



Zuppe | Soups

Zuppa Del Giorno £5.95

Soup of the Day – when available.

Ravioli in Brodo £5.95

Small pockets of Pasta filled with meat in a Chicken Broth.

Minestrone £5.95

Fresh Vegetable Soup with small pasta tubes.

Stracciatella Alla Romana £5.95

A classic Italian Soup. Made from clear Chicken Broth, whisked with Eggs, Parsley and Parmesan Cheese.

Antipasti | Appetisers

Pate Dello Chef £5.95

Homemade Chicken and Duck Liver Paté served with warm Toast.

Melone di Stagione £4.95

Chilled Melon of the Season.

Pera Avocado a Piacere £4.95

Avocado Pear served with an Italian Vinaigrette.

Alternatively, why not try it this way ...

Avocado Pear with Prawns £6.25

with a Marie Rose Sauce.

Bresaola £7.95

Wafer thin slices of air cured Beef Fillet served with Extra Virgin Olive Oil, Rocket Salad and shavings of Parmesan Cheese.

Insalata Tricolore £7.95

Avocado Pear, Mozzarella Cheese, Tomatoes, Basil and an Italian Vinaigrette.

Insalata di Mare £8.95

A mixed Seafood Salad served with Extra Virgin Olive Oil, Lemon Dressing and grilled Vegetables.

Insalata di Rucola £5.95

Rocket Salad topped with shavings of fresh Parmesan Cheese, served with an Italian Dressing.

Salmone Scozzese £9.95

Thinly sliced Wild Scottish Smoked Salmon.

Gamberoni del Mediterraneo a Piacere £10.95

Large peeled Mediterranean Prawns served cold with Mayonnaise or hot with Butter and Garlic.

Prosciutto con Melone £8.50

Wafer thin slices of delicately cured Ham from the Parma region – served with chilled Melon.

Coppa di Gamberetti £5.95

Prawns served on a bed of Lettuce and Marie Rose Sauce.

Gamberoni Marco Polo £7.95

Peeled King Prawns wrapped and gently deep fried in Filo Pastry.

Asparagi Freschi a Piacere £7.95

Fresh Asparagus served with melted Butter.

Have you tried this ...

Fresh Asparagus £7.95

topped with Parmesan Cheese and grilled.

Frittura di Calamari £7.95

Deep fried Baby Squids served with a Lemon & Mustard Mayo.

Bruschetta alla Romana £5.95

Toasted Ciabatta Bread, topped with chopped fresh Tomatoes, Garlic, Oregano and Extra Virgin Olive Oil.

All prices include VAT | A service charge of 12.5% will be added to the total bill



Specialita | Specialities

Pollo alla Romana £11.95

Chicken with Peppers and Mushrooms.

Pollo alla Crema £11.95

Chicken cooked with fresh Cream, Wine and Mushrooms.

Petto di Pollo alla Piccadilly £12.95

Breast of Chicken, stuffed with Ham, Butter, a touch of Garlic and deep fried.

Escaloppa di Pollo £11.95

Breadcrumbs breast of Chicken finished with a Tomato Cream Sauce.

Pollo Cordon Bleu £12.95

Breast of Chicken stuffed with Ham and Cheese, rolled in breadcrumbs and fried.

Scaloppine al Marsala £12.95

Slices of Veal cooked in Marsala Wine.

Scaloppine alla Crema £12.95

Slices of Veal cooked in fresh Cream, White Wine and Mushrooms

Escaloppa alla Milanese £12.95

Veal Escalope in breadcrumbs.

Scaloppine alla Pizzaiola £12.95

Slices of Veal cooked in White Wine, Garlic, Tomatoes and Parsley.

Scaloppine al Limone £12.95

Slices of Veal cooked in Butter and flavoured with Lemon.

Cordon Bleu £13.95

Veal stuffed with Ham and Cheese, rolled in breadcrumbs and fried.

Saltimbocca alla Romana £13.95

Slices of Veal with Ham and Sage, cooked with Marsala Wine.

Bistecca alla Pizzaiola £16.95

Scottish Sirloin Steak cooked in Red Wine, Garlic, Tomatoes and Parsley.

Grigliata | From the Grill

Fegato di Vitello £13.95

Calves Liver grilled and served with a slice of Back Bacon.

Costata alla Fiorentina £21.50

Scottish T-Bone Steak brushed with Extra Virgin Olive Oil, seasoned and grilled.

Controfiletto di Manzo £16.95

Scottish Sirloin Steak brushed with Extra Virgin Olive Oil, seasoned and grilled.

Costolette di Agnello £16.95

Lamb Cutlets grilled with Rosemary and a touch of Garlic.

Pollastrello Ruspante £13.50

Corn fed Baby Chicken marinated with Rosemary, Extra Virgin Olive Oil, Balsamic Vinegar, White Wine, mixed Herbs – Chargrilled to perfection

Paillard di Vitello £15.95

Grilled and tenderised slice of Veal.

Filetto di Manzo £18.95

Scottish Fillet Steak brushed with Extra Virgin Olive Oil, seasoned and grilled.

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Pesce | Fish

Scampi Provençal £12.95

Lightly cooked in Butter, Tomato, White Wine and served on a bed of Rice.

Scampi Muniere £12.95

Lightly cooked in Butter, Lemon Juice and Parsley.

Scampi Fritti £12.95

Rolled in Breadcrumbs and deep fried.

Salmone di Scozia £14.95

Grilled Wild Salmon Steak.

Ippoglosso £15.95

Grilled Halibut Steak.

Frittura di Calamari £12.95

Deep fried Baby Squids served with a Lemon & Mustard Mayonnaise.

Sogliola di Dover £24.95

Grilled Dover Sole 16oz/18oz.

Farinacei | Pasta

Risotto alla Asparagi £9.95

Rice served with Asparagus, Garlic, Cream and White Wine sauce.

Risotto Mare e Monti £10.95

Rice cooked with White Wine, Seafood and Mushrooms.

Spaghetti alle Vongole £10.95

Served with Clams, Chilli, Garlic, Parsley and a fresh Tomato sauce.

Why not try this ...

Spaghetti alle Vongole £10.95

Served with a clear sauce of Clams, White Wine, Extra Virgin Olive Oil, Chilli and Parsley.

Spaghetti, Tagliatelle or Penne £8.95

Served with Tomato and Basil Sauce.

Alternatively, why not try our delicious ...

Spaghetti, Tagliatelle or Penne £9.95

served with a tasty meat sauce

Spaghetti alla Pescatora £10.95

Served with an aromatic, a clear Seafood sauce and Chilli.

Spaghetti alla Carbonara £9.95

Served with Bacon, Egg, fresh Cream and Parmesan Cheese.

Pennette alla Paesana £9.95

Penne served with Tomato, Meat and Mushrooms Sauce.

Ravioli alla Emiliana £9.95

Pockets of pasta with Meat filling served with a Tomato and Basil Sauce.

Have you tried the ...

Ravioli alla Bolognese £9.95

Pockets of pasta with Meat filling served with a Meat Sauce.

Lasagne alla Bolognese £9.95

Green pasta leaves interleaved with Tomato and Meat Sauce, topped with Cream Sauce, Parmesan Cheese and oven baked.

Lasagne Vegetariane £9.95

Green pasta leaves interleaved with Mozzarella, Tomato sauce, mixed Vegetables, topped with a Cream sauce, Parmesan Cheese and oven baked.

Cannelloni Ripieni £9.95

Pancakes stuffed with Cheese, Spinach, minced Veal, coated in a Wine sauce, topped with Meat and Tomato Sauce, Parmesan Cheese and oven baked.

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Contorni | Side Orders

Mixed Salad £3.50

Garlic Bread [3 pieces] £1.50

**Bread Rolls, Olives
and Butter**
£2.00 [per person]

Sautéed Potatoes £2.00

Chipped Potatoes £2.00

Boiled New Potatoes £2.00

Spinach £2.00

Mushrooms £2.00

Broccoli £2.00

French Beans £2.00

Fried Courgettes £2.00

Gelato | Ice Cream

Ravello £6.50

A shell of Chocolate Ice Cream with a centre of genuine Kirsch Ice Cream.

Tartufo £6.50

Suited to adult tastes – comprising of a rich dark Chocolate Ice Cream with real Rum, covered in Dutch Cocoa.

Zabaglione £6.50

A delicious dessert made with a base of sponge soaked in Sicilian Marsala wine. The Ice Cream is made with Egg Yolk and Port Wine and topped with a generous sprinkling of Amaretti biscuits.

Traditional Cassata £6.50

A handmade slice Ice Cream consisting of alternate layers of Strawberry Sorbet, Vanilla, Chocolate and Pistachio Ice Cream and candied fruits.

Ice Cream [3 scoops] £5.95

Delicious Ice Cream; choose from Chocolate, Vanilla, Coffee or Pistachio.

Fruit Sorbet [3 scoops] £5.95

Delicious Sorbet; choose from Orange, Lemon or Mango.

Dessert Selection

Cream Caramel £5.95

Fresh Figs £5.95

Served with fresh cream.

Fresh Strawberries £5.95

Served with fresh cream.

Tiramisu £5.95

Chocolate Profiteroles £5.95

Crème Brûlée £5.95

with Cinnamon, Orange and Lemon Zest

A selection of Cheeses £6.95

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Piccadilly Restaurant

Champagne

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| 1 | Renard-Barnier Brut
Vintage NV abv 12%
A stylish Champagne with a pronounced, biscuity flavour and a fine elegant bouquet, a result of good bottle maturation. | <u>BOTTLE</u>
£35.00 |
| 2 | Moët & Chandon Brut Impérial
Vintage NV abv 12%
Moët & Chandon is the biggest of the Champagne houses, producing over 20 million bottles a year. A consistent dry style with a distinctive flowery aroma and yeasty character. | £49.00 |

Sparkling Wines

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| 3 | Asti Spumante
Santero, Italy Vintage NV abv 7.59%
The elegant, yet richly fruity bouquet of this superb Asti is matched by a deliciously concentrated flavour on the palate and a stylish grapey acidity on the finish. | £20.95 |
| 4 | Prosecco Frizzante D.O.C. Ciratta
Veneto, Italy Vintage NV abv 11.2%
Pale straw-yellow in colour, fresh vividly nose with hints of apple and pears. Lively and fresh character with a pleasant after-taste. | £25.95 |

House Wines

Glass 175ml

Toscana Red or White

£4.95 £16.95
½ BOTTLE £9.20

Rosé Wines

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| 5 | Novementi Rosato Salento IGT Menhir
Puglia, Italy abv 12%
Bouquet of strawberries and essence of roses, showing a glowing clear pink colour and ruby red reflections. Fragrant and delicate, an elegant wine made from Negroamaro grapes. | £20.95 |
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Piccadilly Restaurant

White Wines

	<u>BOTTLE</u>
6 <i>Bianca Salento IGT Novementi Menhir</i> Puglia, Italy abv 12% Light and easy to drink. Fresh drops of exotic fruits with a lingering tart finish. An interesting blend of an autochthon grape: Verdeca and Chardonnay.	£18.95
7 <i>Frascati Superiore Pallavicini</i> Lazio, Italy abv 12% A stylish and delicious, dry white wine with a fresh zesty bouquet and a ripe almond flavour. From one of the region's best producers.	£19.95
8 <i>Grillo & Inzolia IGT Feotta della Jata</i> Sicilia, Italy abv 13% Typical Sicilian wine, it's gentle in the mouth, lively, fresh and soft, with elegant flowery fruity nose.	£20.50
9 <i>Domini Veneti Soave Classico</i> Lazio, Italy abv 12% Bouquet of apricot and pepper, dry yet with soft acidity and a round almond palate, helped by the blending of the highly prized Trebbiano di Soave grape variety.	£20.95
10 <i>Chardonnay Langhe DGC Cascina Saria</i> Piemonte, Italy abv 12.5% Floral notes on the nose with hints of banana and pineapple. Fresh and elegant with a citrus after-taste.	£21.50
11 <i>Pinot Grigio Piave DGC Ornella Melon</i> Veneto, Italy abv 12.5% Dry, full-bodied, but crisp and firm in structure. Fresh with an intense aroma. It is considered world-wide one of the classic Italian wines.	£22.90
12 <i>Orvieto Classica Secca Straccali</i> Umbria, Italy abv 12% Full-bodied dry white with a complexity of flavours. Slightly nutty, Herbaceous and fruity with sufficient acidity to give a long finish.	£24.50
13 <i>Gavi DGC Il Manderlo Fenuta San Pietro</i> Piemonte, Italy abv 13% This gold yellow coloured cru with greenish tints. On the palate is sweet with almond and acacia flowers scent. Good structure together with refinement and pleasantness, proper acidity and good persistence in the end.	£25.50
14 <i>Greco di Tufo "Grele" Russo Taurasi</i> Campania, Italy abv 13% Complex and fruity aroma. Softness, freshness and concentration are skillfully blended to give this wine a pleasant balance	£31.50

Piccadilly Restaurant

Red Wines

	<u>BOTTLE</u>
15 <i>Primitiva Salento IGT Quota29.Menhir</i> Puglia, Italy abv 14% Intrusive and genuine full bodied wine with a velvety touch. The finish is long with a pleasant coffee aftertaste.	£18.95
16 <i>Nero d'Avola IGT Feotta della Jata</i> Sicilia, Italy abv 13.5% Lively, full and velvety mouth with a vanilla and jelly long finish. This wine has scents of berry fruits jelly, balsamic and spicy notes.	£20.50
17 <i>Valpolicella DCC Classica Ca' Bussin Boscaini</i> Veneto, Italy abv 12% A distinctive wine which assails the nostrils with an aroma of fresh mint. Soft and round on the palate with a sensational fruity finish.	£20.90
18 <i>Chianti Straccali (traditional wicker flasks)</i> Toscana, Italy abv 12.5% Good, typical central Tuscan Chianti in the traditional straw 'fiasco'. Made from a blend of Sangiovese, Canaiolo and Merlot.	£23.90
19 <i>Cabernet Sauvignon IGT Perla Simonetti</i> Sicilia, Italy abv 13.5% Aroma of wildberries and sweet spices. The taste expresses a fine note of cedar-wood, prolonged by the soft tannins.	£25.90
20 <i>Barbera d'Asti DCC Cascina Saria</i> Piemonte, Italy abv 13.5% Toasted hazelnuts and red berries jam on the nose. Well balanced, robust and persistent with a fine acidity.	£29.00
21 <i>Chianti Classico DCCG La Presura</i> Toscana, Italy abv 12.5% Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance on the finish.	£33.00
22 <i>Valpolicella DCC Superiore Ripassa Lane Boscaini</i> Veneto, Italy abv 14% It has a delicate flavour of red berry fruits with a complex spicy nose, soft and round on the palate.	£35.50
23 <i>Barolo DCCG San Biago</i> Piemonte, Italy abv 14% Warm and sophisticate, rich and intense with a smooth long finish.	£40.50
24 <i>Amarone della Valpolicella DCC Classica San Giorgia Boscaini</i> Veneto, Italy abv 15.5% The best grapes selected for this exceptional wine, well structured & smooth on the palate. Matured 18 mths in oak casks and refined in bottles for 6 mths more to increase the quality.	£49.00

Piccadilly Restaurant

Dessert Wine

25 *Zabba Catarratto, Monreale DCC*

Sicilia, Italy | abv 15%
Elegant hints of honey and citrus. Well structured, warm and smooth.
An almond aftertaste helps a long finish.

BOTTLE
500ml
£25.15

Mineral Water & Soft Drinks

Mineral Water Still or Sparkling

75cl
£3.90

Fruit Juices or Soft Drinks

£2.40

Coffees

Coffee

£2.30

Cappuccino

£2.80

Espresso

£2.30

Doppia Espresso

£2.80

Beers

Bottles (33cl)

£3.75

Spirits

Whisky, Gin, Rum

£3.10

Bristol Cream

£3.00

Single + Mixer

£4.10

Fia Pepe

£3.00

Double + Mixer

£6.50

Amentilladem Medium

£3.00

Courvoisier

£4.00

Armagnac

£4.50

Remy Martin VSOP

£6.00

Hennesey VSOP

£6.00

Vecchia Romagna

£4.50

Calvados

£5.50

Various *Aperitifs*

from £4.10

Various *Liqueurs*

from £4.10

Measured Spirits are 25ml or multiples thereof.

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