SPECIALS

A curated selection of limited time dishes inspired by the finest seasonal ingredients

ANTIPASTI

ASPARAGI 🕑

Warm asparagus, mint & lemon ricotta, extra virgin olive oil

12.00

MAINS

LASAGNE AL WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	23.00
AGNELLO ARROSTO Roasted lamb rump, peas, anchovy & garlic sauce	23.00
SOGLIOLA Whole Dover sole, pan-fried & served with roast potatoes & salsa per pesce	56.00

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.



Allergens & Calories Scan this code



Core SS25

PICCOLINO

SPRING/SUMMER COLLECTION

