

Inspired by Nonna. Built Around Family

PICCOLINI

Nocellara del Belice Olives VG GF	6
Homemade Focaccia VG Olive Oil, Modena Balsamic	6
Crisp Zucchini Fritti V Fennel Seed Yoghurt	9
Sicilian Arancini Beef Ragu, Mozzarella	1
Cheesy Garlic Bread V Chives, Mozzarella	0
Mozzarella Sticks V Napolitana sauce, Chives,	9
	9

STARTERS

Cheese & Cured Meats, Charcuterie <i>Focaccia, and a seasonal garnish</i>	2
Baked Camembert Quince jelly, Sourdough flat bread, Truffle	2
	6
Chicken Liver Parfait Onion Marmalade, Toasted Brioche	1
	3
Burrata Salad V GF Heritage Tomatoes, Basil, Shallot	2
Caesar Salad Parmesan, anchovies, garlic, croutons ADD Chicken Breast +5	1
	3
Fried Calamari GF	

SOURDOUGH PIZZA

Created with a sourdough mother over 60 years old, fermented for 48 hours, stretched by hand.

Bufala v 19 Tomato sauce, Buffalo mozzarella, Oregano, basil	Carni 25 Fior di latte mozzarella, sausage, pepperoni, guanciale, ham, oregano	Amatriciana 24 Mozzarella, pancetta, Nduja, red onions, Herbs
Vegetariana v 18 Fior di latte mozzarella, aubergine, mushroom, black olives, oregano	Guanciale & Funghi 24 White Base pizza, Mozzarella, mushrooms, Guanciale, Oregano	Parma 24 Mozzarella, Parma ham, rocket leaves, parmigiano, Olive oil
Calabrese 24 Fior di latte	Add Black Truffle	Puttanesca 16 mozzarella, aubergine

PASTA & MAINS

Our pasta is made fresh in house every day, using traditional techniques and the finest flour available.

Spaghetti Carbonara 20 Guanciale, Egg yolk, Parmesan, Black Pepper	28-Day Sirloin GF 35 Anchovy & Herb butter, Fries.	Tagliatelle Gamberi & Pesto 26 Black Tiger Prawns, Basil Pesto, Cherry Tomatoes.
Orecchiette Salsiccia 21 Semolina pasta, tomato sauce, sausage, tenderstem broccoli	Herb Crusted Bream Fillet 25 Crayfish & Courgette Tartar	Tagliatelle Cacio e Pepe 19 Pecorino & Black Pepper emulsion
		Chicken Milanese 26 Heritage Tomatoes

SIDES

French Fries 6
Rocket & Parmesan 6
Grilled Tenderstem & Garlic VG 8
Tomato & Shallot salad VG 8

FAMILY STYLE

The best moments around an Italian table are shared. Our Family Style Experience is a seasonal feast chosen by the chef, with a selection of nibbles, starters, pizza and sides, served as they're ready to encourage sharing, conversation and the simple joy of passing plates around the table.

Designed for 3–4 guests. As the menu is chosen by our chef, we're unable to cater for specific allergies. Best enjoyed by those who love good food and are happy to discover something new