

PICCOLINO

MENU 1 £30 PER PERSON

PRIMI

MINISTRONE ALLA GENOVESE | Spring vegetables, tomato & ditalini pasta,
basil pesto (n) (v)

BRUSCHETTA CON FAVE E CAPRINO | Broad beans & goats cheese, toasted ciabatta (v)

CALAMARI FRITTI | Fried calamari, roast garlic mayonnaise & lemon

SECONDI

BRANZINO CON GREMOLATA | Sea bass, garlic, parsley & lemon

POLLO AI FUNGHI | Roast chicken breast, gnocchi, wild mushrooms & garlic cream

RISOTTO FRUTTI DI MARE | King prawns, mussels, calamari & saffron

PENNE ALLA NORMA | Aubergine, tomato, chilli, basil & ricotta salata

SCAMONE (225G) | Rump steak, house cut chips, peppercorn sauce or
garlic & parsley butter
(a £1.50 supplement charge will apply)

*All our main courses are served with garlic & rosemary roast potatoes,
broccoli, beans, peas & basil butter (v)*

DOLCI

TORTA DI PASSIONE | Passion fruit cheesecake (v)

TORTINO AL CIOCCOLATO | Warm chocolate fondant & salted caramel ice cream (v)

GELATO MISTO | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(p)** denotes dishes containing peanuts or traces of peanuts **(n)** denotes dishes containing nuts or traces of nuts. 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 12.5% service charge will be added to your bill.

Exch/Hedd PDR1 - Spring 2016

PICCOLINO

MENU 2

£35 PER PERSON

OLIVE | Marinated giant Apulian Cerignola olives (v)

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

PANE ALL'AGLIO | Garlic bread, buffalo mozzarella & fontina cheese

PRIMI

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (v)

RAVIOLI GRANCHIO | Hand-picked crab, chilli, lemon & shellfish butter

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta & Parmesan

SECONDI

TONNO ALLA SICILIANA | Line caught tuna, tomato, olives, capers & anchovies

POLLO ALLA VALDOSTANA | Parmesan breaded chicken, Parma ham, fontina, peperonata & pesto (n)

COSTATA (225G) | Ribeye steak, house cut chips, peppercorn sauce or garlic & parsley butter

RISOTTO FRUTTI DI MARE | King prawns, mussels, calamari & saffron

FUSILLI AL POMODORO | Cherry tomatoes, garlic, basil & Parmesan

All our main courses are served with garlic & rosemary roast potatoes, broccoli, beans, peas & basil butter (v)

DOLCI

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

PANNA COTTA | Vanilla cream, poached pears, lemon & thyme (n)

GELATO MISTO | Selection of homemade ice creams (v) (n)

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Exch/Hedd PDR2 - Spring 2016

PICCOLINO

MENU 3

£40 PER PERSON

OLIVE | Marinated giant Apulian Cerignola olives (v)

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

PANE ALL'AGLIO | Garlic bread, buffalo mozzarella & fontina cheese

PRIMI

ASPARAGI ALLA GRIGLIA | Grilled asparagus, soft poached egg & herb breadcrumbs (v)

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

CARPACCIO | Thinly sliced peppered beef, Venetian dressing, rocket & Parmesan shavings

SECONDI

SALMONE CON PANZANELLA | Roast Arctic salmon wrapped in Parma ham, Tuscan tomato & bread salad

ANATRA | Crispy duck, glazed apples & Valpolicella wine sauce

BISTECCA DI MANZO (225G) | Sirloin steak, house cut chips, peppercorn sauce or garlic & parsley butter

LINGUINE AI GAMBERETTI | King prawns, courgette & chilli

RAVIOLI DI ASPARAGI E RICOTTA | Asparagus, ricotta, butter, Parmesan & toasted almonds (n)

All our main courses are served with garlic & rosemary roast potatoes, broccoli, beans, peas & basil butter (v)

DOLCI

CROSTATATA DI MELE | Baked apple & almond tart, vanilla ice cream (v) (n)

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

GELATO MISTO | Selection of homemade ice creams (v) (n)

FORMAGGI | Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)

Coffee & homemade chocolate truffles (v) (n)

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Exch/Hedd PDR3 - Spring 2016