50

Zuppa di funghi - Mushroom & tarragon soup with truffle oil (v)

Calamari fritti - Crispy fried squid, roast garlic mayonnaise & lemon

Fegato alla Toscana - Chicken liver parfait with caramelised red onions & balsamic vinegar

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

Branzino con gremolata - Whole boneless seabass, parsley, garlic & lemon

Bistecca - 21 day aged 8oz rib eye steak, roast vine tomato, mushrooms, fries & peppercorn sauce (£3 supplement charge)

Tacchino arrosto - Roast turkey with chestnut stuffing, butternut squash, button mushrooms & pancetta

Risotto caprino con pomodoro - Grilled goats cheese, tomato & rosemary risotto (v)

Melanzane alla parmigiana - Neopolitan baked aubergine & buffalo mozzarella with tomato, parmesan & basil

Main courses are served with a selection of seasonal vegetables & garlic roast potatoes

Panettone al cioccolato - Chocolate panettone bread & butter pudding (n) (v)

Panna cotta - Vanilla cream, mulled plums & orange (n)

Crostata di mele - Apple & almond tart with vanilla ice cream (v) (n)

Formaggi - Artisan Italian cheese selection, toasted Tuscan bread, (n)

WINE

Pre-order from our selection of wines to compliment your menu choice.

Visit our website at www.piccolinorestaurants.co.uk for more details.

(n) (v) denote dishes which contain nuts or are suitable for vegetarians.

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items.

All prices are in £'s and inclusive of VAT.

There is a discretionary service charge, please ask your restaurant of choice for details.

CHRISTMAS LUNCH SET MENU

3 courses £19.50

Available 12noon - 5pm

Ribollita - Tuscan bean & cabbage soup (v)

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

Calamari fritti - Crispy fried squid, roast garlic mayonnaise & lemon

Salmone - Baked salmon, lemon & herb mascarpone

Tacchino arrosto - Roast turkey with chestnut stuffing, butternut squash, button mushrooms & pancetta

Trofiette con pollo - Chargrilled chicken pasta, seasonal vegetables, parmesan cream & pine nuts (n)

Spaghetti alla Norma - Sicilian spiced aubergine, tomato, basil & salted ricotta (v)

Risotto ai funghi - Mushroom, garlic & parsley risotto with white truffle oil (v)

Main courses are served with a selection of seasonal vegetables & garlic roast potatoes

Panettone al cioccolato - Chocolate panettone bread & butter pudding (n) (v)

Panna cotta - Vanilla cream, mulled plums & orange (n)

Torta di limone - Limoncello cheesecake, candied lemons (n) (v)

HOW TO BOOK

Contact the restaurant either in person, by telephone or via email & our dedicated Christmas co-ordinator will deal with your enquiry.

Alternatively, go online to www.piccolinorestaurants.co.uk & select the restaurant you wish to dine at. From there you will be able to register your enquiry to the restaurant.

Once the restaurant has confirmed they have availability for your booking, parties of 8 or more guests will need to pay a non-refundable deposit of £10 per person. This deposit is required to confirm the booking.

Once your booking has been confirmed, parties of 8 or more guests are required to pre-order from the Christmas menu of your choice. Christmas menu pre-order forms are available on the website.

The main à la carte menu will be available to parties of 8 or less. No pre-orders or deposits will be required.

Christmas menus available from the 28th November until the 24th December 2011.