

BARBECUE

AT PICCOLINO

FERRI

REAL CHARCOAL BURNING GRILL

We serve the very best British beef from Limousin, Hereford & Angus cattle, naturally reared on farms carefully selected by us. Our in-house butcher ages our steaks for a minimum 28 days. Some of our favourite cuts are dry aged on the bone for a minimum 35 days for the most tender full flavoured steak.

All our steaks are served with hand cut chips, peppercorn sauce or garlic & parsley butter

DRY AGED MINIMUM 35 DAYS

Bone-in Sirloin, 12oz	£22.50
Bone-in Prime Rib, 14oz	£26.50

AGED MINIMUM 28 DAYS

Rump, 8oz	£17.00
Ribeye, 8oz	£18.95
Fillet 8oz	£22.95

Polpettine di manzo | 8oz beefburger, mozzarella, tomato relish & hand cut chips £10.00

Spiedini di pollo | Skewered chicken with pancetta & sicilian caponata £12.50

Nodino di vitello | 12oz Dorset rose veal chop with lemon & rosemary £21.95

Pescespada al salmoriglio | Marinated & chargrilled swordfish £18.50

Pollo al mattone | Marinated & chargrilled chicken, cooked under a brick £15.95

Served with our house salad or hand cut chips

All meat weights are un-cooked. (n) Contains nuts or traces of nuts. due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items.

(v) Denotes vegetarian dishes. All prices are in £ and inclusive of VAT there is a discretionary 10% service charge for parties of 6 or more