Group Dining Menu

2 COURSES 46.00 | 3 COURSES 51.00

Primi

BRUSCHETTA CLASSICA (VG)
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

CALAMARI
Crispy fried baby squid, chilli & lemon mayonnaise

BURRATA CON PESTO (V)
Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil

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

ARANCINI (V)
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

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 (V)

PARMIGIANA (V)
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 (VG)	6.50	TENDERSTEM BROCCOLI (VG)	6.50	MASH POTATO (V) Add truffle 1.50	6.50
ROAST POTATOES (VG)	6.50	GARLIC BABY SPINACH (V)	6.50	PEAS & PANCETTA	6.50
COURGETTE FRIES (V)	6.50	HOUSE SALAD (VG)	6.50	STEAK SAUCE	3.50

Dolci

BOMBOLONI (V)
Italian doughnuts, raspberry & chocolate sauce

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

CREMA CARAMELLATA (V)
Baked caramel custard, rum poached prunes & vanilla cream

SEMIFREDDO (V)
Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries

TORTINO AL CIOCCOLATO (V)
Warm chocolate fondant, chocolate sauce & vanilla ice cream

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

FSLDN SS26

piccolino

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