

# GROUP DINING MENU

## PRIMI

### BRUSCHETTA CLASSICA

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

### BRUSCHETTA GAMBERONI

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

### CAPESANTE

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

### ARANCINI

Crispy truffle & mushroom risotto balls, mozzarella & truffle mayonnaise

### CARPACCIO

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

### CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

### BRUSCHETTA CON FUNGHI

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

## SECONDI

### PARMIGIANA

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 Breeds  
(£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

### ROAST POTATOES

### COURGETTE FRIES

### TENDERSTEM BROCCOLI

### GARLIC BABY SPINACH

### PEAS & PANCETTA

### MASH POTATO

Add truffle 1.50

### HOUSE SALAD

### STEAK SAUCE

## DOLCI

### BOMBOLONI

Italian doughnuts, raspberry & chocolate sauce

### TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### TIRAMISÙ

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

### CREMA CAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream



### SEMIFREDDO

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

### 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.

 Vegetarian  Vegan

Allergens  
& Calories  
Scan this code



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# PICCOLINO

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