

# Menu I

£25 per person

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## Primi

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**Zuppa del giorno.** Soup of the day

**Bruschetta con pomodoro.** Classic tomato, garlic & basil,  
toasted Tuscan bread (v)

**Calamari fritti.** Crispy fried squid, roast garlic mayonnaise & lemon

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## Secondi

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**Branzino con gremolata.** Whole boneless seabass, parsley, garlic & lemon

**Pollo funghi.** Roast chicken, gnocchi, mushrooms & garlic cream

**Lasagne al forno**

**Risotto Primavera.** Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens

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## Dolci

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**Tiramisù.** Sponge fingers, mascarpone, marsala & coffee liqueur (v)

**Panna cotta.** Vanilla cream, poached rhubarb (n)

**Gelato misto.** Selection of homemade ice creams (v) (n)

# PICCOLINO

All meat weights denoted are pre-cooked. (n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are vegetarian. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

## Menu 2

£35 per person

**Pane.** Freshly baked Tuscan, focaccia & carasau breads (v)

**Olive.** Marinated nocellara olives (v)

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### Primi

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**Asparagi alla griglia.** Grilled asparagus, soft poached egg,  
herb breadcrumbs & melted butter (v)

**Gamberoni aglio e olio.** Sauteed king prawns, chilli & garlic butter,  
toasted Tuscan bread

**Prosciutto e melone.** Parma ham & melon

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### Secondi

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**Spiedini di pesce.** Marinated & skewered king prawns, scallops & swordfish  
in oregano, chilli, fennel & lemon

**Anatra arrosto.** Crispy duck, honey roasted apples & Valpolicella wine sauce

**Tagliata di manzo.** Sliced 12oz ribeye steak, roast vine tomatoes,  
balsamic, rocket & parmesan

(A £2.00 supplement charge will apply)

**Risotto Primavera.** Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens

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### Dolci

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**Tiramisù.** Sponge fingers, mascarpone, marsala & coffee liqueur (v)

**Torta di limone.** Baked limoncello cheesecake, candied lemons (n) (v)

**Gelato misto.** Selection of homemade ice creams (v) (n)

# PICCOLINO

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# Menu 3

£45 per person

**Pane.** Freshly baked Tuscan, focaccia & carasau breads (v)

**Olive.** Marinated nocellara olives (v)

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## Primi

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**Bruschetta con funghi ripieni.** Baked field mushrooms, goat's cheese, spinach & basil pesto, toasted Tuscan bread (v) (n)

**Gamberoni aglio e olio.** Sauteed king prawns, chilli & garlic butter, toasted Tuscan bread

**Carpaccio.** Thinly sliced peppered beef fillet, rocket salad & parmesan shavings

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## Secondi

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**Merluzzo piccante.** Roast cod, spicy sausage, purple sprouting broccoli, chilli & garlic

**Pollo Valdostana.** Breaded & filled chicken, fontina cheese, ham & peperonata

**Filetto.** 8oz Fillet, simply grilled or with peppercorn sauce

**Risotto Primavera.** Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with  
garlic & rosemary roast potatoes, seasonal greens

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## Dolci

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**Crostata di lampone.** Warm raspberry & almond tart with vanilla ice cream (v) (n)

**Formaggio.** Artisan Italian cheese selection, toasted tuscan bread, caramelised red onion & balsamic chutney (n)

**Gelato misto.** Selection of homemade ice creams (v) (n)

Coffee & homemade chocolate truffles (n)

# PICCOLINO

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