

Menu

Evening

piccolo^o

Italian Bistro

Opening Hours:

Dinner: 5:00pm to 9:45pm

Wednesday-Sunday Dining In / Delivery

Please speak to a member of staff if you have any allergies or dietary requirements

(V) Vegetarian - (VG) Vegan - (GF) - Gluten Free - (H) Hot

(V*/VG*/GF*/H) - Can be made to suit your requirements through omission of certain elements, Please ensure that you specify when ordering, especially if allergy related. Otherwise, certain cheeses that some Vegetarians may prefer not to eat can be omitted

All our dishes are made fresh as soon as you order

119 Chanterlands Avenue, Hull, HU5 3TG

Tel: (01482) 34 24 54

Email: piccolo.bistro.hull@gmail.com

Website: www.piccoloitalianbistro.com

Please share your experience with us on our social media platforms

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Italian Bistro

Starters

	Small	Large
1. Antipasti di Italiano (GF*)	£9.45	£15.95
A selection of Italian cured meats accompanied by tomato caprese on crostini*, Parmigiana Reggiano, mixed leaves salad and walnut basil pesto sauce.		
2. Antipasti di Vegetale (VG*/GF*)	£7.95	£12.25
Grilled Mediterranean vegetable, tomato caprese on crostini* and Parmigiana Reggiano*, salad leaves and basil pesto.		
3. Bruschetta (V) All served on garlic croutons and salad leaves.	£7.95	
Pomodoro Caprese and basil pesto		
Goat's Cheese and Caramelised Red Onion		
4. Crispy Taquitos (2pcs per order)	£8.25	
Crispy taco shells, stuffed with avocado guacamole and garnished with a lime wedge.		
Vegetable and Seaweed (VG)		
Cocktail Prawns Marie Rose		
Spicy Beef and Sweet Peppers		
5. Zuppa del Giorno (VG*)	£5.95	
Green Verde / Creamy Shellfish* / Tomato and Basil.		
Soup of the day, served with grilled homemade bread.		
6. Arancini di Riso (V*)	£7.95	
Sicilian style fried rice balls stuffed with mozzarella cheese, served with either bolognese* or a light tomato sauce.		
7. Mushroom en Croute (V)	£7.95	
Sautéed wild mushroom in truffle oil, with soft poached egg served on crispy garlic crouton and coconut chilli essence dressing.		
8. Bread and Olives (VG/GF*)	£6.95	
Mixed olives marinated in citrus & herbs, served with grilled homemade bread.*		
9. Mozzarella Croquettes	£8.95	
Fried crunchy mozzarella sticks wrapped in Parma ham, beetroot purée, lime crème fraîche and herb oil.		
10. Insalata di Granchio (GF)	£9.95	
Smoked salmon & Cornish crab meat, with lemon mayonnaise, cucumber discs, pickled samphire and citrus powder.		
11. Fish Cakes	£9.95	
Three fish varieties in two cakes with creamed leek and red onion chutney.		
12. Gamberoni (GF*)	£10.95	
Pan roasted king prawns served with either a spicy tarragon sauce or a garlic chardonnay cream sauce, and grilled homemade bread*.		
13. Cozze (GF*)	£9.95	
Fresh mussels, pan-cooked then served with either spicy tarragon sauce or garlic chardonnay cream sauce, and grilled homemade bread*.		
14. Chicken Liver Pate	£6.95	
Smoked pancetta and chicken liver pate, with mixed leaves salad, toasted homemade bread and red wine reduction.		

Salad Meals

1. Chicken Salad (GF)	£13.95
Grilled chicken breast sliced with mixed leaf salad, roast peppers, smoked pancetta and basil pesto dressing.	
2. Goats Cheese Salad (V / GF)	£12.45
Warm goats cheese with candied walnuts, crispy leaves, roasted peppers and mixed olives with a balsamic & herb oil dressing.	
3. King Prawn Nicoise Salad (GF)	£14.95
Grilled king prawns, anchovies, potatoes, soft boiled egg, olives and mixed leaves, dressed with herb oil.	
5. Salmon Nicoise Salad (GF)	£14.95
Pan grilled Scott salmon, with salad leaves, fine beans, boiled egg and baby potatoes.	

Piccolo Special Dishes

Fresh ingredients prepared over our traditional British charcoal grill.

1. Luxurious Fillet Steak £35.95	Sirloin Steak £29.95
Our famous 10oz and 28-day matured premium fillet steak or sirloin steak served with salad leaves, a choice of a side and a sauce.	
2. Assortimento di Pesce (GF)	£29.95
Grilled sea bass, salmon, crunchy king prawns, shrimps, mussels, accompanied by grilled Mediterranean style vegetables, shellfish bisque sauce and pickled seaweed	
3. Branzino (GF)	£27.95
Steam baked fillets of sea bass, stuffed with lemongrass crab mousse, broccoli purée, herb crushed new potatoes and scented saffron velouté.	
4. Aquatic Halibut (GF)	£29.95
Pan griddled fillet of halibut, with spiced aubergine puy lentil & wilted spinach, butternut squash purée and cognac prawn bisque sauce.	
5. of Land and Sea (GF)	£39.95
Premium Yorkshire beef fillet with crunchy king prawns, celeriac & squid ink purée, anchovy potatoes, chardonnay garlic cream sauce and pickled samphire.	
6. Fileto Funghi Gratin (GF)	£35.95
Yorkshire beef tenderloin topped with wild chestnut mushroom, spinach leaves, beetroot purée, crispy new potatoes and veal jus.	
7. Fileto al Gorgonzola (GF)	£35.95
Yorkshire beef fillet topped with gorgonzola cheese, served with honey carrot purée, potato dauphinoise, shallot onion and red wine jus.	
8. Rainbow Rossini Fillet (GF)	£35.95
Grass-fed beef fillet topped with chicken liver parfait, wilted spinach & peppers, root vegetable purées and Madeira sauce.	
9. Agnello (GF)	£28.95
Pan-roasted rump of British lamb, with potato gratin, pea-mint purée, braised red cabbage and cinnamon rum & apricot jus.	
10. Cervo (GF)	£24.95
Pan-roasted tenderloin venison, with sautéed savoy cabbage and pancetta, cauliflower and blue cheese purée and gooseberry molasses red wine jus.	
11. Maiale (GF)	£24.95
Pork tenderloin roulade stuffed with citrus and sage, crispy pork belly, with pea-mint mash, carrot purée, cauliflower croquette and dark fruit cider jus.	
12. Anatra (GF)	£28.95
Pan roasted duck breast, confit duck leg with crushed chive and new potatoes, creamed leek and juniper berry red wine jus.	
13. Pollo ala Cream (GF)	£15.95
Charcoal grilled chicken breast, with chardonnay wine & a wild mushroom cream sauce, wilted spinach and a poached egg.	
14. Pollo ala Pepe	£15.95
Charcoal grilled chicken breast, with herb crushed potatoes, sautéed spinach leaves and a variety of three peppercorn sauces.	
15. Pollo Mediterranean (H* / GF)	£15.95
Charcoal grilled chicken breast, with mixed grilled vegetables, in a spicy* light tomato sauce.	
16. Pollo di Gamberoni (GF*)	£17.95
Charcoal grilled chicken breast, with king prawns, samphire, crushed new potatoes and a creamy lobster bisque.	
17. Piccolo Roulade di Pollo	£17.95
Chicken breast stuffed with Italian sausage & citrus, wrapped in smoked pancetta, with sautéed ribbon pasta and a Marsala cream veal bone jus.	
18. Stroganoff	
Beef Fillet £24.95 / Chicken £15.95 / Mushroom £13.95 (V / VG*)	
Strips of beef fillet / chicken / mushrooms cooked in a smoked paprika and brandy cream beef sauce* with basmati rice.	
19. Curry	
Shellfish £19.95 / Beef Fillet £24.95 / Chicken £15.95/	
Vegetable £13.95 (VG / GF)	
King prawns, mussels, crab / beef fillet strips / chicken breast strips / vegetables of the day in a Mediterranean spicy curry with basmati rice.	

Risotto

1. Frutti di Mare (GF)	£14.95
King prawns, crab meat and smoked salmon cooked in a spicy tomato & vermouth sauce and finished with a herb oil.	
2. Porcini (VG* / GF)	£12.45
Arborio rice cooked with mixed mushrooms, shiitake powder and a truffle oil drizzle.	
3. Giardino Primavera (GF / VG / V)	£12.95
Spring green risotto in a verde sauce, with avocado guacamole and field green oil.	
4. Pollo Speziato (GF)	£13.95
Risotto rice cooked with spiced chicken, spinach leaves, herb oil and shaved Parmigiano Reggiano.	
5. Granchio Nero (GF)	£14.95
Crab-meat and baby prawns in squid-ink risotto with mascarpone lime and herb oil	

Pasta Dishes

Please ask a member of our staff for our gluten free options.

1. Pappardelle di Cozze (H*)	£14.95
Sautéed strips of pasta with fresh mussels, king prawns, chilli flakes* and lemon oil.	
2. Rigatoni Vesuvio (H*)	£13.95
Pasta tubes with strips of beef fillet, chicken, pepperoni, chilli* & spinach in tomato sauce.	
3. Trofie con Vegetale (V)	£12.45
Short and thin twisted pasta, with grilled Mediterranean-style vegetables in a creamy walnut and basil pesto with crispy vegetable root.	
4. Lasagne	£12.95
Layers of fresh pasta with an Italian-style beef ragu, mozzarella and béchamel in ragu sauce.	
5. Pappardelle Bolognese	£11.95
Pasta strips with an Italian-style beef ragu and mushrooms.	
6. Pappardelle Pollo Funghi	£12.95
Wide pasta ribbon with chicken strips, broccoli, wild mushrooms, in a chardonnay cream sauce.	
7. Rigatoni Pollo e Gamberetti	£12.95
Pasta tubes with chicken strips and baby shrimps in a creamy shellfish sauce & crispy capers.	
8. Linguine Carbonara	£12.45
Pasta strips with smoked pancetta, in a creamy egg yolk Parmigiana Reggiano sauce.	
9. Pappardelle al Salmone	£13.95
Pasta ribbon, with salmon, shrimps, lemon zest and hint of chilli, in a dash of cream tomato sauce and crispy capers.	
10. Linguine Meatballs (H)	£11.95
Pasta strips with Italian-style meatballs, chilli flakes in light tomato vermouth sauce.	
11. Sicilian Rigatoni alla Noma (V)	£11.95
Pasta tubes cooked in vermouth tomato sauce, with capers, aubergine and a hint of chilli flakes.	
12. Pescatori di Pasta Nero	£24.95
Homemade black squid-inked pasta strips with pan fried fillet of sea bass, king prawns, crab meat, fresh mussels and a hint of chilli in a chardonnay butter sauce.	
13. Ravioli Amaretto (VG)	£15.95
Homemade pasta disc, filled with butternut squash and amaretto biscuits, beetroot purée and gooseberry molasses drizzle.	
14. Ravioli di Maiale	£14.95
Homemade ravioli pasta disc stuffed with pork tenderloin, in a chilli butter sauce with sliced prosciutto	
15. Ravioli di Ricotta Spinaci (V)	£14.95
Homemade soya-cheese & spinach ravioli, with a green verde sauce, candied walnuts and herb oil.	
16. Ravioli di Granchio	£18.95
Homemade pasta disc ravioli filled with crab meat and smoked salmon, cooked in a Pernod & shellfish bisque and sliced Parma ham	

Pizza

All of our pizzas are stone baked in our purpose built oven
Add Piccolo coleslaw to your pizza for **£1.50** supplement

1. Seafood	£14.95
Tomato, mozzarella, fresh mussels, king prawns, baby prawns, anchovies, chilli flakes, red onion and rocket leaves.	
2. Margarita (V)	£11.45
Tomato, mozzarella and oregano.	
3. Piccante (H)	£11.95
Tomato, mozzarella, pepperoni, chicken, red onions, chilli flakes and garlic oil.	
4. Pepperoni	£11.95
Tomato, mozzarella, pepperoni, red onions and oregano.	
5. Funghi Prosciutto	£11.95
Tomato, mozzarella, mushrooms, smoked sliced ham.	
6. Bolognese	£11.95
Tomato, mozzarella, mince meat, mushrooms, red onion and chilli flakes.	
7. Formaggio Capra (V / VG*)	£12.95
Tomato, mozzarella, goats cheese*, spinach, red onion, garlic oil and oregano.	
8. Calzone Vegetarian (V / VG*)	£11.95
Folded pizza filled with grilled Mediterranean vegetables, spinach, mozzarella* and tomato sauce.	
9. Calzone Meat	£12.95
Folded pizza filled with ham, pepperoni, mushrooms, red onions, spinach, mozzarella and tomato sauce.	
10. Chargrilled Vegetable (VG)	£11.95
Tomato, grilled courgette, aubergine, mixed peppers, red onions, chilli flakes, garlic oil and rocket salad.	
11. Prosciutto	£12.95
Tomato, mozzarella, cured Parma ham, rocket salad and shaved Parmesan & olive oil.	
12. Bianca	£14.95
Mozzarella, mascarpone, smoked salmon and crab-meat, hint of chilli, fresh tomato and rocket leaves.	
13. Tri Carne	£12.95
Tomato, mozzarella, salami, meatballs, chicken.	
14. Florentine	£11.95
Tomato, mozzarella, spinach leaves, red onion and a cracked egg.	
15. Pollo Funghi	£11.45
Tomato, mozzarella, Cajun spiced roast chicken, mushrooms and mixed olives.	
16. Pecorino (V)	£12.95
Tomato, and a selection of four cheeses, oregano and olive oil.	

Garlic Breads

1. Garlic bread plain. (VG)	£4.95
2. Garlic bread with tomato. (VG)	£5.95
3. Garlic bread with cheese.	£6.95
4. Garlic bread with tomato & pesto. (VG)	£6.95
5. Garlic bread with tomato, blue cheese, red onion and chilli flakes.	£6.95
6. Focaccia bread with fresh rosemary, olive oil and mixed olive. (VG)	£5.95

Side Dishes

1. Homemade Chunky Chips	£3.95
2. Seasonal Vegetables	£3.75
3. Rosmary Potatoes	£3.95
4. Creamy Garlic Mushrooms	£3.95
5. Piccolo Mixed Salad	£4.95
6. Rocket & Parmesan Salad	£4.95
7. Onion Rings	£2.95
8. Basmati Rice	£2.95
9. Coleslaw	£3.75
10. Grilled Veggies & Pesto	£3.95
11. Creamed Spinach Leaves	£4.95

Sauces £2.00

Diane Sauce
Peppercorn Sauce
Balsamic Gravy
Mushroom Sauce
Blue-cheese Sauce