

Light Bites

OLIVE & FOCACCIA (Vg) Pitted Gordal olives marinated with guindilla chillies, served with freshly baked focaccia	10.00	ARANCINI (V) Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise	13.00
BRUSCHETTA CLASSICA (Vg) Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil	11.50	CARPACCIO Thinly sliced raw beef, Venetian dressing, rocket & Parmesan Reggiano salad	17.25
CALAMARI Crispy fried squid, chilli & lemon mayonnaise	14.00		

Mains

PENNE ARRABBIATA (Vg) Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	19.00	CAESAR SALAD Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request	21.50
MAFALDE AL RAGU Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragu, parmesan, flat leaf parsley, extra virgin olive oil	23.50	SPIEDINI DI PESCE Grilled seafood skewers; swordfish, scallops & prawns served with courgettes, basil, chilli & lemon	23.00
PIZZA MARGHERITA (V) Traditional Neapolitan recipe, tomato, mozzarella & fresh basil	17.50	PICCOLINO BURGER Beef patty, brioche bun, spicy burger sauce, tomato relish, American cheese, lettuce, tomato, onion, gherkin & fries	20.00
PIZZA DIAVOLA Tomato, spianata Calabrese spicy salami, 'nduja, stracciatella, mozzarella, red chilli & flat leaf parsley	21.00	ANATRA Slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata	30.50
CLUB SANDWICH Grilled chicken breast, smoked bacon, St. Ewe free range eggs, lettuce, tomato, mayonnaise & fries	17.50	DRY-AGED SIRLOIN 275G Cotswolds & West Country British Isles Heritage Breeds	36.00
TRICOLORE SALAD (V) Buffalo mozzarella, heritage tomatoes, basil pesto, avocado & fresh basil	19.00		

Sides

FRIES (Vg) Add truffle & Pecorino 2.00	6.50	ROCKET & PARMESAN With vinaigrette	6.50
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Dessert

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

(V) Vegetarian (Vg) Vegan

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.

Allergens
& Calories
Scan this code



piccolino

Room Service Day Menu

Available from 12pm - 10.45pm