

Pane e antipasti- Breads & sharing starters

Olive- Marinated nocellara olives (v) £3.50

Pane- Freshly baked Tuscan & foccacia breads (v) £3.50

Pane rustic- 'tear & share' garlic & rosemary bread, salsa verde (v) £4.15

Pane fino con pomodoro- Thin crust garlic bread with tomato (v) £4.65

Pane fino con formaggio- Thin crust garlic bread with mozzarella cheese £4.65

Antipasto misto- Parma ham & melon, fennel salami, bolognese arancini, peperonata, caprese salad, nocellara olives, roast mushrooms, goats cheese & spinach (n) £15.50

Primi e cicchetti- Starters & small dishes

Ribollita- Tuscan cabbage & bean soup (v) £5.00

Calamari fritti- Crispy fried squid, roast garlic mayonnaise & lemon £6.75

Carpaccio- Thinly sliced peppered beef fillet, rocket salad & parmesan shavings £8.95

Prosciutto e melone- Parma ham & melon £7.75

Bruschetta con pomodoro- Classic tomato, garlic & basil, toasted Tuscan bread (v) £5.15

Asparagi alla griglia- Grilled asparagus, soft poached egg, herb breadcrumbs & melted butter (v) £7.50

Gamberoni aglio e olio- Sautéed king prawns, chilli & garlic butter, toasted Tuscan bread £8.25

Fritto misto- Crispy fried squid, king prawn, asparagus, roast garlic mayonnaise & lemon £7.50/£11.25

Bruschetta con funghi ripieni- Baked field mushrooms, goat's cheese, spinach & basil pesto, toasted Tuscan bread (v) (n) £7.25

Fegato alla crema- Sautéed chicken livers cooked in marsala cream, grapes & pine nuts (n) £7.25

Insalate- Salads

Caprese- Vine tomato, buffalo mozzarella & basil £7.25/£11.25

Cesare con pollo- Classic Caesar, chargrilled chicken, cos lettuce, parmesan, garlic croutons, crispy pancetta & anchovies (optional) £7.00/£10.50

Spinaci e pancetta- Spinach, avocado, garlic croutons, crispy pancetta & grain mustard dressing £6.25/£10.25

Pasta

Fusilli al salmone- Smoked salmon, peas, asparagus, lemon & herb mascarpone £11.25

Linguine ai gamberetti- Sautéed king prawns, chilli, garlic & parsley £11.95

Trofiette con pollo- Chargrilled chicken, seasonal vegetables, parmesan cream & pine nuts (n) £10.75

Rigatoni con polpette- Braised meatballs & tomato sauce (n) £9.75

Rigatoni con manzo e porcini- Slow-cooked beef & porcini mushroom ragu £10.50

Spaghetti alla napoletana- Tomato, garlic & basil (v) £8.50

Spaghetti alla bolognese- Slow-cooked beef & tomato ragu £9.50

Spaghetti alla carbonara- Crispy pancetta, parmesan cream & soft poached egg £9.75

Penne all'arrabbiata- Spicy sausage, roast red pepper, tomato & chilli sauce £9.95

Penne con funghi- Mushrooms, crumbled goats cheese, spinach & basil pesto (n) (v) £10.00

Lasagne al forno £10.25

Risotto

Funghi- Mushrooms, garlic & parsley (v) £6.75/£10.50

Frutti di mare- King prawns, mussels, squid & saffron £6.95/£10.95

Zucca arrosto- Roast pumpkin, crispy pancetta & gorgonzola cheese £6.95/£10.95

Caprino e pomodoro- Goats cheese, tomato & rosemary (v) £6.75/£10.75

Pizza fina e calzone- Thin crust pizza & calzone

Margherita- Mozzarella, tomato & basil (v) £7.25

Piccante- Spicy sausage, mozzarella, tomato, red pepper & chilli £8.95

Pollo parmigiano- Chargrilled chicken, buffalo mozzarella, tomato, torn basil & parmesan shavings £10.25

Quattro stagioni- Parma ham, buffalo mozzarella & basil, mushrooms, tomato, roasted peppers £9.75

Rustica- Roast Mediterranean vegetables, goats cheese, rocket & parmesan shavings £10.25

Fiorentina- Spinach, mozzarella, fontina cheese & egg £9.25

Calzone- folded pizza, spicy sausage, mozzarella, tomato, red pepper & chilli £9.50

Pesce- Fish

Pesce del giorno- Fish of the day at market price

Branzino con gremolata- Whole boneless seabass, parsley, garlic & lemon £17.50

Spiedini di pesce- Marinated & skewered king prawns, scallops & salmon in oregano, chilli & lemon £17.95

Pescespada alla milanese- Pan-fried breaded swordfish, puttanesca sauce & lemon £16.50

Merluzzo piccante- Roast cod, spicy sausage, purple sprouting broccoli, chilli & garlic £17.95

Carne- Meat and poultry

Agnello alla 'cacciatora'- Braised lamb shank, 'hunters style', mushrooms, black olives, tomato & rosemary £16.50

Anatra arrosto- Crispy duck, honey roasted apples & valpolicella wine sauce £15.25

Vitello alla milanese- Pan-fried, breaded veal escalope, spaghetti, tomato & basil £17.75

Pollo funghi- Roast chicken, gnocchi, mushrooms & garlic cream £15.75

Pollo valdostana- Breaded & filled chicken, fontina cheese, ham & roasted sweet peppers £15.50

Fegato alla veneziana- Pan-fried calves liver, crispy pancetta, venetian onions & sage £16.95

Salsiccia 'Toscana' con fagioli- Tuscan sausages, tomato, cannellini & borlotti beans, crispy sage £12.95

Ferri- Charcoal grill

Our beef is naturally reared on selected farms and carefully matured for a minimum of 21 days

Bistecca con porcini- Grilled 8oz sirloin, crushed celeriac & porcini mushroom sauce £18.95

Tagliata di manzo- Sliced 10oz Rib-eye steak, roast tomatoes, balsamic, rocket & parmesan £19.95

Bistecca- 8oz Sirloin steak, simply grilled or with peppercorn sauce £18.95

Filetto- 8oz Fillet, simply grilled or with peppercorn sauce £22.95

Contorni- Side dishes

Mash £3.50

Garlic & rosemary roasted potatoes £3.50

Hand cut chips £3.50

Courgette 'fritti' £3.50

Tender stem broccoli, chilli & garlic £3.50

Buttered spinach £3.85

Seasonal greens & basil butter £3.85

Rocket & parmesan salad £3.85

House salad £3.85

PICCOLINO