

PICCOLINO

• ITALIANO •



...wine
tasting

We know that everyone loves a glass of wine, so at Piccolino, we have designed a range of tasting classes that can be undertaken at our venue. Whether it is corporate clientele or an exciting evening out, we can cater for a range of tastes, prices and experience. For more information or to book a wine tasting, please contact Sami on 0117 929 3255

Introductory Tasting £30 per person

A good starting point with a selection of 7-8 wines from across the world. We cover how to taste wine and spot quality.

New World Wine Tasting £30 per person.

A good follow up to the Introductory tasting and more focus on the structure & balance of wine and winemaking.

Champagne vs Rest of the World £40 per person

We put sparkling wines up against Champagne to highlight the differences & similarities...can you tell them apart?

Cheese & Wine Tasting £45 per person

Is cheese really a great partner for wine? We find out by matching Continental & British cheeses with 6 wines with crackers and chutney to complete the cheeseboard.

Chocolate & Wine Tasting . £45 per person.

Some say you can't pair wine with chocolate but we think you can! We've teamed up with Rococo to match their chocolates with red wine, dessert wine and fizz

Fine Wine Experience £60 per person.

Our Fine Wine Tasting will appeal to the more serious wine drinker who already has some knowledge. We compare fine wines from Europe with the New World and you can choose to include Champagne or Port or upgrade to a classified Bordeaux.

New Zealand Wine Tasting £35 per person.

Discover why NZ wine is so good, from classic Marlborough Sauvignon Blanc to rising star Pinot Noir.

Italian Wine Tasting £35 per person.

With around 2,000 indigenous grape varieties, Italian wine can be a bit daunting. We guide you through the key regions and meet a few of the natives!

English Wine Tasting £40 per person.

English wine is winning international awards. We've hand-picked the best of the bunch including a delicious 'English Rose' and two top sparklers.

For more information please visit:

Wine Tasting Menu 1

2 Courses to be chosen from the following items (£20 per person)
3 Courses (£25 per person)



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Starters

Ribollita – Tuscan cabbage & bean soup (v)

Bruschetta con pomodoro – Classic tomato, garlic & basil, toasted Tuscan bread (v)

Calamari fritti – Crispy fried squid, roast garlic mayonnaise & lemon

Main Courses

Branzino con gremolata - Whole boneless seabass, parsley, garlic & lemon

Pollo funghi - Roast chicken, gnocchi, mushrooms & garlic cream

Lasagne al forno - Baked layered pasta, tomato ragu, parmesan cheese sauce

Caprino e pomodoro - Goats cheese, tomato & rosemary risotto (v)

All our main courses are served with rosemary & garlic new potatoes

and seasonal greens in basil butter

Dessert

Tiramisu – Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Panna cotta – Vanilla cream, mulled plums & orange (n)

Gelato misto - Selection of homemade ice creams (v) (n)

(n) denotes dishes which contain nuts or traces of nuts (v) denotes dishes which are vegetarian

Due to the presence of nuts in our restaurants, there is a small possibility that traces of nuts could

be found in any of our items

For more information please visit:

Wine Tasting Menu 2

2 Course £25 per person

3 Course £30 per person



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Pane. Freshly baked Tuscan, focaccia & carasau breads (v)

Olive. Marinated nocellara olives (v)

Starters

Asparagi alla griglia. Grilled asparagus, soft poached egg, herb breadcrumbs & melted butter (v)

Gamberoni aglio e olio. Sauteed king prawns, chilli & garlic butter, toasted Tuscan bread

Prosciutto e melone. Parma ham & melon

Main Courses

Spiedini di pesce. Marinated & skewered king prawns, scallops & swordfish in oregano, chilli, fennel & lemon

Anatra arrosto. Crispy duck, honey roasted apples & Valpolicella wine sauce

Tagliata di manzo. Sliced 12oz ribeye steak, roast vine tomatoes, balsamic, rocket & parmesan

(A £2.00 supplement charge will apply)

Risotto Primavera. Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with garlic & rosemary roast potatoes & seasonal greens

Dessert

Tiramisù. Baked limoncello cheesecake, candied lemons (n) (v)

Torta di limone. Vanilla cream, poached rhubarb (n)

Gelato misto. Selection of homemade ice creams (v) (n)

For more information please visit:

Wine Tasting Menu 3

2 Course £30 per person

3 Course £35 per person



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Pane. Freshly baked Tuscan, focaccia & carasau breads (v)

Olive. Marinated nocellara olives (v)

Starters

Bruschetta con funghi ripieni. Baked field mushrooms, goat's cheese, spinach & basil pesto, toasted Tuscan bread (v) (n)

Gamberoni aglio e olio. Sauteed king prawns, chilli & garlic butter, toasted Tuscan bread

Carpaccio. Thinly sliced peppered beef fillet, rocket salad & parmesan shavings

Main Courses

Merluzzo piccante. Roast cod, spicy sausage, purple sprouting broccoli, chilli & garlic

Pollo Valdostana. Breaded & filled chicken, fontina cheese, ham & peperonata

Filetto. 8oz Fillet, simply grilled or with peppercorn sauce

Risotto Primavera. Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with garlic & rosemary roast potatoes & seasonal greens

Dessert

Crostata di lampone. Warm raspberry & almond tart with vanilla ice cream (v) (n)

Formaggio. Artisan Italian cheese selection, toasted tuscan bread, caramelised red onion & balsamic chutney (n)

Gelato misto. Selection of homemade ice creams (v) (n)

Coffee & homemade chocolate truffles (n)

For more information please visit: