

Signature Italiana

A tasting menu of Italian favourites, capturing the dishes
that define Piccolino.

2 COURSES FOR 25.00

Antipasti

BRUSCHETTA CLASSICA

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

ARANCINI

Crispy truffle & mushroom
risotto balls, mozzarella & truffle
mayonnaise

CALAMARI

Crispy fried squid, chilli &
lemon mayonnaise

BURRATA CON PESTO

Apulian creamy mozzarella, basil
pesto, semi dried tomatoes, extra
virgin olive oil
(£2.00 supplement)

Secondi

PIZZA MARGHERITA

Traditional Neapolitan recipe,
tomato, mozzarella & fresh basil

SPAGHETTI CARBONARA

Free range eggs, guanciale
& Pecorino Romano

TAGLIATELLE BOLOGNESE

Slow cooked beef ragù, tomato
& fresh basil

PENNE ARRABBIATA

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

LASAGNE AL WAGYU

25 layers of slow-cooked Wagyu
beef, truffle, béchamel, tomato
& fresh basil
(£2.00 supplement)

Sunday Roast

Only available on Sundays | £2.00 Supplement

POLLO

Herb roasted chicken

VEGANO

Mixed nut roast

MANZO

Roasted beef rump, served
pink or well done

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

 Vegetarian  Vegan

CORE NH FSN APR26

Allergens
& Calories
Scan this code

