

piccolino

À La Carte






Welcome Home

Founded in Knutsford, Cheshire in 1999, Piccolino set out to bring the spirit of Italy to the heart of the neighbourhood.

From our first trattoria to a collection of restaurants across the UK, our approach remains the same - seasonal ingredients, time-honoured Italian cooking, and hospitality that makes every guest feel at home.

Today, we honour those traditions while serving Italian classics with a modern touch, always centred around the joy of sharing good food together.

Da Dividere FOR THE TABLE

OLIVE 	6.50	PANE ALL'AGLIO	
Pitted Gordal olives, marinated with guindilla chillies		Hand stretched garlic bread	
FOCACCIA 	6.50	Focaccia style - rosemary & sea salt 	7.50
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt		Tomato & fresh basil 	8.50
		Mozzarella & smoked provola cheese 	9.50
Fritto Misto Grande	34.00	Antipasto Misto	Small 16.75 Large 33.50
The classic seafood appetiser, lightly fried & served to share:		Our signature selection of Italian artisan salame & cheese:	
Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise, gem lettuce, chives & lemon dressing		Parma ham, Spianata Calabrese salame, bresaola, salame Napoli, buffalo mozzarella, Pecorino Romano, ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries	

Antipasti STARTERS

A celebration of Italy's diverse landscapes, from Venetian carpaccio and Sicilian arancini to Apulian burrata, showcasing the spirit of modern day Italian dining and the joy of sharing.

BRUSCHETTA CLASSICA 	10.00	CALAMARI	12.00
Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil		Crispy fried squid, chilli & lemon mayonnaise	
BRUSCHETTA GAMBERONI	14.50	BURRATA CON PESTO 	15.00
Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley		Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil	
PEPERONI GRIGLIATA 	11.00	CAPESANTE	16.50
Grilled red peppers, buffalo mozzarella, rocket, pine nuts		Pan-seared king scallops, salmoriglio sauce, creamy mashed potatoes, garlic spinach & crispy breadcrumbs	
ARANCINI 	11.00	FEGATINI CREMA	13.50
Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise		Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough	
CARPACCIO	15.75		
Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad			

Crudi RAW BAR

OSTRICHE	Six 19.50 Nine 28.50	TARTARE DI TONNO	16.00
Colchester rock oysters served with Amalfi lemon mignonette & tabasco		Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, pistachio, stracciatella, basil & parsley oil	

Tuscan Experience

DESIGNED TO SHARE

FROM 5PM ON THURSDAY UNTIL SUNDAY

Inspired by the rustic traditions of Tuscany, our dishes are finished with our Piccolino signature rub of smoked paprika, garlic and cayenne, then flame-cooked in our pizza oven. The intense heat and open flame bring depth, richness and unmistakable flavour.

BISTECCA ALLA FIORENTINA 1kg T-bone steak, dusted in our Piccolino signature rub, with a choice of one of our steak sauces	100.00	POLLO ARROSTO Whole roasted chicken, dusted in our Piccolino signature rub, with a choice of one of our sauces	60.00
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PAIR WITH	Bottle	PAIR WITH	175ml	Bottle
CHIANTI CLASSICO Gran Selezione, Badia a Passignano, Antinori	99.00	CHIANTI CLASSICO Peppoli, Antinori	14.00	54.00

TOMAHAWK 1kg bone-in ribeye steak, dusted in our Piccolino signature rub, with a choice of one of our steak sauces	100.00	BRANZINO ARROSTO Whole filleted sea bass roasted with lemon, thyme & rosemary, with a choice of gremolata or salsa verde	60.00
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PAIR WITH	Bottle	PAIR WITH	175ml	Bottle
BRUNELLO DI MONTALCINO Le Macioche, Famiglia Cotarella	86.00	VERNACCIA DI SAN GIMIGNANO Isola Bianca, Teruzzi	10.50	39.00

CARRE D'AGNELLO Roasted rack of lamb dusted in our Piccolino signature rub, with a choice of one of our steak sauces	65.00		
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PAIR WITH	Bottle		
VINO NOBILE DI MONTEPULCIANO La Braccasca	65.00		

All of these sharing dishes are served with rosemary & garlic roast potatoes & roasted seasonal vegetables.



Bistecca

STEAKS

From Tuscany's beloved Fiorentina to the best heritage cuts from the British Isles, our steaks bring together regional tradition and Italian simplicity at its finest.

SELECT
Served with fries and one of our freshly prepared sauces

DRY-AGED SIRLOIN 275G Cotswolds & West Country British Isles Heritage Breeds	37.00
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DRY-AGED RIBEYE 275G Cotswolds & West Country British Isles Heritage Breeds	38.00
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FILLET 225G West Country & County Amagh British Isles, Heritage Breeds	42.00
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SAUCES
Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde
Gremolata | Salsa Rosso

SHARING CUTS

CHATEAUBRIAND 450G West Country & County Amagh British Isles Heritage Breeds	Serves 2 42.50 Per Person
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The prized cut from the fillet, deliciously soft & tender, served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

T-BONE FIORENTINA 1KG Cotswolds & West Country British Isles Heritage Breeds	Serves 2 50.00 Per Person
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The best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces

Terra

FROM THE LAND

From Lombardy to Veneto, these dishes draw on Northern Italy's rich culinary traditions, combining hearty, rustic comfort with elegant flavours.

POLLO ALLA GRIGLIA Marinated half chicken, lemon, rosemary, semi-dried tomatoes & rocket	25.95	POLLO AL TARTUFO Roast chicken breast, truffle gnocchi, mushroom & truffle cream	28.50
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FEGATO ALLA VENEZIANA Pan-fried calves liver, pancetta, onions, butter & sage, served with creamy mashed potato	28.95	PARMIGIANA  Fried layers of aubergine, tomato, smoked provola cheese & basil pesto	Small 11.00	Large 18.50
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VITELLO MILANESE 350g rose veal chop in a crispy breadcrumb coating, rocket, Parmigiano Reggiano & lemon	48.00
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Mare

FROM THE SEA

From the crystal waters of the Amalfi Coast and Adriatic to the sun-kissed shores of Sicily and Sardinia, these dishes capture the freshness and vibrancy of Italy's coastal kitchens.


BRANZINO Whole sea bass, served off the bone, salsa per pesce, lemon & parsley	31.00	GAMBERONI Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted sourdough	30.95
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SPIEDINI DI PESCE Grilled seafood skewers; swordfish, scallops & prawns served with courgettes, basil, chilli & lemon	29.50	SOGLIOLA Whole Dover sole pan-fried, butter, capers, lemon & served with roast potatoes	55.00
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PESCE SPADA ALLA PUTTANESCA Grilled loin of swordfish, tomato, olive, chilli & anchovy sauce	28.00	Subject to seasonal availability
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Insalate

SALAD

CAESAR SALAD Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request	18.95	TRICOLORE  Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil	16.95
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Pasta & Risotto

Inspired by the pasta heartlands of Italy from Rome to Bologna, Puglia to Campania. Each dish celebrates regional tradition, craftsmanship, and the stories passed from kitchen to kitchen.

LINGUINE GAMBERONI King prawns, vine-ripened tomatoes, chilli & garlic butter	21.75	ORECCHIETTE CON SALSICCIA Small dome-shaped pasta, Neapolitan sausage ragù, spicy 'nduja, semi-dried tomatoes, matured Italian cheese, fresh basil & parsley	18.50
SPAGHETTI FRUTTI DI MARE Wild red king prawn, mussels, Palourde clams, calamari, white wine, tomato & chilli	23.95	SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano & flat leaf parsley	18.95
PENNE ARRABBIATA  Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	16.95		
TROFIE CON POLLO Short twisted pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts	18.95		
RISOTTO FUNGHI  Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	18.00		

GLUTEN FREE PASTA

Switch to an alternative spaghetti or penne. While we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.

Pasta Fresca FRESH PASTA

TAGLIOLINI AL TARTUFO 21.00 Fresh thin egg pasta, truffle & Parmesan sauce with freshly shaved truffle	MAFALDE AL RAGÙ 19.95 Thick ribbon shaped pasta, 24 hours low-cooked beef shin ragù, Parmigiano Reggiano & flat leaf parsley	RAVIOLI GRANCHIO 25.00 Hand-picked crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives
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Lasagne OVEN BAKED

CONTADINA  Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil	18.95	WAGYU 25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil	23.50
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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. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in-house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

 Vegetarian  Vegan


Allergens & Calories
Scan this code



Pizza Napoletana NEAPOLITAN PIZZA

Born in Naples and perfected across generations, our hand-stretched pizza honours Italy's most iconic dish, simple, balanced, and bursting with Neapolitan warmth.

Classica


DIAVOLA Tomato, spianata Calabrese spicy salame, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	18.00
MARGHERITA  Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	15.95
CAPRICCIOSA Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	16.95
CALZONE Folded pizza stuffed with tomato, Neapolitan sausage, 'nduja, mozzarella & roasted peppers	18.50

GLUTEN FREE BASE

While we cannot guarantee a 100% gluten free environment, any of our pizzas can be made using a 100% gluten free base.

*Excludes Calzone

Speciali

SPAGNA Tomato, mozzarella, chorizo, blue goat's cheese & hot honey	18.00
ZUCCHINE E TARTUFO  White base, soy truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil	16.50

HOUSE DIPS Hot Honey Confit Garlic Aioli Basil Pesto	3.00
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Sides

PATATINE FRITTE  Potato fries Add truffle & Pecorino 1.75	5.50	VERDURE  Broccoli, green beans, peas & basil	6.00
PATATE AL FORNO  Garlic & rosemary new season roast potatoes	6.00	PEPERONATA  Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	6.00
PURE DI PATATE  Mashed potato Add truffle 1.50	6.00	RUCOLA E PARMIGIANO Rocket & Parmesan salad, vinaigrette	6.00
ZUCCHINE FRITTE  Courgette fries	6.00	INSALATA MISTA  Italian leaves, lemon dressing, basil, red onion, chives	6.00
BROCCOLETTI  Tenderstem broccoli, chilli & garlic	6.00	CAPRESE  Vine-ripened tomatoes, buffalo mozzarella & basil	6.00
SPINACI  Garlic baby spinach	6.00	CAESAR CLASSICA Gem lettuce, Parmigiano Reggiano, anchovies, Caesar dressing & garlic sourdough croutons	6.00
PISELLI E PANCETTA Peas & pancetta	6.00		

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