

# MENU 1

3 COURSE - £35.50

## STARTERS

### PASTA E FAGIOLI



Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

### CALAMARI FRITTI

Crispy fried squid, courgette & lemon mayonnaise

### ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheesesauce

## MAINS

### CASARECCE CON POLLO

Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

### BRANZINO

Whole boneless sea bass, garlic, flat leaf parsley & lemon

### RISOTTO AI FUNGHI



Porcini & chestnut mushrooms, garlic, flat leaf parsley

### SIRLOIN (225G)

Angus & Hereford beef, peppercorn sauce

**All our main courses are served with fries & seasonal vegetables**

## DESSERTS

### TORTINO AL CIOCCOLATO



Warm chocolate fondant, chocolate sauce & vanilla ice cream

### CREMA CATALANA



Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

### GELATI MISTO



Selection of ice creams, hazelnut biscotti

**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 in our dishes. Detailed allergen information is available at [piccolinorestaurants.com/allergens](http://piccolinorestaurants.com/allergens). Detailed calorie information is available on request. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.

vegetarian vegan

vegan option available

Do you have  
any allergies?  
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# MENU 2

3 COURSE - £45.50

## STARTERS

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

### CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

### CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

### RAVIOLI DI GRANCHIO

Devonshire crab, chilli, lemon, basil & shellfish butter

## MAINS

### MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

### LINGUINE AI GAMBERONI

King prawns, courgette, chilli & flat leaf parsley

### SIRLOIN (225G)

Angus & Hereford beef, peppercorn sauce

### FILLET (225G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce

**All our main courses are served with fries & seasonal vegetables** 

## DESSERTS

### DELIZIA AL LIMON

Lemon sponge, limoncello syrup & Chantilly cream

### PANNA COTTA AL CIOCCOLATO

Chocolate cream, mango, Chantilly cream & hazelnut biscotti

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

### FORMAGGI

Gorgonzola, Asiago & Pecorino Romano, crostini, fig & orange chutney, pear

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vegetarian

vegan



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# VEGAN & VEGETARIAN

3 COURSE - £32.50

## STARTERS

### BRUSCHETTA AL POMODORO (VG)

Heritage tomatoes, garlic & basil, toasted ciabatta

### PASTA E FAGIOLI (V) ☆

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

### ASPARAGI (V)

Asparagus, basil butter, poached egg & matured Italian cheese

## MAINS

### INSALATA DI BURRATA (V)

Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing

### PACCHERI CONTADINA (VG)

Mushroom & vegetable ragu, tomato & flat leaf parsley

### RISOTTO AI FUNGHI (V) ☆

Porcini & chestnut mushrooms, garlic, flat leaf parsley

### PIZZA TARTUFO E ZUCCHINE (VG)

Courgette, mushroom & truffle cream

**All our main courses are served with fries & seasonal vegetables (VG)**

## DESSERTS

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### CREMA CATALANA (V)

Sardinian-style Catalan cream, lemon, cinnamon & hazelnut biscotti

### GELATI MISTI (V) ☆

Selection of ice creams, hazelnut biscotti (vegan flavours available on request)

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(V) vegetarian (VG) vegan

☆ vegan option available

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