

FEAST ITALIANA

A curated menu of Piccolino classics including our lighter bite dishes

2 COURSES FOR 25.00

PRIMI

BURRATA AGRODOLCE

Apulian creamy mozzarella, balsamic onion, grilled radicchio, toasted walnuts & honey

Lighter Bite

PEPERONI ARROSTITI

Marinated roast peppers, salsa verde & anchovy

Lighter Bite

ARANCINI

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

BRUSCHETTA CLASSICA

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

BRUSCHETTA FUNGHI

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

PENNE ARRABBIATA

Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley

SPAGHETTI CARBONARA

Free range eggs, guanciale, Pecorino Romano & flat leaf parsley

PIZZA DIAVOLA

Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley

LASAGNE AL WAGYU

25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil

ORATA CON SPINACI

Baked sea bream fillet, lemon dressing, basil, steamed spinach & pine nuts

Lighter Bite

POLLO AL LIMONE

Grilled chicken breast, lemon, rosemary, garlic & rocket

TAGLIATELLE ALLA BOLOGNESE

Long pasta ribbons, slow-cooked beef ragù, tomato & basil

GAMBERONI ALLA PUTTANESCA

Wild red king prawns in a tomato, olive, chilli & anchovy sauce

Lighter Bite

CAESAR SALAD

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

SUNDAY ROAST

Only available on Sundays

POLLO

Herb roasted chicken

MANZO

Roasted beef rump, served pink or well done

VEGANO

Mixed nut roast

PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

TRIMMINGS INCLUDED

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

SIDES

FRIES

Add truffle & Pecorino 1.75

5.50

TENDERSTEM BROCCOLI

Chilli & garlic

6.00

ROCKET & PARMESAN SALAD

6.00

ROAST POTATOES

6.00

PEAS & PANCETTA

6.00

CAPRESE SALAD

6.00

COURGETTE FRIES

6.00



HOUSE SALAD

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.

 Vegetarian  Vegan  Lighter Bites

SUNDAY ROAST

Available Sundays from 12pm

POLLO Herb roasted 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 | Bone Marrow Gravy | Yorkshire Pudding

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

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 Vegetarian  Vegan

Allergens
& Calories
Scan this code



WF Core Roast AW25