

PICCOLINO

PRIVATE DIVING CURISTMAS 2023 + AT + PIOCOLINO IME



NDULGE THIS CHRISTMAS

PICCOLINO EMBODIES ITALIAN **REFINEMENT AND LUXURY, BY OFFERING AN UNFORGETTABLE DINING EXPERIENCE. FROM** METICULOUSLY PREPARED MODERNISED ITALIAN DISHES, TO THE EXCEPTIONAL SERVICE AND ATTENTION TO DETAIL, WE STRIVE TO MAKE EVERY VISIT TO PICCOLINO A TRULY INDULGENT **EXPERIENCE**



Piccolino Hale located on Ashley Road proudly boasts an open kitchen, wine boutique, Prosecco & cocktail bar, an all-weather terrace, and a Private Dining Room - a space for every mood and occasion.

The private event space has been curated to cater to any Meetings, Corporate lunches, Dinners, Wedding's, Christenings, Birthday Celebrations, Baby Showers and much more; and whether you're hosting a business meeting, a lunch with friends, or a wedding celebration; Piccolino Hale is truly exquisite. The restaurant is ideally located just minutes from Hale train station and features luxurious, refined interiors exuding Italian chic in every breath-taking glance.

Step into the Private Dining Room, and you'll be hit with the pure elegance of Tiffany blue hue seating arrangements paired with silver centrepiece accents, whitewashed wooden walls and floors and access to fully stocked wine, Prosecco, and champagne cabinets.

THE VENUE







* WORLD CLASS * SERVICE

Piccolino is dedicated to providing world-class service that goes above and beyond for our guests. Whether you are dining with us or hosting a private event, we understand that every moment counts, and we strive to make each experience truly exceptional. Our staff are trained to anticipate your every need, no matter how big or small, and to do everything in their power to ensure your complete satisfaction. Our commitment to service is unparalleled, and your very own Sales Manager will be waiting to deliver a level of hospitality that is second to none. Whether you're looking for a romantic dinner, a business event, or a classic soiree, we will make sure that every detail is perfect and that all your expectations are exceeded.





**PERFECT CHRISTMAS PARTY

Piccolino's event space is the epitome of refined luxury, which provides an idyllic setting for any occasion. Immerse yourself in the world of unparalleled elegance, whilst we provide you with an event space like you have never seen. Whether you're looking for a quieter, serene space to host a special family affair, or looking for a large opulent room to celebrate, Piccolino is here with its highly skilled professionals to offer a bespoke service.

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 DINING ROOM DESIGNED FOR YOU

Piccolino Hale's stunning Private Dining Room is available both day and night, and is perfect for a plethora of event needs. With seating for up to 14 guests, AV and projection facilities, including a built-in screen, the Private Dining Room is the one stop for your presentations, or even intimate lunches. Perch yourself upon the blue-hued chairs, and be ready to host a range of events, even down to those less formal affairs.

HOW TO MAKE YOUR BOOKING

GIVE THE PERFECT **CHRISTMAS GIFT**

* LET US TAKE CARE OF YOU



FESTIVE LUNCH

*

3 COURSES 38.00

✤ PRIMI ◆

ARANCINA () Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

PASTA E FAGIOLI ⊙ Pasta & bean soup, chilli & fried crosti

CALAMARI FRITTI Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO @ Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

FEGATINI ALLA UMBRA Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

* SECONDI *

TACCHINO ARROSTO Roast turkey, chestnut mash & wild mushroom sauce

GNOCCHI ALLA CONTADINA @ Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

BISTECCA DI MANZO 225G sirloin steak & peppercorn sauce

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

RISOTTO AI FUNGHI PORCINI ⊚ Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share 🔞

* DOLCI *

CREMA CARAMELLATA 🕅 Baked caramel custard, Prosecco poached prunes & vanilla cream

BUDINO DI PANETTONE 🕥 Italian-style bread & butter pudding, poached apricots, vanilla custard

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

GELATI ⊙ Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

FESTIVE DINNER

3 COURSES 49.00

* PRIMI *

BRUSCHETTA CON GAMBERONI King prawns, chilli & lemon on toasted ciabatta

COSTINE Hickory smoked barbecue pork ribs

PARMIGIANA SCOMPOSTA ⊙ Fried layers of aubergine, tomato, mozzarella, & basil pesto

> BURRATA Valnut pesto, speck ham & toasted focaccia

BRUSCHETTA AL POMODORO @ Vine ripened tomatoes, garlic, oregano & fresh basi on toasted ciabatta

* SECONDI *

TACCHINO ARROSTO Roast turkey, chestnut mash & wild mushroom sauce

> BISTECCA DI MANZO 225G sirloin steak & peppercorn sauce

> FILETTO DI MANZO 225G fillet steak & peppercorn sauce (£6 supplement)

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

RAVIOLI ALLE MELANZANE ⊙ Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share @

* DOLCI *

TORTINO AL CIOCCOLATO 🕥 Warm chocolate fondant, chocolate sauce & vanilla ice cream

ZEPPOLE ⊙ Soft choux bun, vanilla cream, Nutella ice cream, hazelnut brittle & chocolate sauce

BUDINO DI PANETTONE () talian-style bread & butter pudding, poached apricots vanilla custard

CELATI Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

🕐 vegetarian 🛛 🔞 vegan

FESTIVE CICCHETTI

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

30.50 PER PERSON

* ANTIPASTI *

SALUMI E FORMAGGI talian artisan cured meats, salami & cheeses

ARANCINI ALLA CARBONARA Crispy risotto balls, mozzarella. guanciale & Pecorino cheese sauce

ARANCINI AL TARTUFO 🕥 Crispy truffle risotto balls, smoked provola & Italian cheese sauce

GRISSINI CON PROSCIUTTO tic cheesy breadsticks, DOP Parma Ham, basil pesto

* PINZA *

Hand pressed Italian flatbread

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

CAPRICCIOSA estnut mushrooms, roast ham, mozzarella & crispy olives

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

* CICCHETTI *

SPIEDINI DI PESCE Grilled seafood skewers, line caught swordfish & king prawns

TAGLIATA DI MANZO Angus & Hereford sirloin steak, rocket, Pecorino Romano

> POLPETTE DI MELANZANE () Aubergine & mozzarella fritters

* DOLCI *

BOMBOLONI 🕥 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

₩INE

3 wines from each package, select any combination

PACKAGE ONE 75.00 White: Grillo Serenata, Casa Girelli Red: Nero d'Avola Serenata, Casa Girelli Rosé: Rosé Di Casa Mia, Colderove

PACKAGE TWO 95.00

White: Sauvignon Blanc Tordelcolle Red: Montepulciano d'Abruzzo Degá Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Del Comune Di Gavi DOCG La Soraia Red: Valpolicella Classico Superiore Ripasso Rosé: Château Hermitage St Martin iKon

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

Select two mixers from our soft drink range (Red Bull - 18.00 supplement)

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

Designed to be drank neat





PICCOLINO OFFERS A WARM AND INVITING ATMOSPHERE WITH ELEGANT DÉCOR, DELIGHTFULLY DIVERSE ITALIAN CUISINE, AND A CONVIVIAL ATMOSPHERE

YOUR

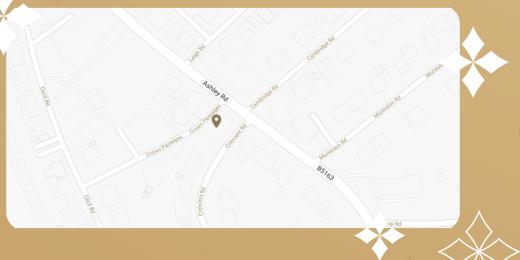
FESTIVE VENUE

VISITING THE REGIONS OF ITALY, AND MEETING THE PRODUCERS OF THE INGREDIENTS, PICCOLINO IS PROUD TO BRING PASSION TO THE FOREFRONT OF THE MENU THROUGH TASTE AND ADVENTURE.



ENQUIRE NOW

SCAN CODE TO ENQUIRE



PARKING



TRAVEL