

Menu



Opening Hours

**12 noon to 3.00pm Friday to Sunday for lunch time
5.00pm to 10.00pm Wednesday - Sunday dinner time**

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 of our dishes are made fresh as soon as you order them

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Please share your experience with us on our social media's platform



Starters

1. **Bruschetta Tre Diversi (V*)** £7.95
Marinated tomatoes & olives, sautéed wild mushrooms, goat's cheese & red onion chutney on crostini; with salad leaves, Parmigiano-Reggiano*, herb oil and balsamic glaze.
2. **Mozzarella Dolce Fritta** £8.45
Fried Italian sweet mozzarella wrapped in Parma ham with sweet potato puree, apple & raisin chutney, vanilla-lime mascarpone and dill oil.
3. **Crispy Taquitos (VG)** £7.95
Stuffed with avocado guacamole, sautéed mixed peppers & basil, red onion pickles and a chilli-coconut essence.
4. **Arancini Duo Tipi (V*)** £7.25
Sicilian fried rice stuffed with mozzarella & asparagus with crispy prosciutto* and either bolognese or light tomato and basil sauce.
5. **Mushroom En Croute(V)** £6.95
Sautéed wild mushroom in truffle oil with poached egg served on crispy croutons and salad leaves, dressed with chilli & coconut essence.
6. **Bread & Olives (VG)** £4.95
Olives marinated in citrus & herbs, served with homemade bread.
7. **Gamberoni (GF*)** £9.25
Pan-roasted king prawns served with either a garlic & chardonnay cream sauce or a spicy tarragon tomato sauce and crostini*
8. **Cozze (GF*)** £8.45
fresh mussels, pan-cooked then served with either a garlic & chardonnay sauce or a spicy tarragon tomato sauce and crostini*
9. **Fishcakes** £8.75
Three fish varieties in two cakes with creamed leeks, red onion chutney, potato crisps and dill oil.
10. **Antipasti Board** £9.45/£15.95
A platter showcasing a selection of Italian cured meats, accompanied by a two-way bruschetta, mixed olives, shaved Parmesan, pesto sauce and crostini.

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(H) Hot - (V*/VG*/GF*/H*)
Can be made to suit your requirements
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piccolo

Italian Bistro

Piccolo Special Dishes

1. **Steak Florentine (12oz) (GF*)** £24.95
Grilled sirloin steak served with mixed salad leaves plus a choice of side dish and a sauce
2. **Beef Fillet £17.95 / Chicken £14.95 / Mushroom (V/VG) Stroganoff £12.75**
Strips of beef fillet / chicken and/or mushrooms in a smoked paprika and brandy cream sauce, with basmati rice. (GF*)
3. **Shell Fish £16.45 / Beef Fillet £17.95 / Chicken £14.95 / Vegetable (VG) Curry (H) £12.75**
King prawns, mussels & crab/beef strips / chicken breast strips / vegetables of the day in a Mediterranean spicy curry with basmati rice.
4. **Agnello (GF)** £22.95
Roasted rump of lamb with braised red cabbage, broccoli puree, potato dauphinoise and a red wine & plum jus.
5. **Branzino Ripieno (GF)** £22.25
Steamed fillets of sea-bass stuffed with fine crab meat ginger & lemongrass mousse, broccoli puree, herb crushed potatoes, broccoli and Pernod shellfish bisque
6. **Petto di Pollo a la Griglia (GF)** £15.45
Grilled chicken breast marinated in lemon and chilli, with grilled vegetables, crispy capers, dill oil and a light tomato sauce.
7. **Pollo e Gamberoni (GF)** £17.45
Grilled chicken breast, king prawns, crushed new potatoes and a light tomato sauce.
8. **Pollo Pomadoro (GF*)** £15.25
Grilled chicken breast, with spicy chunky tomatoes and panchetta, rustic potato* and scented truffle oil.
9. **Piccolo Roulade di Pollo** £15.75
Chicken breast stuffed with Italian sausage and wrapped in panchetta, with sautéed pasta ribbons and a red wine cream sauce.
10. **Pollo a la Cream (GF)** £14.45
Grilled chicken breast with herb crushed potatoes and a Chardonnay, wild mushroom & cream sauce.
11. **Pollo a la Pepe** £14.45
Grilled chicken breast, with chive crushed potatoes, homemade pickles and three varieties peppercorn sauce.

Risotto

1. **Risotto al Frutti di Mare (GF)** £13.75
King prawns, crab meat and mussels cooked in a spicy tomato & vermouth sauce and dill oil.
2. **Risotto al Porcini (VG*/GF)** £11.45
Wild mushrooms, shiitake powder and a truffle oil drizzle.
3. **Risotto al Giardino Primavera (GF/GV/V)** £12.75
Spring risotto in a verde sauce, with avocado salsa and field green oil.

Pasta

1. **Tagliatelle di Cozze** £12.95
Sautéed ribbon pasta, with king prawns, fresh mussels, chilli, basil and lemon oil.
2. **Rigatoni Vesuvio (H)** £12.95
Pasta tubes, with strips of beef fillet, chicken, pepperoni, chilli & spinach in tomato sauce.
3. **Tagliatelle Con Asparagi (V)** £11.95
Pasta ribbons with grilled mediterranean style vegetables in a walnut-basil pesto, finished with sweet and sour red onion.
4. **Rigatoni con Pollo e Gamberetti** £11.95
Pasta tubes with chicken strips and baby shrimps in a creamy shellfish sauce & crispy capers.
5. **Lasagne** £11.95
Layers of fresh pasta with an Italian beef ragu, mozzarella cheese and bechamel sauce.
6. **Linguini Bolognese** £10.95
Pasta strips with an Italian beef ragu, mushrooms and a touch of cream.
7. **Pescatori Di Pasta Nero** £19.75
Homemade black squid inked pasta strips with pan fried fillet of seabass, king prawns, crab meat, fresh mussels and a hint of chilli in a tomato & shellfish bisque, finished with dill oil.
8. **Tagliatelle Pollo Funghi** £11.45
Wide pasta strips with chicken breast strips, broccoli, wild mushrooms, in a Chardonnay sauce.
9. **Ravioli Di Granchio** £16.25
Homemade crab ravioli in a Pernod & shellfish bisque, served with crispy Parma ham.
10. **Ravioli di Ricotta Spinaci (V*)** £13.75
Homemade spinach & ricotta ravioli in verde sauce with Parigiano-Reggiano*, candied pecans and herb oil.
11. **Ravioli di Maiale** £11.95
Homemade ravioli stuffed with pork tender loin, in a chilli marrow butter sauce with crispy prosciutto.

Pizza

All of our pizzas are stone baked in our purpose built oven

1. **Margarita Pizza (V)** £10.45
Tomato, mozzarella and oregano.
2. **Calzone** £12.75
Folded pizza filled ham, pepperoni, mushrooms, red onions, spinach, mozzarella and tomato sauce.
3. **Pepperoni Pizza** £11.45
Tomato, mozzarella, pepperoni, red onion and oregano.
4. **Mediterranean Pizza (V*)** £11.95
Tomato, mozzarella, artichoke, olives, fresh tomato, shaved Parmesan* and rocket.
5. **Piccolo Carne Pizza** £12.75
Tomato, mozzarella, pepperoni, beef fillet strips, chicken, salami, red onion, garlic and oregano.
6. **Picante Pizza (H)** £11.45
Tomato, mozzarella, pepperoni, chicken, mixed peppers, chilli flakes, garlic and oregano.
7. **Seafood Pizza** £13.75
Tomato, mozzarella, king prawns, fresh mussels, shrimp, anchovies, peppers, chilli flakes, garlic and rocket.
8. **Formaggio Capra Pizza (V)** £11.95
Tomato, mozzarella, goat's cheese, spinach, red onion, garlic and oregano.
9. **Prosciutto Fungi Pizza** £10.75
Tomato, mozzarella, ham and mushroom.
10. **Chargrilled Vegetable Pizza (VG)** £11.75
Tomato, chargrilled vegetable of the day, garlic oil, chilli flakes & rocket salad leaves

Garlic Bread

1. **Garlic bread (VG)** £4.95
2. **Garlic bread with tomato (VG)** £5.25
3. **Garlic bread with tomato pesto(VG)** £5.45
4. **Garlic bread with cheese (V)** £5.45
5. **Garlic bread with blue cheese*, chilli & red onion (V*/VG*)** £5.95

Sides & Sauces

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| Creamy Garlic Mushroom (GF) | £3.25 |
| Homemade Chips (VG) | £3.95 |
| Rosemary Potatoes (V) | £3.45 |
| Onion Rings (VG) | £2.75 |
| Seasonal Vegetables (V/VG*) | £3.75 |
| Creamed Spinach (V) | £4.25 |
| Piccolo Mixed Salad (V) | £4.75 |
| Rocket & Parmesan Salad (V) | £4.75 |
| Steak Sauce | £1.95 |
| Diane Sauce, Blue Cheese Sauce, Mushroom Sauce (V) | |
| Marrow Chilli Butter Sauce, Peppercorn Sauce. | |