

BOTTOMLESS BRUNCH

PRIMI

Selection of the following to share for the table

OLIVE

Marinated Nocellara olives, garlic, parsley & chilli

ANTIPASTI DI MONTAGNA

Selection of Italian artisan salami & cheese served with balsamic onions, pickled hot peppers & caper berries

PANE DELLA CASA

Truffle focaccia, walnut sourdough, Sardinian flatbread & cheese grissini

SECONDI

Choice of one of the following

BRANZINO CON FRIARIELLI

Pan-fried sea bass, friarielli, vine ripened tomatoes, black olives, capers, parsley & oregano

INSALATA DI CAESAR

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

PIZZA DIAVOLA

Tomato, spicy salami, 'nduja, burrata cream, mozzarella, red chilli & flat leaf parsley

RISOTTO AI FUNGHI

Creamy arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley

SPAGHETTI CARBONARA

Free range egg, guanciale, Pecorino Romano, cream & flat leaf parsley

PIZZA ZUCCHINE AL TARTUFO

White base, truffle cream, courgette ribbons, vegan mozzarella-style cheese, chestnut mushrooms, chilli & basil

PENNE ALL'ARRABBIATA

Tomato, garlic, chilli & flat leaf parsley

SIDES

All sides 6.50 each

PATATINE FRITTE

Potato fries | Add truffle & Pecorino 1.75

BROCCOLETTI

Tenderstem broccoli, chilli & garlic

RUCOLA E PARMIGIANO

Rocket & Parmesan salad, vinaigrette

PATATE AL FORNO

Garlic & rosemary roast potatoes

VERDURE

Broccoli, green beans, peas & basil

INSALATA DELLA CASA

Mixed leaves, tomatoes, cucumber & vinaigrette

DESSERTS

Selection of the following to share for the table

TIRAMISÚ

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

CREMA CAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream

MOUSSE AL CIOCCOLATO

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

DRINKS

90 minutes of bottomless

PROSECCO

Caneva Extra Dry

BOTTLED BEER

Peroni Nastro Azzurro

APEROL SPRITZ

Prosecco with Aperol & soda

HAZELNUT ESPRESSO MARTINI

Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso


PORN STAR MARTINI

Absolut vanilla vodka with passion fruit, pineapple, lemon & a shot of Prosecco

CHAMPAGNE UPGRADE

CASTELNAU RESERVE BRUT
Additional 15.00

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.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



EXSQ W24

PICCOLINO
WINTER COLLECTION

BOTTOMLESS BRUNCH