

Menu

Evening

piccolo^o

Italian Bistro

Opening Hours

Dinner : 5.00pm to 9:45pm Wednesday to Sunday

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

piccolo^o

Italian Bistro

Starters		
	Small	Large
1. Antipasti Di Italiano (GF*)	£9.45	£15.95
A selection of Italian cured meats accompanied by tomato capers on crostini*, parmigiana-reggiano*, Mixed leaves salad and walnut basil pesto.		
	Small	Large
2. Antipasti Di Vegetale (VG*/GF*)	£7.95	£12.25
Grilled Mediterranean vegetable, Tomato capers on crostini* & parmigiana-reggiano*, salad leaves & basil pesto.		
3. Bruschetta		
Pomodoro Caprese & basil pesto (V*)		£7.95
Mixed Peppers, Anchovies & Buffalo Cheese		£7.95
Goat Cheese & Caramelised Red Onions (V*)		£7.95
All served on garlic croutons and salad leaves.		
4. Crispy Taquitos 2pcs per order		
Vegetable & Seaweed Taco (VG*)		£7.95
Cocktail Prawns Marie Rose Taco		£7.95
Cajun Chicken Buffalo Mozzarella Taco		£7.95
Crispy taco shells all stuffed with avocado guacamole and lime wedge.		
5. Zuppa Del Giorno (VG*)		£5.45
Green Verde / Creamy Shellfish* /Tomato Basil.		
Soup of the day* with grilled home-made 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*)		£6.95
Sautéed wild mushroom in truffle oil, with soft poached egg served on crispy garlic crouton & coconut chilli essence dressing.		
8. Bread & Olives (V*)		£5.45
Mixed olives marinated in citrus & herbs, served with grilled home-made bread.		
9. Polpetta (GF*)		£7.95
Italian style meatballs cooked in napoli sauce, served with home-made bread*.		
10. Mozzarella Croquette		£8.95
Fried crunchy mozzarella sticks wrapped in parma-ham, lime creme fraiche, chunky tomato & dill oil.		
11. Fish Cakes		£9.25
Three fish varieties in two cakes with creamed leek and red onion chutney.		
12. Gamberoni (GF*)		£10.75
Pan roasted king prawns served with either spicy tarragon sauce or garlic Chardonnay cream sauce & grilled home-made bread*.		
13. Cozze (GF*)		£8.95
Fresh mussels, pan-cooked then served with either spicy tarragon sauce or garlic Chardonnay cream sauce and grilled home-made bread.		

Salad Meals		
1. Chicken Salad (GF*)		£13.95
Grilled chicken breast, sliced, with mixed leaves salad, roasted peppers,smoked pancetta and basil pesto dressing.		
2. Goats Cheese Salad (V*/GF*)		£12.45
Warm goats cheese with candied walnuts, crispy leaves salad, roasted peppers,mixed olives and balsamic & herb oil dressing.		
3. King Prawn Nicoise Salad (GF*)		£14.95
Grilled king prawns, anchovies, potatoes, soft boiled egg, mixed olives, mixed leaves and dressed with herb oil.		
4. Rice Salads (GF*)		
Grilled Chicken £12.95/King Prawns £14.95/ Scott Salmon		£14.95
Scented basmati rice, mixed with chopped salad, boiled potatoes, hint of chilli & walnut basil drizzle.		
5. Salmon Nicoise Salad (GF*)		£14.95
Pan grilled Scott salmon, with salad leaves, fine beans, boiled egg and baby potatoes.		

Main Dishes & Fireside		
Fresh ingredients prepared over our traditional British charcoal grill.		
1. Assortment Of Seafood (GF*)		£28.95
Charcoal grilled sea-bass, salmon, crunchy king prawns, shrimps, mussels, accompanied by Mediterranean style vegetables, shellfish bisque sauce and pickled seaweed.		
2. Surf & Turf (GF*)		£34.95
Charcoal grilled medallion of beef fillet with crunchy king prawns, chunky tomato, anchovies potato, Chardonnay wine garlic cream sauce and samphire pickled.		
3. Fillet Steak (GF*) £34.95/ Sirloin Steak		£28.95
Charcoal grilled 10oz & 28 days matured sirloin steak or fillet steak, served with salad leaves, home-made chips and a choice of your sauce.		
4. Parmigiana Di Melanzane (V*/GF*)		£14.95
Layers of charcoal grilled eggplant, parmigiana, basil and cheese fondue.		
5. Stroganoff (V*/GF*)		
Beef fillet £19.95/ Chicken £14.95 /Mushroom		£11.95
Strips of beef fillet / chicken / mushrooms cooked in smoked paprika and brandy cream beef sauce* with basmati rice.		
6. Curry (GF*/VG*)		
Shell Fish £18.95 / Beef Fillet £19.95		
King prawns, mussels & crab/ beef strips		
Chicken £14.95 / Vegetable £11.95		
Chicken breast strips	Vegetable of the day in a Mediterranean spicy curry with basmati rice.	
7. Stew		
Beef Fillet		£19.95
Chicken Breast		£14.95
Traditional style braised beef fillet or chicken breast with large mirepoix vegetable in a veal bone gravy. Served with butter mash potato.		
8. Pollo ala Cream (GF*)		£15.95
Charcoal grilled chicken breast, Chardonnay white wine & wild mushroom cream sauce, wilted spinach and poached egg.		
9. Lamb Shank		£24.95
Braised lamb-shank with creamy mash potato, wilted spinach leaves and red wine gravy jus.		
10. Pollo ala Pepe		£14.95
Charcoal grilled chicken breast with potato puree and three varieties of peppercorn sauce.		
11. Pollo Mediterranean (H*/GF*)		£15.95
Charcoal grilled chicken breast with mixed grilled vegetable in spicy* light tomato sauce.		
12. Pollo Di Gamberoni (GF*)		£17.95
Charcoal grilled chicken breast, king prawns, baby prawns, potato puree and creamy lobster bisque.		
13. Branzino (GF*)		£24.95
Pan-grilled fillets of sea-bass with shrimps, fresh mussels, crab-meat in Chardonnay chowder and rice croquette.		
14. Scottish Salmon (GF*)		£24.95
Pan grilled fillet of Salmon with shrimps, fresh mussels, crab meat and creamy shellfish chowder. Served with rice croquette.		
15. Piccolo Roulade Di Pollo		£15.95
Chicken breast stuffed with Italian sausage and wrapped in smoked pancetta with Sautéed pasta ribbons and balsamic veal bone gravy.		

Risotto	
1. Risotto Al Frutti Di Mare (GF*)	£14.95
King prawns, crab meat and mussels cooked in spicy tomato & vermouth sauce and dill oil.	
2. Risotto Al Porcini (V*/GF*)	£12.45
Arborio rice cooked with wild mushrooms, shiitake powder and a truffle oil drizzle.	
3. Risotto Al Giardino Primavera (GF*/VG*/V*)	£12.95
Spring risotto in a verde sauce, with avocado salsa and field green oil.	
4. Risotto Con Pollo Speziato (GF*)	£13.95
Risotto rice cooked with spiced chicken, spinach leaves, herb oil and shaved parmigiana.	

Pasta Dishes	
Please ask a member of our staff for our gluten free options.	
1. Linguine Di Cozze (H*)	£13.95
Sautéed strips of pasta with fresh mussels, king prawns, chilli* flakes and lemon oil.	
2. Rigatoni Vesuvio (H*)	£12.95
Pasta tubes with strips of beef fillet, chicken, pepperoni, chilli* & spinach in tomato sauce.	
3. Rigatoni Pollo e Gamberetti	£12.95
Pasta tubes with chicken strips and baby shrimps in creamy shellfish sauce & crispy capers.	
4. Lasagne	£11.95
Layers of fresh pasta with an Italian-style beef ragu, mozzarella cheese and bechamel sauce.	
5. Linguine Bolognese	£11.45
Pasta strips with an Italian-style beef ragu and mushrooms.	
6. Tagliatelle Pollo Funghi	£11.75
Wide pasta strips with chicken breast strips, broccoli, wild mushrooms, in a Chardonnay-cream sauce.	
7. Strozzapreti Con Vegetale (V*)	£12.45
Pasta noodles with curled edges & groove down the middle with grilled Mediterranean-style vegetables in a walnut-basil pesto and crispy vegetables rote.	
8. Linguine Carbonara	£11.25
Pasta strips with smoked pancetta in a creamy egg-yolk parmigiana-reggiano sauce.	
9. Gnocchi Al Gorgonzola (V*)	£10.45
Potato dumplings in rich gorgonzola cheese fondue sauce & shaved parmigiana-reggiano.	
10. Ravioli Di Ricotta Spinaci (VG*)	£13.95
Home-made soya-cheese & spinach ravioli with green Verdo sauce, globe walnuts herb oil.	
11. Ravioli Di Maiale	£12.95
Home-made ravioli pasta disc stuffed with pork tender loin, in a chilli butter sauce & prosciutto sliced.	
12. Linguine Meatballs (H*)	£11.95
Pasta strips with Italian-style meatballs, chilli* flakes in light tomato Vermouth sauce.	
13. Pescatori Di Pasta Nero	£19.95
Home-made black squid inked pasta strips with pan fried fillet of sea-bass, king prawns, crab meat, fresh mussels, a hint of chilli in a tomato & shellfish bisque, finished with dill oil.	
14. Sicilian Rigatoni Alla Noma (V*)	£11.95
Pasta tubes cooked in Vermouth tomato sauce with capers, aubergine and a hint of chilli flakes.	
15. Casarecce Di Salsicce	£12.95
Pasta noodles with curled edges & groove down the middle with Italian sausage, chicken strips, spinach leaves in mascarpone cream sauce.	
16. Tagliatelle Al Salmone	£12.95
Pasta ribbons with salmon, shrimps, lemon zest and hint of chilli in a dash of cream tomato sauce and crispy capers.	
17. Ravioli Di Granchio	£16.95
Homemade pasta disc ravioli filled with crab meat,cooked in a Pernod & Shellfish bisque and parma ham sliced.	

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 Pizza		£14.95
Tomato, mozzarella cheese, fresh mussels, king prawns, baby prawns, anchovies, chilli flakes, red onion and rocket leaves.		
2. Margarita Pizza (V*)		£10.45
Tomato, mozzarella cheese & oregano .		
3. Piccante Pizza (H*)		£11.95
Tomato, mozzarella cheese, pepperoni, chicken, red onion, chilli flakes & garlic oil.		
4. Pepperoni Pizza		£11.95
Tomato, mozzarella cheese, pepperoni, red onion and oregano.		
5. Funghi Prosciutto Pizza		£11.45
Tomato, mozzarella cheese, mushrooms & smoked sliced ham.		
6. Bolognese Pizza		£10.95
Tomato, mozzarella cheese, mince meat, mushrooms, red onion & chilli flakes.		
7. Formaggio Capra Pizza (V*/VG*)		£11.95
Tomato, mozzarella, goats cheese*, spinach, red onion, garlic oil & oregano.		
8. Calzone Vegetarian (V*/VG)		£10.45
Folded pizza filled with Grilled Mediterranean vegetables, spinach, mozzarella cheese & tomato sauce.		
9. Calzone Meat		£12.95
Folded pizza filled with ham, pepperoni, mushrooms, red onion, spinach, mozzarella cheese & tomato sauce.		
10. Chargrilled Vegetables Pizza (VG*)		£11.95
Tomato, Grilled courgette, aubergine, mixed peppers, red onion, chilli flakes, garlic oil & rocket salad.		
11. Prosciutto Pizza		£11.95
Tomato, mozzarella cheese, cured parma ham, rocket salad, shaved parmesan cheese & olive oil.		
12. Mare E Monte Pizza		£11.45
Tomato, mozzarella cheese, tuna, red onion & oregano.		
13. Tri carne		£11.95
Tomato, mozzarella cheese, salami, meatballs & chicken.		
14. Mediterranean Pizza (V*/VG)		£11.95
Tomato, mozzarella cheese, globe artichoke, mixed olives, capers and rocket salad.		
15. Florentine Pizza		£11.95
Tomato, mozzarella cheese, spinach leaves, red onion, cracked egg & chicken*.		
16. Pollo Funghi Pizza		£11.45
Tomato, mozzarella cheese, Cajun spice roast chicken, mushrooms & mixed olive.		
17. Pizza Pecorino (V*)		£11.75
Tomato, a selection four cheeses, oregano & olive oil.		

Garlic Breads		
1. Garlic bread plain.(V*)		£4.95
2. Garlic bread with tomato.(V*)		£5.45
3. Garlic bread with cheese.		£5.95
4. Garlic bread with tomato & pesto.(V*)		£5.95
5. Garlic bread with tomato,blue cheese red onion and chilli flakes.		£5.95
6. Focaccia bread with fresh rosemary, olive oil and mixed olive.(V*)		£5.25

Side Dishes		
1. Homemade Chunky Chips	£3.95	Sauces £2 Diane Sauce Peppercorn Sauce Balsamic Gravy Mushroom Sauce Blue-cheese Sauce
2. Seasonal Vegetables	£3.75	
3. Rosemary Potato	£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. Piccolo’s Coleslaw	£3.75	
10. Grilled Vegetable & Pesto	£3.95	
11. Creamed Spinach Leaves	£4.95	