

PICCOLINO

• ITALIANO •

Get Some Flair....



...cocktail
school or
celebration

The Piccolino Cocktail School takes you on a journey into the exotic world of cocktail stirring, shaking, layering, muddling, straining, smashing.....and of course drinking!! The School is an informal and exciting alternative to corporate team building events, special occasions or simply an experience to enjoy with friends and family.

Learn how to create a mixture of cocktails from everyone's classic favorites to some of Piccolino's very own signature creations, as our expert bartenders guide you through a short training session in cocktails and attractive cocktail making. Your party will then take their positions and start to compete by preparing cocktails following the recipes whilst mastering some short, simple, basic moves. Our specialist cocktail judge will evaluate the performances and the winner will receive a champagne prize. However, no one goes home empty handed as you and your party will all get to sample the delights of your very own, freshly prepared cocktails.

Piccolino Cocktail School is available in four packages and can be booked Sunday through to Friday (all bookings made on Fridays must be finished by 6pm unless booked into our Private Dining Room)

- Package Uno - £24 Cocktail School
- Package Due- £ 40 Cocktail School with a selection of Canapés
- Package Tre - £52 Cocktail School with 2 or 3 course sit down dinner
- Package Quattro - £70 Cocktail School with Canapé reception and 2 or 3 course sit down dinner

NB: Packages can also be tailored made to meet individual group's needs

For further information or to make a booking, please contact:

Sami Streatfield
Events Manager

Piccolino | Individual Restaurant Company PLC.

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For more information please visit:

www.piccolinorestaurants.co.uk • www.therestaurantbarandgrill.co.uk • www.bankrestaurants.com • www.zincbar.co.uk



Package #3 :- Cocktail School & 3 course dinner @ £52

PRIMI

Bruschetta (v) Chopped vine tomatoes, fresh basil, garlic and extra virgin olive oil on toasted Tuscan bread

Prosciutto Parma ham and melon

Fritto Misto Fried Calamari, king prawn, asparagus, roasted garlic mayonnaise

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SECONDI

Pesce Spada (n) Swordfish with caponata

Pollo alla Valdostana Baked breaded chicken filled with fontina cheese sauce and ham with roasted sweet peppers

Lasagne Baked layered pasta with beef and tomato ragu, parmesan cheese sauce

Penne (n) (v) Goats cheese, mushrooms, pine nuts, spinach and pesto

All dishes are served with rosemary potatoes and garlic new potatoes and seasonal greens in basil butter

DOLCI

Tiramisu (v) Vanilla mascarpone, sponge fingers, marsala and coffee liqueur

Panna Cotta (n) Vanilla cream with mulled fruits

Gelati Misto (v) (n) Selection of homemade ice creams

For more information please visit:

Package #3 :- Cocktail School and a selection of savoury and dessert canapés @ £40

Please select 6 items from the list below

VERDURA

Arancini quattro formaggi (v) Four cheese risotto fritters

Bruschetta (v) Chopped vine ripened tomatoes, fresh basil, garlic & Sicilian extra virgin olive oil on toasted Tuscan bread

Funghi ripieni (v) (n) Stuffed field mushrooms filled with garlic, spinach and goats' cheese served with basil pesto and toasted pine nuts

Pizzette assortite (v) (n) Selection of mini pizzas

Spiedini di mozzarella di bufalo e pomodori al basilica Skewered cherry tomato and buffalo mozzarella

PESCE

Calamari fritti Lightly fried squid with roasted garlic mayonnaise & lemon

Gamberoni fritti Lightly fried king prawns

Spedini de pesce spada Skewered swordfish with peppers

CARNE

Arancini Bolognese Beef and tomato ragu risotto fritters

Prosciutto e melone Italian cured ham with chilled melon

Bresola Thinly sliced marinated beef, rocket leaves and shaved parmesan

Polpette di carne (n) Hand rolled Italian meatballs

Spiedini di pollo Skewered chicken wrapped in Italian smoked bacon

DOLCI

Panlina di gelato al cioccolato Ice cream ball covered in chocolate

Ciocolatini (v) (n) Chocolate truffles flavoured with hazelnut liqueur

Fragole in camicia di cioccolato bianco Whole strawberries dipped in white chocolate



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