

PICCOLINO

AUTUMN/WINTER

INSPIRED BY ITALY, MADE IN PICCOLINO

Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you amazing classic Italian dishes.

PICCOLINO

To read more about our collection of amazing restaurants visit individualrestaurants.com or join our lifestyle at club-individual.co.uk

We think it's the simple things done well that set restaurants apart. Take our bread for example; we have our own bakery and make all our breads by hand, using traditional methods. Our Tuscan & focaccia breads are so delicious we want everyone to try some and that's why we serve it to your table, complimentary!

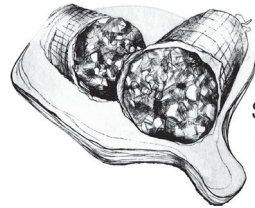
SALUMERIA COLD COUNTER & SHARING

TERRA E MONTI | CHOOSE ANY 3 FOR €12 OR 5 FOR €18

From the earth and from the mountains our cured meats, salamis and cheeses are carefully selected from artisan suppliers all over Italy.

SALUMI

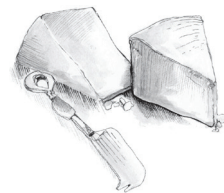
Finocchiona
Coppa di Parma
Prosciutto di Parma
Bresaola
Speck di agnello



Salame Milano
Soppresata
Salame al tartufo
Salame al pistacchio
Prosciutto di anatra

Mozzarella di bufala
Pecorino Sardo
Ricotta di bufala
Gorgonzola piccante

FORMAGGI



Grana Padano
Testun di Barolo
Bra Duro
Pecorino tartufo

ANTIPASTI DI TERRA E MONTAGNA

Fennel salami, Parma ham, Coppa di Parma, bresaola, buffalo mozzarella, chilli & mint, Sardinian pecorino, truffle honey, buffalo ricotta, Gorgonzola, fruits & pickles
£22.00

PESCE E CROSTACEI



OSTRICHE
Half dozen freshly shucked Mersea Island rock oysters

COCKTAIL DI GAMBERI ROSSI
Wild Mediterranean red prawn cocktail, marie rose

SALMONE AFFUMICATO
H. Forman & Son's Scottish smoked salmon, lemon mascarpone

£10.50 **GAMBERI ROSSI** £10.00
Wild Mediterranean red prawns, mayonnaise

£12.00 **GRANCHIO** £12.00
Dressed Isle of Man crab, mayonnaise, lemon

£9.00 **SCAMPI E AVOCADO** £14.00
Wild Scottish langoustines, Mediterranean red prawns & avocado salad, marie rose

CROSTACEI DA DIVIDERE

Shellfish platter with Isle of Man scallops ceviche, Sicilian red prawns, Scottish langoustines, west coast crab & Mersea Island rock oysters served with cocktail sauce, Tabasco & lemon.

For two to share £17.50 per person

SERVED WITH A WHOLE NATIVE LOBSTER

For two to share £35.00 per person



OLIVE
Marinated giant Apulian Cerignola olives (v)

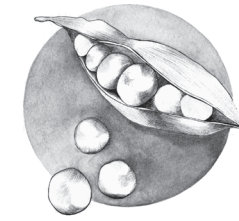
PANE ALL'AGLIO | Hand-stretched garlic bread

Rosemary & sea salt (v)
Tomato & basil (v)
Buffalo mozzarella & fontina cheese

£3.75 **BRUSCHETTE MISTE** £10.50
Classic tomato, hand-picked crab, wild mushroom, toasted ciabatta

£4.00 **FRITTO MISTO** £18.50
Lightly fried king prawns, whitebait, calamari, softshell crab, asparagus, courgette, roast garlic mayonnaise & lemon

CONTORNI



The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

PATATE ARROSTO Roast rosemary & garlic potatoes (v)	£3.50	VERDURE ARROSTO Roast root vegetables (v)	£4.00
FRITTE House cut chips (v)	£3.50	BROCCOLETTI Tender stem broccoli, chilli & garlic butter (v)	£4.00
PURÈ DI PATATE Mashed potato (v)	£3.50	SPINACI Buttered spinach (v)	£4.00
PURÈ DI PATATE E TARTUFO Mashed potato with truffle (v)	£7.00	INSALATA DI RUCOLA Rocket & Parmesan salad	£4.00
PEPERONATA Roast peppers, tomato, garlic & chilli (v)	£3.50	INSALATA DELLA CASA House salad (v)	£4.00
ZUCCHINE FRITTE Courgette fries (v)	£3.50	INSALATA DI POMODORO Beef tomato, red onion & basil (v)	£3.50
VERDURE Broccoli, beans, peas & basil butter (v)	£4.00		

SUNDAY ROAST

£25 FOR TWO TO SHARE

ENJOY A SUNDAY ROAST SHARING BOARD WITH YOUR CHOICE OF ROAST & ALL THE TRIMMINGS.

AVAILABLE SUNDAYS

SEE SEPARATE MENU

QUICK LUNCH

MONDAY TO SATURDAY

12PM - 5PM

1 COURSE £11.00 | 2 COURSE £16.00

SEE SEPARATE MENU

CHILDREN'S MENU

SEE OUR SEPARATE CHILDREN'S MENU
OFFERING A SELECTION OF CLASSIC ITALIAN DISHES
IN SMALLER PORTIONS

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes. **(n)** denotes dishes containing nuts or traces of nuts. **(p)** denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

CARNE

We have our own butcher's shop in Cheshire where a team of nine skilled butchers source the very best meat. Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste

SPEZZATINO DI AGNELLO Braised lamb, rosemary & roast root vegetables	£18.00	POLLO ALLA VALDOSTANA Parmesan breaded chicken, Parma ham, fontina, peperonata & pesto (n)	£15.50
VITELLO SALTIMBOCCA Rose veal escalope, Parma ham & sage	£18.00	POLLO AI FUNGHI Roast chicken breast, gnocchi, wild mushrooms & garlic cream	£15.50
VITELLO MILANESE (340G) Rose veal cutlet, Parmesan & rosemary breadcrumb	£24.50	POLLO MILANESE Chicken breast, Parmesan & rosemary breadcrumb, buffalo mozzarella, spaghetti pomodoro	£15.50
BRACIOLE DI VITELLO (340G) Rose veal chop, sage, garlic & lemon, peperonata	£23.50	ANATRA Crispy duck, glazed apples & Valpolicella wine sauce	£15.50

MACELLERIA



We serve the very best beef from Aberdeen Angus, Hereford & Limousin cattle, naturally reared on farms from around the British Isles, carefully selected by us. We specialise in dry aged Aberdeen Angus beef. Individually selected cattle are hung for 7-10 days and then dry aged on the bone for a minimum of 35 days, in our bespoke Himalayan pink salt brick dry ageing room. This results in a greater concentration of flavour and produces a far more tender, succulent steak.

AGED 28 DAYS

SCAMONE (225G) Rump	£18.00	BISTECCA DI MANZO (225G) Sirloin	£21.00
COSTATA (225G) Ribeye	£20.00	FILETTO (225G) Fillet	£24.00

DRY AGED 35 DAYS

TAGLIATA DI MANZO (800G) Sliced bone-in dry aged prime rib (for two to share)	£55.00	BISTECCA FIORENTINA (800G) T-Bone (for two to share)	£55.00
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Served with house cut chips, garlic & parsley butter, peppercorn, porcini mushroom or Gorgonzola sauce

ANGUS BEEF BURGER (225G)

Hand pressed daily, brioche bun, buffalo mozzarella & house cut chips
£12.50

ANTIPASTI

ZUPPA DI PORCINI E PATATE Porcini mushroom & potato soup (v)	£5.75	GAMBERONI King prawns, chilli & lemon, toasted ciabatta	£8.75
BRUSCHETTA AL POMODORO Classic tomato & basil, toasted ciabatta (v)	£5.50	COSTINE Baby back pork ribs, barbecue sauce	£7.95
BRUSCHETTA CON FUNGHI Wild mushrooms, pine nuts & toasted ciabatta (v) (n)	£6.25	PROSCIUTTO E MELONE Parma ham & melon	£7.75
BRUSCHETTA CON GRANCHIO E FINOCCHIO Hand-picked crab & fennel, toasted ciabatta	£6.25	COZZE ALLO ZAFFERANO Mussels, white wine, saffron, chilli & garlic cream	£9.00
CALAMARI FRITTI Fried calamari, roast garlic mayonnaise & lemon	£7.25	CARPACCIO Thinly sliced peppered beef, Venetian dressing, rocket & Parmesan shavings	£10.00
ASPARAGI ALLA GRIGLIA Grilled asparagus, soft poached egg & herb breadcrumbs (v)	£7.50		

INSALATE

CESARE Gem lettuce, chicken, crispy pancetta & Parmesan	£6.00/£10.50	CAPRESE Buffalo mozzarella, beef tomato & torn basil	£7.50/£11.50
TRICOLORE Buffalo mozzarella, avocado, beef tomato & basil	£7.50/£11.50	BRESAOLA E PERE Bresaola, pear, walnut, rocket & Parmesan (n)	£7.50/£11.50
SPINACI Spinach, tomato, avocado, mushroom & crispy pancetta	£6.95/£10.95	GRANCHIO Hand-picked crab, avocado, gem lettuce & brown crab mayonnaise	£9.50/£14.00

RAVIOLI



Our hand-filled pastas are artisan made in-house by Marcello Ghiretti using premium quality Neopolitan '00' flour, fine semolina, free range eggs, olive oil & sea salt.

RAVIOLI GRANCHIO Hand-picked crab, chilli, lemon & shellfish butter	£9.50/£13.50	RAVIOLI ZUCCA Roast butternut squash, amaretti biscuits, hazelnuts & sage butter (v) (n)	£6.75/£11.00
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RISOTTO

RISOTTO FUNGHI Mushrooms, truffle oil, cheese wafer (v)	£7.00/£11.00	RISOTTO FRUTTI DI MARE King prawns, mussels, calamari & saffron	£8.00/£13.50
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PASTA



PENNE ALLA NORMA Aubergine, tomato, chilli, basil & ricotta salata	£10.00	SPAGHETTI CON POLPETTE Beef & pork meatballs braised in tomato sauce	£10.00
RIGATONI CON MANZO Slow braised beef & porcini mushroom ragu	£12.50	SPAGHETTI ALLA CARBONARA Pancetta & Parmesan cream	£10.00
FUSILLI PUTTANESCA CON POLLO Chicken, tomato, olives, chilli, anchovies & capers	£11.75	LINGUINE AI GAMBERETTI King prawns, courgette & chilli	£13.75
FARFALLE AL SALMONE Smoked salmon, asparagus, lemon & herb mascarpone	£11.75	SPAGHETTI ALLE VONGOLE Steamed clams, white wine, chilli & garlic	£14.00
PENNE ALL'ARRABBIATA Spicy Calabrian sausage, roast peppers & tomato	£10.00	TROFIETTE CON POLLO Chicken, vegetables, Parmesan cream & pine nuts (n)	£11.75
FUSILLI AL POMODORO Cherry tomatoes, garlic, basil & Parmesan	£9.50	LINGUINE ALL'ARAGOSTA Half native lobster, tomato, chilli & basil	£19.95
TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragu, tomato & basil	£10.00	SPAGHETTI SCOGLIO Mussels, clams, prawns, squid, white wine & tomato	£13.00

AL FORNO

PASTA AL FORNO NAPOLETANA Meatballs, buffalo mozzarella, ham, salami, hard boiled egg & tomato	£11.00	LASAGNE Slow cooked beef ragu, tomato, bechamel, Parmesan & basil	£10.50
GNOCCCHI ALLA BOLOGNESE Baked potato dumplings, slow cooked beef ragu, buffalo mozzarella & basil	£11.00	PARMIGIANA DI MELANZANE Baked aubergine, buffalo mozzarella, Parmesan, tomato & basil	£9.00

PIZZA AL FORNO

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace. Made from slow rising sourdough, hand stretched and baked in our woodstone oven at 300°C to form the perfect crust.

MARGHERITA Buffalo mozzarella, tomato & basil	£8.00	CAPRICCIOSA Mushrooms, ham, olives, artichokes, tomato & basil	£10.50
PICCANTE Spicy Calabrian sausage, roast red pepper, tomato & mozzarella	£11.00	RUSTICA Chargrilled Mediterranean vegetables, rocket & buffalo ricotta	£10.75
QUATTRO SALAMI Finocchiona, Milano, soppressata & 'Nduja	£11.00	POLLO PARMIGIANA Chicken, tomato, mozzarella, basil & Parmesan	£11.00
SALMONE AFFUMICATO H. Forman & Son's smoked salmon, capers, rocket & lemon mascarpone	£12.00	CALZONE POLPETTE Beef & pork meatballs, tomato, Parmesan & basil	£11.00

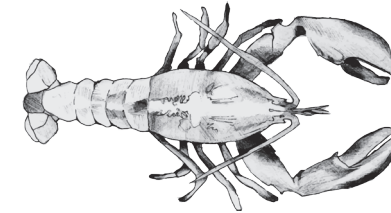
PESCE



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles. We've developed strong partnerships with small independent family run suppliers, like Chapmans of Rye on the south coast of England, to ensure we get the best fish direct from their boats

TONNO ALLA SICILIANA Line caught tuna, tomato, olives, capers & anchovies	£18.50	BRANZINO CON GREMOLATA Sea bass, garlic, parsley & lemon	£19.00
SPIEDINI DI PESCE Grilled, marinated & skewered tuna, scallops, prawns	£19.00	SALMONE ALLO ZAFFERANO Salmon, mussels, spinach, white wine & saffron cream	£19.00
PESCESPADA SALMORIGLIO Line caught chargrilled swordfish, salmoriglio sauce	£18.00	MISTO DI PESCE AL FORNO Oven roast swordfish, salmon, sea bass & langoustine, lemon, garlic & parsley	£23.50
MERLUZZO Roast cod, spicy sausage, broccoli, chilli & garlic	£18.00		

CROSTACEI



We source shellfish from the clear waters of the UK via small independent suppliers. Fresh hand-picked crab from the Isle of Man, native lobster, wild Scottish langoustines, Isle of Man scallops, rope-grown Scottish mussels and Mersea Island rock oysters are all simply the best.

SCAMPI ALLA GRIGLIA Grilled wild langoustines		GAMBERONI ROSSI SALMORIGLIO Wild red prawns, chilli, garlic, parsley	
Three	£22.00	Four	£14.00
Five	£32.00	Seven	£24.00
<i>Served with garlic butter, parsley & lemon, house cut chips</i>		<i>Served with Tuscan bread & lemon</i>	
CAPELANTE Isle of Man scallops, garlic, chilli & parsley butter	£10.50	ARAGOSTA Half or whole native lobster, garlic & parsley butter, house cut chips	£20.00/£30.00

SPECIALI

**MARKET FRESH FISH OF THE DAY
SEASONAL DISHES**
**USDA PREMIUM BLACK ANGUS BEEF
150 DAY CORN FED. STEAKS HAND CUT DAILY**
SEE OUR SEPARATE SPECIAL MENU