

# LIGHT BITES

<b>OLIVE &amp; FOCACCIA</b> (Vg) 10.00 Pitted Gordal olives marinated with guindilla chillies, served with freshly baked focaccia	<b>ARANCINI</b> (V) 13.00 Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise
<b>BRUSCHETTA CLASSICA</b> (Vg) 11.50 Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil	<b>CARPACCIO</b> 17.00 Thinly sliced raw beef, Venetian dressing, rocket & Parmesan Reggiano salad
<b>CALAMARI</b> 14.00 Crispy fried squid, chilli & lemon mayonnaise	

# MAINS

<b>PENNE ARRABBIATA</b> (Vg) 18.00 Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	<b>CAESAR SALAD</b> 20.50 Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons <small>A light Caesar dressing is available on request</small>
<b>MAFALDE AL RAGU</b> 20.50 Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil	<b>SPIEDINI DI PESCE</b> 23.00 Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon
<b>PIZZA MARGHERITA</b> (V) 16.50 Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	<b>PICCOLINO BURGER</b> 20.00 Beef patty, brioche bun, spicy burger sauce, tomato relish, American cheese, lettuce, tomato, onion, gherkin & fries
<b>PIZZA DIAVOLA</b> 20.00 Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	<b>ANATRA</b> 30.50 Slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata
<b>CLUB SANDWICH</b> 17.50 Grilled chicken breast, smoked bacon, St. Ewe free range eggs, lettuce, tomato, mayonnaise & fries	<b>DRY-AGED SIRLOIN 275G</b> 36.00 Cotswolds & West Country   British Isles Heritage Breeds
<b>TRICOLORE SALAD</b> (V) 18.00 Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil	

# SIDES

<b>FRIES</b> (Vg) 6.50 Add truffle & Pecorino 2.00	<b>ROCKET &amp; PARMESAN</b> 6.50 With vinaigrette
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# DESSERT

<b>SEMIFREDDO</b> (V) 11.00 Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries	<b>TIRAMISU</b> 11.50 Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder
<b>BOMBOLONI</b> (V) 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.

(V) Vegetarian (Vg) Vegan

Allergens  
& Calories  
Scan this code





# PICCOLINO

ROOM SERVICE DAY MENU

Available from 12pm - 10.45pm