

A merry little  
*Christmas*  
at  
PICCOLINO



## CHRISTMAS AT PICCOLINO

No matter how you like to spend your festive season, with family, friends or work colleagues, check out our What's On Guide for fun for all the family including wreath making masterclasses, a visit from Father Christmas & more!  
Visit [Piccolino.events](http://Piccolino.events)

### HOW TO MAKE YOUR BOOKING

Go to [Piccolinorestaurants.com](http://Piccolinorestaurants.com) choose your restaurant, register your interest, and we'll be in touch. Parties of 7 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. This deposit will be deducted from the bill on the day.

Guests will also be asked to pre-order from one of our Festive Menus,\* using the form available on our website. Parties of fewer than 8 can order from any menu and no deposit or pre-order is required.

\*Christmas Menus are available from 8th November until 9th January & NYE Menu is available on the 31st December. Please note, we cannot guarantee your selected pre-order dishes.

### FESTIVE COCKTAILS

#### GETTIN' FIGGY WITH IT

Amaretto & French fig liqueur with pureed blackberries, pressed lemon, aromatic cherry bitters & egg white

#### VANILLA LAIKA

*(Also available without alcohol)*

Stolichnaya vanilla vodka with blackberry, apple, pear & pressed lemon

#### THE INFANTE

El Jimador Reposado Tequila & almond syrup with orange blossom water & pressed lime

#### XMAS TREE BRAMBLE

Raspberry & blackberry infused Bombay Sapphire gin with William Fox pine syrup & pressed lemon

#### MULLED WINE

Red wine warmed with festive spices

# FESTIVE LUNCH MENU

## 3 COURSES

*Available until 9<sup>th</sup> December, 12noon - 4pm*

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### **MINISTRONE CLASSICO**

Chunky vegetable, cavolo nero & bean soup,  
toasted ciabatta (Ve)

### **BRUSCHETTA CON PROSCIUTTO**

DOP Parma ham, buffalo ricotta, honey,  
walnuts, toasted ciabatta

### **CALAMARI FRITTI**

Crispy fried calamari, confit garlic mayonnaise, lemon

### **BRUSCHETTA AL POMODORO**

Classic tomato & basil, toasted ciabatta (Ve)

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### **TAGLIATELLE ALLA BOLOGNESE**

Slow cooked beef ragu, tomato, fresh basil

### **SCALOPPINE DI TACCHINO**

Turkey escalopes, mushrooms, white wine

### **GNOCCHI MARGHERITA**

Potato dumplings, tomato, Campania buffalo mozzarella,  
fresh basil (v)

### **BRANZINO**

Whole boneless sea bass, garlic, flat leaf Italian parsley, lemon

### **GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)**

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### **TORTA DI POLENTA AL LIMONE**

Lemon polenta cake, candied lemons, vanilla ice cream (v)

### **TIRAMISÚ**

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream, cocoa powder

### **GELATI**

Selection ice creams served with  
home baked hazelnut biscotti (v)

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## **ALLERGIES & INTOLERANCES**

**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. Detailed allergen information is available on request.**

A discretionary service charge will be added to your bill.

# FESTIVE PARTY MENU

## 3 COURSES

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### **PROSCIUTTO DI PARMA**

DOP Parma ham, buffalo ricotta, honey, walnuts,  
toasted ciabatta

### **BRUSCHETTA CON GAMBERONI**

King prawns, chilli & lemon, toasted ciabatta

### **MINISTRONE CLASSICO**

Chunky vegetable, cavolo nero & bean soup,  
toasted ciabatta (Ve)

### **CALAMARI FRITTI**

Crispy fried calamari, confit garlic mayonnaise, lemon

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### **BRANZINO**

Whole boneless sea bass, garlic,  
flat leaf Italian parsley, lemon

### **SCALOPPINE DI TACCHINO**

Turkey escalopes, mushrooms, white wine

### **RISOTTO FUNGHI**

Mushrooms, truffle, mascarpone (v)

### **ANATRA**

Crispy slow cooked duck, glazed apples,  
Valpolicella wine sauce

### **BISTECCA**

Aged 28 days, peppercorn sauce

**SIRLOIN STEAK** (225g) £1.50 supplement

**FILLET STEAK** (225g) £6.50 supplement

### **GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)**

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### **TORTA ALL' AMARENA**

Black cherry cheesecake, sour cherry sauce

### **TIRAMISÚ**

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream, cocoa powder

### **TORTINO AL CIOCCOLATO**

Warm chocolate fondant stuffed with chocolate truffles,  
vanilla ice cream (v)

### **FORMAGGI**

Gorgonzola, buffalo ricotta & pecorino cheese served  
with truffle honey, crostini, walnuts, mustard fruits

## FESTIVE À LA CARTE

Choose a minimum of 2 courses

### CAPELANTE

Isle of Man scallops, garlic, chilli, parsley

### CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing, rocket salad

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

### COSTINE

Hickory smoked barbecue pork ribs

### CALAMARI FRITTI

Crispy fried calamari, confit garlic mayonnaise, lemon

### MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup,  
toasted ciabatta (Ve)

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### ANATRA

Crispy slow cooked duck, glazed apples,  
Valpolicella wine sauce

### SALMONE

Baked salmon with creamed potatoes, cavolo nero,  
vermouth & basil sauce

### BRANZINO

Whole boneless sea bass, garlic,  
flat leaf Italian parsley, lemon

### BISTECCA

Aged 28 days

**SIRLOIN STEAK** (225g) **FILLET STEAK** (225g)

### RAVIOLI ZUCCA

Roast butternut squash, Amaretti biscuits, hazelnut, sage (v)

### SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms, white wine

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- **SIDES ORDERS** Available at an additional cost -

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### TORTA ALL' AMARENA

Black cherry cheesecake, sour cherry sauce

### CREMA CATALANA

Catalan style crème brûlée, baked hazelnut biscotti (v)

### TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles,  
vanilla ice cream (v)

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream, cocoa powder

### FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served  
with truffle honey, crostini, walnuts, mustard fruits

# FESTIVE PARTY MENU 2

## 4 COURSES

Add a wine pairing menu from £15 per person

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### OLIVE

Giant Apulian Cerignola olives (Ve)

### PANE ALL'AGLIO

Classic rosemary focaccia, ciabatta bread, Sardinian flatbread, grissini with pecorino & basil pesto (v)

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### CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing, rocket salad

### CAPESANTE

Isle of Man scallops, garlic, chilli, parsley

### FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts, toasted ciabatta

### RISOTTO FUNGHI

Mushrooms, truffle, mascarpone (v)

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### PESCE SPADA ALLA LIVORNESE

Pan-fried swordfish, tomatoes, capers, black olives

### SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms, white wine

### RAVIOLI ZUCCA

Roast butternut squash, Amaretti biscuits, hazelnut, sage (v)

### BISTECCA

Aged 28 days, peppercorn sauce

### SIRLOIN STEAK (225g)

**FILLET STEAK (225g) £5.50 supplement**

### **GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)**

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### CREMA CATALANA

Catalan style crème brûlée, raspberry sorbet (v)

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

### BOMBA AL CIOCCOLATO

Chocolate bomb, cherry, vanilla ice cream (v)

### FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts, mustard fruits

# NEW YEAR'S EVE 2021

## A GLASS OF FRANCIACORTA BRUT DOCG

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### CANAPÉ

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#### ARANCINI

Truffle, truffle mayonnaise

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### ANTIPASTI

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#### ANTIPASTI DI TERRA

Italian artisan cured meats, salami & cheeses

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### PRIMI

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#### RAVIOLI AI FUNGHI

Porcini mushroom ravioli, truffle,  
white wine butter sauce

#### RAVIOLI DI GRANCHIO

Hand-picked crab, chilli, lemon,  
basil & shellfish butter

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### SECONDI

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#### TOURNEDO ROSSINI (170g)

Beef fillet, Madeira wine sauce, truffle & toasted ciabatta

#### MISTO DI PESCE

Sea Bass, swordfish, prawns, garlic, chilli, parsley

#### RISOTTO ALLA ZUCCA

Butternut squash risotto, sage,  
pecorino butter

*All our main courses are served with garlic & rosemary roasted  
new potatoes & vegetables (v)*

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### DOLCE

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#### BOMBA AL CIOCCOLATO

Chocolate bomb, cherry,  
vanilla ice cream (v)

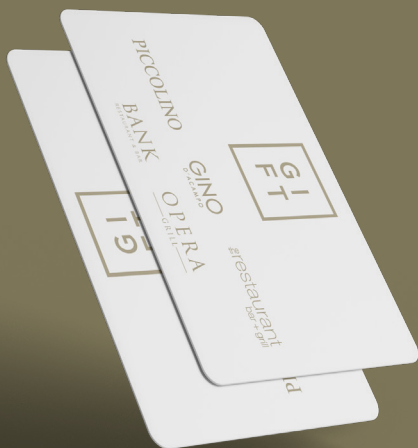
#### TORTA ALL' AMARENA

Black cherry cheesecake, sour cherry sauce

#### FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served  
with truffle honey, crostini, walnuts, mustard fruits

# GIVE THE PERFECT CHRISTMAS GIFT



Our Individual Restaurants Gift Cards  
come in multiples of £25 and can  
be used in any of our collection of  
restaurants.

Find out more at [Piccolino.gifts](https://www.piccolino.gifts)

**INDIVIDUAL**  
RESTAURANTS

OUR COLLECTION

the restaurant  
bar + grill

GINO  
D'ACAMPO



BANK  
RESTAURANT & BAR

OPERA  
GRILL