

SHARING DA DIVIDERE

OLIVE

6.50

Pitted Gordal olives, marinated with guindilla chillies

PANE ALL'AGLIO

Hand stretched garlic bread

Focaccia Style - Rosemary & Sea Salt 7.50

Tomato & Fresh Basil 8.50

Mozzarella & Smoked Provola Cheese 9.50

FOCACCIA

6.50

Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

FRITTO MISTO

31.00

The classic seafood appetiser, lightly fried & served to share: Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise, gem lettuce, chives & lemon dressing
mayonnaise gem lettuce, chives & lemon dressing

ANTIPASTO MISTO

Our signature selection of Italian artisan salami & cheese: Parma ham, Spianata Calabrese salami, salame Napoli, mozzarella di bufala, Pecorino Romano, ricotta. Freshly baked bread, balsamic onions, pickled hot peppers & caper berries

Small 16.50

Large 31.50

ANTIPASTI

BRUSCHETTA CLASSICA 10.00

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

BRUSCHETTA CON GAMBERONI 14.50

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

BURRATA AL PESTO 10.50

Apulian creamy mozzarella, basil pesto, semi dried tomatoes, fresh basil & extra virgin olive

ARANCINI 11.00

Crispy fried saffron & pea risotto balls, spicy ve-duja, mozzarella, chilli mayonnaise &

oil

matured Italian cheese

CALAMARI 12.00
Crispy fried squid, chilli & lemon mayonnaise

FEGATINA CREMA 13.00
A Piccolino favourite, chicken livers, marsala cream, grapes, pine nuts & sourdough

CAPELANTE 16.50
Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

CARPACCIO FASSONA 15.50
Thinly sliced raw Italian beef, Venetian dressing, rocket & Parmesan Reggiano salad

PEPERONI GRIGLIATI 11.00
Grilled red peppers, buffalo mozzarella, rocket, pine nuts

TARTARE DI TONNO 15.50
Sashimi grade tuna tartare, red pepper, semi-dried tomato, capers, stracciatella, basil & parsley oil

PASTA

Handcrafted using traditional Italian methods and all-natural ingredients, our fresh pasta delivers authentic flavour and marries perfectly with our sauces to provide a true artisan dining experience. Switch to an alternative spaghetti or penne. Gluten Free option available - while we cannot guarantee a 100% gluten free environment, the pasta is certified gluten free.

LINGUINE GAMBERONI 20.50

King prawns, vine-ripened tomatoes, chilli & garlic butter

LINGUINE VONGOLE 20.50

Fresh Palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic

TAGLIATELLE BOLOGNESE 17.50

Slow cooked beef ragù, tomato & fresh basil

SPAGHETTI CARBONARA 18.00

Free range egg, guanciale, Pecorino Romano & flat leaf parsley

SPAGHETTI FRUITTI DI MARE 23.50

Wild red king prawn, Scottish rope grown mussels, Palourde clams, calamari, tomato & chilli

PENNE ARRABBIATA 16.00

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

CASARECCE POLLO 18.50

Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

LASAGNE 18.00

Slow-cooked beef ragu, bechamel, tomato, matured Italian cheese & fresh basil

RAVIOLI GRANCHIO 25.00

Hand-picked Devonshire crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

RISOTTO FUNGHI 17.00

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley

PIZZA NAPOLETANA

We follow traditional methods when it comes to making our pizza, the very same techniques used in Naples, it's birthplace. It all starts with own recipe biga dough pioneered by our master baker and his skilled bakery team.

DIAVOLA 17.00

Tomato, spianata Calabrese spicy salami, 'nduja, stacciatella, mozzarella, red chilli & flat leaf parsley

MARGHERITA 15.00

Traditional Neapolitan recipe, tomato, mozzarella & fresh basil

CAPRICCIOSA 16.00

Tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives

CALZONE 17.50

Folded pizza stuffed with Neapolitan sausage, tomato, 'nduja, mozzarella & roasted peppers

AMALFITANA 17.00

Tomato, mozzarella, anchovies, capers, black olives, garlic & oregano

SPAGNA 17.00

San Marzano tomato, mozzarella, chorizo, blue goat's cheese & hot honey

RUSTICA 17.00

Tomato, grilled vegetables, vegan mozzarella, spicy ve-duja, basil

PROSCIUTTO CRUDO AL TARTUFO 18.00

White base, truffle cream, mozzarella, DOP Parma ham, rocket & Pecorino Romano

PIZZA SAUCES

HOT HONEY 2.00

CONFIT GARLIC AIOLI 2.00

BASIL PESTO 2.00

INSALATE

CAESAR 18.00

Chargrilled chicken, gem lettuce, Parmesan, pancetta, Caesar dressing, anchovies & garlic sourdough croutons

TRICOLORE 16.00

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

BISTECCA

We have built relationships with some of the finest producers from Italy, the British Isles, Australia and Argentina to enable us to source the very best breeds. We prepare the beef in our very own butchery to ensure only the finest quality steaks are served to your table.

SIRLOIN 275G 35.00
Angus & Hereford | Argentina | 28 day aged

RIBEYE 275G 36.00
Angus & Hereford | Argentina | 28 day aged

FILLET 225G 40.00
Angus & Hereford | British Isles | 21 day aged

GRAIN FED RIBEYE 350G 57.00
Black Angus | Australia | 40 day aged

BISTECCA SHARING CUTS

CHATEAUBRIAND
Angus & Hereford | County Armagh | British Isles
The prized cut from the fillet, deliciously soft & tender, served with roasted rosemary & garlic potatoes, grilled mediterranean vegetables & steak sauces
Serves 2 / Per Person 42.50

T-BONE FIORENTINA
Heritage Breeds | North Yorks | British Isles
T-Bone steak, the best of both worlds. Fillet & sirloin served with garlic & rosemary potatoes, mediterranean grilled vegetables & steak sauces
Serves 2 / Per Person 50.00

TERRA

Passionate about provenance, we visit Italy's diverse regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you classic Italian dishes.

POLLO AL LIMONE 23.50
Grilled chicken breast, lemon, rosemary, garlic & rocket

POLLO VALDOSTANA 26.00
Crispy breaded chicken filled with Parma ham & mozzarella cheese, served with peperonata & basil pesto

ANATRA 26.50

Crispy slow cooked duck leg, Mediterranean vegetable caponata, capers, garlic, lemon & parsley gremolata

FEGATO ALLA 28.00

VENEZIANA

Our take on a true Venetian classic. Pan-fried calves liver, pancetta, onions, butter & sage with creamy mashed potato

PARMIGIANA

Fried layers of aubergine, tomato, mozzarella, & basil pesto

Starter 11.50

Main 18.00

MARE

We go to great lengths to bring you truly amazing seafood, responsibly caught from sustainable sources. We've developed strong partnerships with independent suppliers, to ensure we get the best catch direct from their boats.

BRANZINO 30.00

Pan-fried sea bass, fried courgettes, mint, garlic and lemon sauce

GAMBERONI 30.00

Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted sourdough

SPIEDINI DI PESCE 30.00

Grilled seafood skewers, line-caught tuna, scallops, prawns, with courgette, basil, chilli & lemon

TONNO AL PISTACCHIO 30.00

Seared Yellowfin tuna, pistachio crust, slow-cooked peppers, capers, olives & pine nuts

SIDES

PATATINE FRITTE 5.50

Potato fries

PATATE AL FORNO 6.00

Garlic & rosemary new season roast potatoes

ZUCCHINE FRITTE 6.00

BROCCOLETTI 6.00

Courgette fries

Tenderstem broccoli, chilli & garlic

SPINACI 6.00

PISELLI E PANCETTA 6.00

Peas & pancetta

Garlic baby spinach

VERDURE GRIGLIATE 6.00

RUCOLA E PARMIGIANO 6.00

Rocket & Parmesan salad, vinaigrette

Grilled mediterranean vegetables, chilli,
balsamic vinegar

VERDURE 6.00

PEPERONATA 6.00

Broccoli, green beans, peas & basil

Slow cooked peppers, tomato, capers, Leccino
olives, pine nuts & flat leaf parsley

INSALATA MISTA 6.00

CAPRESE 6.00

Italian leaves, lemon dressing, basil, red onion,
chives

Vine-ripened tomatoes, buffalo mozzarella &
basil

CAESAR CLASSICA 6.00

Gem lettuce, Parmesan, anchovies, Caesar
dressing & garlic sourdough croutons

DESSERTS

BOMBOLONI 10.00

Italian doughnuts, raspberry & chocolate sauce

TORTINO AL
CIOCCOLATO 10.00

Warm chocolate fondant, chocolate sauce & vanilla ice cream

ZEPPOLE 10.00

Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce

PANNA COTTA 10.00

Vanilla set cream, summer berry compote, crushed amaretti biscuit

CIOCCOLATINI 6.50

Six handmade chocolate truffles flavoured with Frangelico

CREMA CAMELLATA 10.00

Baked caramel custard, rum poached prunes & vanilla cream

SEMIFREDDO 10.00

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses & hazelnut brittle & Amarena cherries

TIRAMISU 10.00

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

AFFOGATO 8.00

Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream

TEA & COFFEE

ESPRESSO

Small 3.50

Large 4.00

MACHIATO

Small 3.50

Large 4.00

CAPPUCCINO	4.50	CAFFE LATTE	4.50
FLAT WHITE	4.50	MOCHA	4.50
AMERICANO	4.00	SELECTION OF TEAS	3.50