



Caffè
-PICCOLO-

Christmas Menu Specials

Starters

Zuppa di Lenticchie invernali £6.95

Italian-style lentil soup with onion and celery. Serve with crusty bread

Burrata e Prosciutto con Melograno e Finocchio £8.95

Creamy burrata and thinly sliced prosciutto with rocket, fennel, and pomegranate seeds, drizzled with balsamic syrup

Arancini di Zucca e Mozzarella £8.95

Crispy risotto balls filled with roasted pumpkin and mozzarella served with a side of sage-infused marinara sauce for dipping

Insalata di Mare £9.25

A seafood platter with marinated octopus, shrimp, smoked salmon, and mussels. Serve with a drizzle of lemon and olive oil

Crostini con Funghi e Tartufi £7.25

Toasted crostini topped with sautéed mushrooms and a hint of truffle oil, garnished with fresh parsley

Main Courses

Bistecca in salsa di burro all'aglio £28.95

Grilled extra-mature ribeye steak, simply seasoned with salt and black pepper. Serve with a drizzle of garlic-herb butter and seasonal vegetables

Branzino al Sale e limone £24.95

Pan fried fresh fillets of sea bass in a salt crust to lock in moisture and flavour. Serve with a lemon-herb dressing and a side of seasonal vegetables

Pollo alla Grigila con Salsa di Pomodoro e Basilico £20.95

Grilled chicken breast with fresh tomato and basil sauce, garnished with grill cherry tomatoes and served with garlic-sauté potatoes

Filetto di Manzo al pepe verde intense £33.95

Extra-mature fillet steak, Grilled and served with a rich peppercorn sauce. Pair it with rosemary-sauté potatoes and grilled asparagus.

Filetto di Salmone alla Griglia £23.95

Grilled salmon fillet with a honey-mustard glaze and a side of sauté potatoes, roast cherry tomatoes and zucchini. Garnish with fresh dill

Pappardelle con straccetti di Manzo picante e Crema di Funghi £17.95

Pappardelle pasta with seared steak strips, garlic and mushroom in a creamy sauce finished with Parmigiano and parsley

Risotto ai Gamberoni e Zafferano £18.95

Creamy saffron Rissotto with king prawns, finished with fresh rocket and a hint of lemon zest

Dessert

Panettone Bread Pudding with Vanilla Sauce £7.95

Classic panettone transformed into a warm bread pudding, served with a vanilla custard sauce

A service charge of 10% will be added to your bill for parties of six or more.

For party's more than 10 people PRE-ORDERS FOR THE MENU SHOULD BE MADE 4 DAYS IN ADVANCE OF YOUR PARTY

ALLERGIES: there is a slight possibility that nut traces may be found in any dishes on our menu.

Please ask a member of staff if you have food allergies or intolerances.