





LIGHT BITES

OLIVE & FOCACCIA 	10.00	ARANCINI 	13.00
Pitted Gordal olives marinated with guindilla chillies, served with freshly baked focaccia		Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise & matured Italian cheese	
BRUSCHETTA CLASSICA 	11.50	CARPACCIO CON TARTUFO	23.00
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Thinly-sliced, raw beef, truffle & sherry vinegar dressing, rocket, Pecorino Romano with freshly shaved truffle	
CALAMARI	14.00		
Crispy fried squid, chilli & lemon mayonnaise			



MAINS

RIGATONI ARRABBIATA 	18.00	CAESAR SALAD	20.50
Long tubed pasta, slow cooked tomato & chilli sauce, garlic & flat leaf parsley		Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	
		A light Caesar dressing is available on request	
MAFALDE AL RAGU	20.50	SPIEDINI DI PESCE	23.00
Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil		Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	
PIZZA MARGHERITA 	16.50	PICCOLINO BURGER	20.00
Traditional Neapolitan recipe, tomato, mozzarella & fresh basil		200g beef patty, brioche bun, spicy burger sauce, tomato relish, American cheese, lettuce, tomato, onion, gherkin & fries	
PIZZA DIAVOLA	20.00	ANATRA	30.50
Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley		Slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata	
CLUB SANDWICH	17.50	SIRLOIN 275G	36.00
Grilled chicken breast, smoked bacon, Burford Brown egg, lettuce, tomato, mayonnaise & fries		Native Breed UK 28 day aged	
TRICOLORE SALAD 	18.00		
Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil			



SIDES

FRIES 	6.50	ROCKET & PARMESAN	6.50
Add truffle & Pecorino 2.00		With vinaigrette	

DESSERT

SEMIFREDDO 	11.00	TIRAMISU	11.50
Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries		Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder	
BOMBOLONI 	11.00		
Italian doughnuts, raspberry & chocolate sauce			

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.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code





PICCOLINO

ROOM SERVICE DAY MENU

Available from 12pm - 10.45pm