

WEEKEND FEAST

A curated menu of Piccolino classics

2 COURSES FOR 25.00

PRIMI

ARANCINI (V)
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

BRUSCHETTA CLASSICA (VG)
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI
Crispy fried squid, chilli & lemon mayonnaise

BRUSCHETTA CON FUNGHI (V)
Toasted sourdough, wild & chestnut mushrooms, cream, garlic, ricotta, truffle oil & flat leaf parsley

BRUSCHETTA GAMBERONI
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

SECONDI

CAESAR SALAD
Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons
Pairs perfectly with
Fries

PIZZA DIAVOLA
Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley
Pairs perfectly with
Courgette Fries

TAGLIATELLE ALLA BOLOGNESE
Long pasta ribbons, slow-cooked beef ragù, tomato & basil
Pairs perfectly with
Caprese Salad

PENNE ARRABBIATA (VG)
Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley
Pairs perfectly with
House Salad

POLLO AL LIMONE
Grilled chicken breast, lemon, rosemary, garlic & rocket
Pairs perfectly with
Roast Potatoes

SPAGHETTI CARBONARA
Free range eggs, guanciale, Pecorino Romano & flat leaf parsley
Pairs perfectly with
Rocket & Parmesan Salad

LASAGNE AL WAGYU
25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil
Pairs perfectly with
Truffle & Pecorino Fries

SPAGHETTI LOBSTER
Lobster, vine-ripened tomatoes, nduja butter, garlic, fresh basil & parsley
Pairs perfectly with
Rocket & Parmesan Salad

BRANZINO
Whole sea bass, served off the bone, salsa per pesce, lemon & parsley
Pairs perfectly with
Tenderstem Broccoli

SUNDAY ROAST

Only available on Sundays

POLLO
Herb roasted British free-range chicken

MANZO
Roasted beef rump, served pink or well done

VEGANO (VG)
Mixed nut roast

PORCHETTA
Slow roasted pork belly, rosemary, garlic & sage

TRIMMINGS INCLUDED

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Seasonal Greens | Roasting Gravy | Yorkshire Pudding

SIDES

FRIES (VG) 5.50
Add truffle & Pecorino 1.75

ROAST POTATOES (VG) 6.00

COURGETTE FRIES (V) 6.00

TENDERSTEM BROCCOLI (VG) 6.00
Chilli & garlic

PEAS & PANCETTA (VG) 6.00

HOUSE SALAD (VG) 6.00

ROCKET & PARMESAN SALAD (V) 6.00

CAPRESE SALAD (V) 6.00

CAESAR SALAD 6.00

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.

(V) Vegetarian (VG) Vegan

WF Core Roast AW25

SUNDAY ROAST

Available Sundays from 12pm

POLLO Herb roasted British free-range chicken	22.00
MANZO Roasted beef rump, served pink or well done	24.00
PORCHETTA Slow roasted pork belly, rosemary, garlic & sage	23.00
VEGANO  Mixed nut roast	21.00
SHARING FEAST Our beef, chicken & porchetta served together to share, with all the trimmings	55.00
TRIMMINGS INCLUDED Roast Potatoes Maple Glazed Carrots Braised Red Cabbage Seasonal Greens Roasting Gravy Yorkshire Pudding	
ADDITIONAL SUNDAY SIDES	
Cauliflower Cheese 	6.00

WINES

Suggested wine pairings to compliment your roast:

- WHITE -

**FALANGHINA ROCCA
DEI LEONI**
Villa Matilde / Campania
12.00 175ml
45.00 bottle

- RED -

**PÈPPOLI CHIANTI
CLASSICO**
Antinori / Tuscany
14.00 175ml
54.00 bottle

- ROSÉ -

**GIARDINO
ROSATO**
Santa Cristina / Tuscany
11.00 175ml
39.00 bottle

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



WF Core Roast AW25