

CELEBRATING 25 YEARS OF PICCOLINO

For 25 years, Piccolino has been a place where generations come together to enjoy authentic Italian charm and warm hospitality. To celebrate our silver milestone, we've crafted a selection of limited-edition dishes that honour our rich heritage while showcasing the culinary innovation that has made Piccolino what it is today. Each dish reflects the passion and tradition passed down through our kitchens, blending classic flavours with the finest ingredients.

Join us in celebrating 25 years of unforgettable moments and raise a glass to the many more yet to come for today, tomorrow and the generations that follow.

APERITIF

CHAMPAGNE MOËT IMPÉRIAL BRUT Epernay, France	^{125ml} 19.50	ITALIAN 25 A celebratory twist on the classic French 75, Malfy Originale gin, Champagne & lemon	13.50
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ANTIPASTI

PROSCIUTTO E MELONE A simple yet iconic classic featuring San Daniele Parma ham & cantaloupe melon	11.50	BRUSCHETTA CON FUNGHI One of our original dishes, baked mushrooms, spinach, Asiago cheese, pesto, pine nuts, truffle oil & toasted sourdough	10.50
FEGATINI ALLA CREMA A Piccolino favourite, chicken livers, marsala cream, grapes, pine nuts & sourdough	12.00	BRUSCHETTA CON GAMBERONI A timeless recipe, toasted sourdough, king prawns, garlic butter, chilli & lemon	12.75

SECONDI

LASAGNE AL WAGYU E TARTUFO Our anniversary masterpiece, 25-layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	21.50	RISOTTO AL MERLUZZO AFFUMICATO A comforting recipe from our very first menu, smoked haddock & leek risotto, served with poached Burford Brown egg	17.50
PENNE CON SALAME PICCANTE A gem from the archives, spicy Calabrian salami, slow-cooked tomato & chilli sauce, roasted peppers	16.50	POLLO ALLA VALDOSTANA A nostalgic favourite, crispy breaded chicken filled with Parma ham & Asiago cheese, served with peperonata & basil pesto	23.50
BRANZINO CON GREMOLATA Back by popular demand, pan-fried sea bass, roast potatoes, garlic, lemon & parsley salsa	28.50	FEGATO ALLA VENEZIANA Our take on a true Venetian classic, pan-fried calves liver, pancetta, onions, butter & sage with creamy mashed potato	25.50

DOLCI

PICCOLINO ROCHER  Our show-stopping finale, silver wrapped chocolate & hazelnut choux bun	10.00	TORTA CAPRESE  Traditional Italian indulgence, dark chocolate & almond tart, vanilla cream	8.75
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