

Piccolo

Italian
Restaurant
& Bar

Appetiser

Homemade Almond & celery soup.

Starters

Salmone Affumicato:

smoked salmon & prawn parcel served with avocado salsa.

Beef Carpaccio: Paper thin sliced beef lay on a bed of wild rocket & topped with parmesan shavings, drizzled with extra virgin olive oil & lemon juice

Halloumi: Halloumi dipped in a sesame seed breadcrumb, served with a crunchy leaf salad & beetroot dressing.

Fungi Ripieni: Portobello mushroom, filled with duck & pork pate.

Mains

Aragosta: Fresh lobster, served with al dente linguine in a brandy rose sauce.

Torre di Pollo: Chicken breast tower, with sundried tomatoes & mixed herbs, topped with piccolo sauce & served with sautéed potatoes.

Bistecca: Matured rib eye steak, served with pepper or mushroom sauce & side of sautéed potatoes & seasonal veg.

Ravioli Porcini: Giant ravioli stuffed with wild mushroom in a sage, sundried tomato & pecorino cheese butter.

Dessert

White chocolate & strawberry tiramisu

Pistachio Panacotta

Cannoli