

LET IT
GLOW

Piccolo
BY PICCOLINO

PRIVATE DINNER CHRISTMAS 2023

◆ AT ◆

PICCOLO MANCHESTER, ARADALE



INDULGE
THIS CHRISTMAS

EMBARK ON A CULINARY
JOURNEY THROUGH ITALY,
RIGHT IN THE HEART OF
MANCHESTER. FLUSHED BLUE
HUE THROUGHOUT MIMICS THE
TRANQUIL SEAS OF ITALY, BY
OOZING CLASS AND DECORUM
AT EVERY POINT. GET READY TO
INDULGE IN THE AUTHENTIC YET
MODERN ITALIAN CUISINE



THE VENUE

In the vibrant hustle of the buzzing streets of Manchester sits Piccolo, where delivering a world-class guest experience through Southern Italian food and culture comes second to none. Located in NEXT in the Arndale Centre right in the heart of Manchester, Piccolo by Piccolino boasts an open kitchen, cocktail bar, ceiling to floor windows.

The friendly team will transport you in style to experience the true taste of Italy, right here in the UK. The perfect spot for a variety of those up-and-coming events on the social calendar, whether it be fine-dining parties, or a more casual pizza masterclass, Piccolo brings style, class and glamour to modern Italian dining.



WORLD CLASS SERVICE

At Piccolo, we believe that hospitality is an art form, and we pride ourselves on providing excellent and world-renowned service. With an ethos of going above and beyond, our team are trained to provide a dining experience like no other. A young, Italian flare bustles throughout the dining spaces, and the unparalleled service is there to match. This venue is the perfect location for a range of large scale events and available for private hire. You can expect a dining experience that is both chic yet elegant, and a service that is nothing short of exceptional.





PERFECT CHRISTMAS PARTY

Our venue is the ultimate destination for those who demand nothing but the best. The cutting-edge design that flows throughout the venue is the perfect fusion of sophistication and versatility, making it ideal for any event. We know you'll settle for nothing short of perfection, and your dedicated Sales Manager will be with you every step of the way.

Our dedicated Sales Manager will endeavour to ensure that your event is perfectly planned. Whether they are recommending additional requirements to enhance your occasion, or abiding by everything that you desire, your event will be curated to perfection. May that be music, entertainment, or room decorations, you can guarantee an eclectic, yet refined space that will nurture and inspire your next event.



A PRIVATE VENUE DESIGNED FOR YOU

Available to private hire every day of the week, our stunning restaurant is the number one choice for your larger events including corporate parties, weddings and special birthday celebrations. We can accommodate up to 120 guests seated, or 200 guests standing in this incredibly versatile space.

LET US TAKE CARE OF YOU

Looking for a venue to host your Christmas Party? Our venue is the perfect solution. With the latest AV and projection facilities, and a top-of-the-range music system, our venue is designed to meet all your celebratory needs.

HOW TO MAKE YOUR BOOKING

For parties of 7 or less visit piccolorestaurants.co.uk.
For parties 8 or more complete the enquiry form and we'll be in touch.*

*Parties of 8 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. Parties of fewer than 8 can order from any menu and no deposit or pre-order is required.

GIVE THE PERFECT CHRISTMAS GIFT

Our Individual Restaurants Gift Cards are the perfect gift for Christmas & can be used in any of our collection of restaurants. Find out more at piccolorestaurants.co.uk

Festive Lunch

3 COURSE 37.50

❖ STARTERS ❖

FRITTATINA NAPOLETANA

Deep fried mac & cheese, smoked provola, Pecorino Romano, black pepper

CALAMARI

Courgette, red pepper & garlic mayonnaise

PASTA FAGIOLI ^V

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA CALABRESE

Buffalo mozzarella, spicy pork 'nduja, baby plum tomatoes & rocket, served on toasted ciabatta

BRUSCHETTA POMODORO ^{VG}

Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI CONTADINA ^{VG}

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

RAVIOLI MELANZANE ^V

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* ^{VG}

❖ DESSERTS ❖

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA ^V

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI ^V

Selection of award-winning ice cream & sorbet, hazelnut biscotti. Vegan flavours available.

Festive Dinner

3 COURSE £47.00

❖ STARTERS ❖

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes & anchovy

BRUSCHETTA POMODORO ^{VG}

Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

TRUFFLE ARANCINI ^V

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

RAVIOLI MELANZANE ^V

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

FILLET STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce *(£6.00 supplement)*

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI CONTADINA ^{VG}

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

Roast potatoes & seasonal vegetables for the table. *To share* ^{VG}

❖ DESSERTS ❖

BUDINO DI PANETTONE ^V

Italian-style bread & butter pudding, poached apricots, vanilla custard

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

TORTINO AL CIOCCOLATO ^V

Warm chocolate fondant, chocolate sauce & vanilla ice cream

GELATI ^V

Selection of award-winning ice cream & sorbet, hazelnut biscotti. *Vegan flavours available.*

Festive Cicchetti

30.50 PER PERSON

A SHARING FEAST, PERFECT FOR A DRINKS RECEPTION OR A CASUAL CHRISTMAS GET-TOGETHER

❖ ANTIPASTI ❖

TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

ARANCINI

Sicilian crispy risotto balls
Carbonara - mozzarella & pork cheek guanciale
Truffle - mozzarella & truffle mayonnaise ^V

GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di Parma & basil pesto

❖ PINZA ❖

MARGHERITA ^V

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella, chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella & crispy olives

ORTOLANA ^{VG}

White base, tomatoes, spicy ve-duja, vegan mozzarella-style cheese, basil

❖ CICCETTI ❖

SEAFOOD SKEWERS

Line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Parmesan

POLPETTE DI MELANZANE ^V

Aubergine & mozzarella fritters

❖ DESSERT ❖

BOMBOLONI ^V

Mini Italian doughnuts

Drinks Package

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata

Red: Nero d'Avola Serenata

Rosé: Morador Rosado

PACKAGE TWO 95.00

White: Sauvignon Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Puntì Neri

PACKAGE THREE 130.00

White: Gavi Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château D'esclans, Whispering Angel

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

1x Malfy Limone, Hendrick's, Roku, Jack Daniel's, Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00

Select two mixers from our soft drink range
(Red Bull - 18 supplement)

1x Cazcabel coffee liqueur, Jägermeister, El Jimador Tequila 110.00

Designed to be drunk neat



YOUR
FESTIVE VENUE

EMBODYING 'LA DOLCE VITA'
– THE SWEET LIFE, PICCOLO
CHANNELS A TOUCH OF 1960'S
HIGH SOCIETY GLAMOUR,
AND MIXES IT WITH THE
PERFECT TOUCH OF THE
ITALIAN EXPERIENCE.



ENQUIRE NOW

Enquire today and let us take care of you. Not only will you have your own personal concierge event planner, but to make your party extra special, for parties of 8+ guests, we will also offer an arrival drink on us and the booker dines for free.*

SCAN CODE
TO ENQUIRE

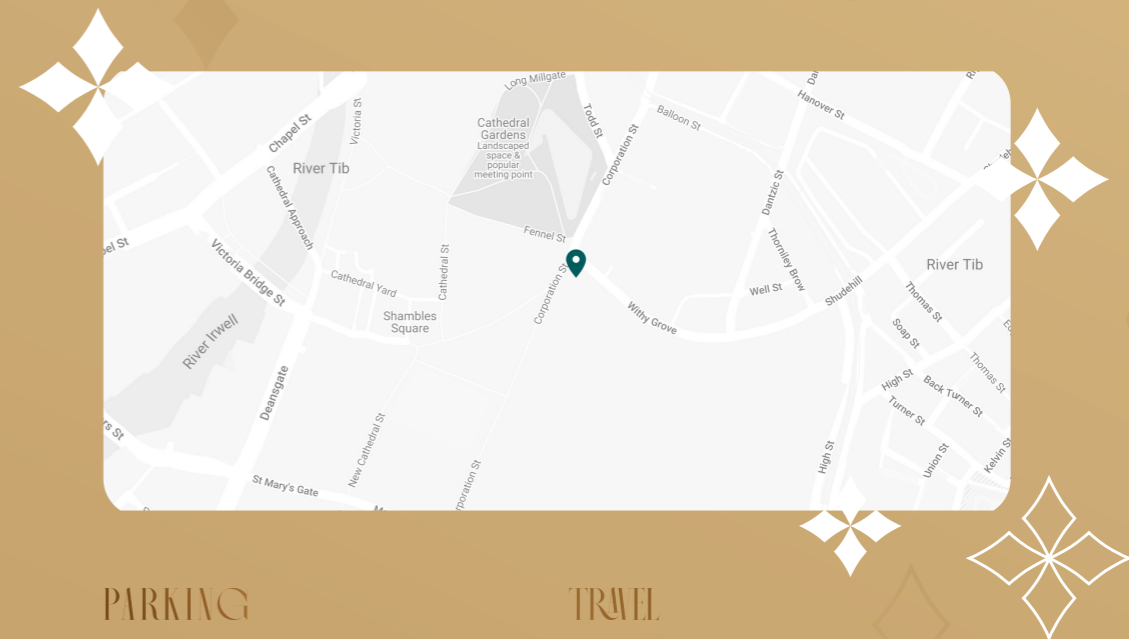


piccolorestaurants.co.uk

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NEXT, Arndale Centre, 100 Corporation Street,
Manchester, M4 3AJ



PARKING

Arndale Car Park |
Printworks Car Park |
Deansgate Car Park

TRAVEL

Nearest station: Victoria
Station | Piccadilly Station |

Nearest Metrolink stations:
Exchange Square | Market
Street

*For reservations between Monday 27 November – Thursday 7 December 2023 only. Arrival drink for the party consists of one glass of prosecco or bottle of Peroni for each party member. Must be over the age of 18. Diner must dine off the set menu with no substitutions to receive free.