

# 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

5.25

### TENDERSTEM BROCCOLI

Chilli & garlic

5.50

### ROCKET & PARMESAN SALAD

5.50

### ROAST POTATOES

5.25

### PEAS & PANCETTA

5.50

### CAPRESE SALAD

5.50

### COURGETTE FRIES

5.50

### HOUSE SALAD

5.50

### CAESAR SALAD

5.50

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

<b>POLLO</b> Herb roasted chicken	21.50
<b>MANZO</b> Roasted beef rump, served pink or well done	24.00
<b>PORCHETTA</b> Slow roasted pork belly, rosemary, garlic & sage	22.50
<b>VEGANO</b>  Mixed nut roast	20.50
<b>SHARING FEAST</b> Our beef, chicken & porchetta served together to share, with all the trimmings	55.00
<b>TRIMMINGS INCLUDED</b> 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  
11.75 175ml  
43.50 bottle

### - RED -

**PÈPPOLI CHIANTI  
CLASSICO**  
Antinori / Tuscany  
13.50 175ml  
53.00 bottle

### - ROSÉ -

**GIARDINO  
ROSATO**  
Santa Cristina / Tuscany  
10.75 175ml  
38.00 bottle

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 Vegetarian  Vegan

Allergens  
& Calories  
Scan this code



WF NH Roast AW25