



Reserved For
Christmas



piccolino



Classic Menu

AVAILABLE UNTIL 5PM

3 COURSES 45.00

Primi

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & pickled walnuts

FEGATINA CREMA

Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough

BEETROOT CARPACCIO

Salt-baked heritage beetroot, orange, hazelnut pesto & soy labneh

BRUSCHETTA CLASSICA

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

Secondi

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share 

TURKEY ARROSTO

Roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

FRITTER ALLA CAPONATA

Sweet & sour butternut squash, agrodolce onions, capers, olives, pine nuts, rosemary chickpea fritter & pistachio cranberry pesto

BISTECCA

Rump steak served with fries & peppercorn sauce

BRANZINO

Sea bass fillet, lemon & caper brown butter, parsley, roasted fennel & radicchio

RISOTTO FUNGHI

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil & flat leaf parsley
(Can be made Vegan)

Dolci

TIRAMISÙ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

TORTA CAPRESE

Dark chocolate & almond tart, icing sugar & vanilla cream

RICE PUDDING CON PERE

Italian-style rice pudding, mulled wine poached pear & hazelnuts

GELATI

Selection of award-winning ice cream
(Vegan flavours available on request)

Additional Sides

All sides 5.50 each

PIGS IN BLANKETS | MASHED POTATO  | TENDERSTEM BROCCOLI 
GARLIC BABY SPINACH  | PEAS & PANCETTA

Signature Menu

3 COURSES 54.00

Primi

COCKTAIL DI GAMBERI

Classic prawn cocktail with wild king prawn, cocktail sauce, lettuce, lemon & parsley

CARPACCIO TONNATO

Thinly sliced raw beef, creamy tuna-caper dressing, lemon, capers, spring onion & crisp black olive

POLENTA AI FUNGHI

Crispy polenta, marsala braised wild mushrooms, truffle & parsley

BURRATA CON ZUCCA

Apulian creamy mozzarella, sweet & sour butternut squash, pistachio & pomegranate

ARANCINI CACIO E PEPE

Crispy cheese & black pepper risotto balls, toasted black pepper mayonnaise & Pecorino Romano

BRUSCHETTA CLASSICA

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

Secondi

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share 

TURKEY ARROSTO

Roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

FRITTER ALLA CAPONATA

Sweet & sour butternut squash, agrodolce onions, capers, olives, pine nuts, rosemary chickpea fritter & pistachio cranberry pesto

BISTECCA FILETTO

Fillet steak served with fries & peppercorn sauce
(£5.00 supplement)

BRANZINO

Sea bass fillet, lemon & caper brown butter, parsley, roasted fennel & radicchio

RISOTTO FUNGHI

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley
(Can be made Vegan)

POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

RAVIOLI GRANCHIO

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

Dolci

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream

PANNA COTTA

Set vanilla cream, amaretti biscuit, spiced cherry & cranberry compote

RICE PUDDING CON PERE

Italian-style rice pudding, mulled wine poached pear & hazelnuts

SEMIFREDDO DI NATALE

Festive-spice & amaretto iced parfait, pomegranate, raspberry tuile & brandy caramel sauce

GELATI

Selection of award-winning ice cream
(Vegan flavours available on request)

Drinks Packages

Prosecco Packages

3 x Tempio Prosecco 110.00

3 x Prosecco Rosé Serena 120.00

Wine

Choose any 3 bottles of wine from each package

COLLECTION ONE 95.00

Trovati IGT Pinot Grigio

Montepulciano d'Abruzzo, Angelo

Sessola Pinot Grigio Rosé

COLLECTION TWO 115.00

Sauvignon Blanc, Mezzacorona

Giardino Rosato

Pinot Nero Mezzacorona

COLLECTION THREE 155.00

Gavi di Gavi La Meirana, Broglia

Antinori Pèppoli Chianti Classico

Whispering Angel Côtes de Provence

Beer / Cider

A selection of 12 beers or ciders, select from the following

Moretti 330ml 65.00

Peroni 330ml 65.00

Peroni Gran Riserva 330ml 70.00

Old Mout Berries & Cherries 500ml 70.00

Bulmers 500ml 70.00

Bottled Spirits

Includes 6 mixers

Belvedere Pure vodka 165.00

Hendrick's gin 140.00

Havana Club Cuban Spiced rum 145.00

Woodford Reserve Bourbon 150.00

Altos Plata Tequila 120.00

No & Low

3 x Steinbock 0% Sparkling Riesling 65.00

12 x Lucky Saint Lager 0.5% 60.00

12 x Lucky Saint Hazy IPA 0.5% 60.00

12 x Moretti Zero 60.00

6 x Non-Alc Hugo Spritz 35.00

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.

**Allergens
& Calories**
Scan this code



Festive26 NH/CORE