

# FESTIVE LUNCH

3 COURSES 38.00

## ❖ PRIMI ❖

### ARANCINA (V)

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

### PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

### CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

### BRUSCHETTA AL POMODORO (VG)

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

### FEGATINI ALLA UMBRA

Chicken liver pate, burnt apple puree, red onion jam, fresh apple & toasted crostini

## ❖ SECONDI ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### GNOCCHI ALLA CONTADINA (VG)

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, chilli, endive & semi-dried tomatoes

### RISOTTO AI FUNGHI PORCINI (V)

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

Roast potatoes & seasonal vegetables, for the table to share (VG)

## ❖ DOLCI ❖

### CREMA CARAMELATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

### BUDINO DI PANETTONE (V)

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

### TIRAMISÚ

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

### GELATI (V)

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

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code



LET IT  
GLOW

PICCOLINO

# FESTIVE DINNER

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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

Walnut pesto, speck ham & toasted focaccia

### BRUSCHETTA AL POMODORO Ⓥⓖ

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

## ❖ SECONDI ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

### BISTECCA DI FILETTO

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 Ⓥ

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

### GELATI Ⓥ

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

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