

GROUP DINING MENU

PRIMI

BRUSCHETTA CLASSICA VG

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

CAPESANTE

Pan-seared king scallops, salmoriglio sauce, creamy mashed potatoes, garlic spinach & crispy breadcrumbs

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

BRUSCHETTA GAMBERONI

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

ARANCINI V

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

CARPACCIO

Thinly sliced raw beef, Venetian dressing, rocket & Parmesan Reggiano salad

BRUSCHETTA CON FUNGHI V

Toasted sourdough, wild & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley

SECONDI

PARMIGIANA V

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

POLLO ALLA GRIGLIA

Marinated half chicken, lemon, rosemary, semi-dried tomatoes & rocket

MAFALDE AL RAGÙ

Thick ribbon shaped pasta, 24 hour slow-cooked beef shin ragù, Parmigiano Reggiano & flat leaf parsley

DRY-AGED SIRLOIN 275G

Cotswolds & West Country
British Isles
Heritage Breeds
(£3.50 supplement)

FILLET 225G

West Country & County Amagh
British Isles
Heritage Breedss
(£5 supplement)

LASAGNE AL WAGYU

25 layers of slow-cooked Wagyu beef, truffle, béchamel, tomato & fresh basil (£3.50 supplement)

RAVIOLI GRANCHIO

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

BRANZINO

Whole sea bass, served off the bone, salsa per pesce, lemon & parsley (£2.50 supplement)

SIDES

FRIES VG

ROAST POTATOES VG

COURGETTE FRIES V

TENDERSTEM BROCCOLI VG

GARLIC BABY SPINACH V

PEAS & PANCIETTA

MASH POTATO V

Add truffle 1.50

HOUSE SALAD VG

STEAK SAUCE

DOLCI

BOMBOLONI V

Italian doughnuts, raspberry & chocolate sauce

CREMA CARAMELLATA V

Baked caramel custard, rum poached prunes & vanilla cream

TORTINO AL CIOCCOLATO V

Warm chocolate fondant, chocolate sauce & vanilla ice cream

SEMIFREDDO V

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

TIRAMISÙ

Homemade Tiramisu made with espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

ICE CREAM / SORBET

Selection of award-winning ice cream

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



FlagLDN AW25

PICCOLINO

GROUP DINING