



PICCOLINO

EDINBURGH 

COLD STARTERS

OLIVE MISTE 3.5

Marinated olives with garlic, thyme and rosemary

CAPRESE SALAD 8

Fresh mozzarella, tomatoes, and sweet basil pesto

TRIO DI VERDURE 6.5

Grilled courgettes, aubergines, peppers with a drizzle of parsley evoo and garlic

TAGLIERE MISTO DI SALUMI 9

A tasty selection of Italian cured meat and cheese served with fresh warm Italian bread.

HOT STARTERS

ZUPPA DEL GIORNO 5.5

Chef's seasonal soup of the day, served with fresh Italian bread and butter

BRUSCHETTA MISTA 5.5

2 slices of toasted Italian bread, one with vine tomato and fresh basil and one with roasted aubergines

MINI PARMIGIANA 8

Baked aubergines layered with a light tomato passata, basil, parmigiano and mozzarella

POLPETTE 8

Home made Italian meatballs in a light tomato sauce, served with a slice of fresh toasted Italian bread

GAMBERI AL PEPERONCINO 8

King prawns cooked in garlic, chilli, white wine, and cherry tomato served with croutons

ZUPPETTINA DI PESCE 9

A must for seafood lovers! Pan sautéed clams, mussels squid, prawns and a langoustine, cooked in garlic, chilli & white wine, served with croutons

COZZE 8

Pan sautéed fresh Scottish mussels cooked in white wine garlic & cherry tomatoes.

BREAD 2.9

GARLIC BREAD 3.25

OUR CHEF PREPARES, COOKS AND SERVES DAILY CHANGING DISHES
PLEASE ASK YOUR WAITER FOR TODAY'S SPECIALS.

 Gluten free  Vegetarian  Vegan



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ABOUT PASTA

FROM THE SEA

SPAGHETTI VONGOLE 18

Spaghetti tossed with fresh clams, garlic, touch of chilli and cherry tomatoes

LINGUINE PISTACCHIO E GAMBERI 19

Gorgeous linguine dish with king prawns, pistachios, chilli, garlic and cherry tomatoes

LINGUINE AL PROFUMO DI MARE 21.5

Linguine pasta tossed with mixed fresh Scottish seafood & crustacean; clams, mussels, squid, king prawns, langoustine cooked in evoo, garlic, touch of chilli and cherry tomatoes

VEGGIE

PENNE SICILIANA 14

An all time classic, bursting with flavors!

Penne pasta cooked in a rich tomato sauce with evoo, garlic, diced aubergines, basil and topped with fresh pecorino cheese

PENNE ARRABBIATA 14

Penne pasta; smothered in a rich and spicy fresh tomato sauce, garlic and chilli

GNOCCHI AL PESTO 14

Love the smell of fresh basil? Potato dumplings cooked in a creamy basil pesto sauce (contains nuts)

MEAT

ORECCHIETTE SALSICCIA & FRIARIELLI 20

Hearty and meaty! Traditional southern shell pasta cooked with fresh Italian sausage, Italian bitter broccoli, garlic and evoo

PACCHERI AL RAGU DI CERVO 20

Large traditional pasta with rich and velvety slow cooked venison in a rich tomato sauce

PAPPARDELLE ALLA BOLOGNESE 16

Enjoy our slow cooked, rich beef tomato sauce with great depth of flavour pairing with wide pasta egg noodles

LASAGNA 14

Oven baked layers of egg pasta with rich Bolognese ragu sauce and creamy besciamelle & parmigiano

SPAGHETTI CARBONARA 14

Spaghetti pasta cooked with creamy egg, black pepper and parmigiano sauce

RISOTTO

RISOTTO PORCINI 16.95

As classically Italian as you can get...Italian porcini mushroom, arborio rice, white wine, butter and parmesan

SECONDI DI PESCE



FROM THE SEA

SPIGOLA AL PROFUMO DI LIMONE 20

Fillet of sea bass, topped with lemon zest, parsley, oven baked in evoo, garlic, dash of white wine

TRANCIO DI SALMONE AL PISTACCHIO 20

Salmon fillet oven baked in a white wine sauce and topped with pistachio crust

ZUPPA DI PESCE 26.95

Pan sautéed clams, mussels squid, prawns and a langoustine, cooked in garlic, touch of chilli & white wine, served with bread croutons

FRITTURA MISTA 21.5

Lightly fried king prawns, squid, whitebait and cod served with garlic mayonnaise and mixed leaves salad

SECONDI DI CARNE

MEAT

BISTECCA AI FERRI 20.5

Perfectly grilled 9oz sirloin steak with mix green salad.
Add a sauce: Peppercorn | Gorgonzola Blue cheese

TAGLIATA DI MANZO 21.5

Chargrilled and sliced 9oz sirloin steak served with rocket and parmigiano shaving, served with a drizzled of evoo and balsamic glaze

FILETTO DI MANZO 24.95

Grilled fillet of steak 6oz served with roast potatoes, salad and peppercorn sauce

POLLO ALLA MILANESE 16

Tender and juicy chicken breast covered in crunchy bread crumbs and parmesan served with salad and chips

MISTO ALLA BRACE 26.95

Mix grilled meat platter consists of finest fresh italian sausages, tender chicken fillet, juicy beef and pork loin served with mix green salad



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SIDES 4.9 EACH

INSALATA MISTA

Mix Green Salad

RUCOLA E SCAGLIE

Rocket with parmesan

PISELLI PANCETTA CIPOLLA

Peas with Bacon and Onions

FUNGHI ALL' AGLIO

Creamy garlic mushrooms

VERDURE MISTE

Grilled seasonal mixed vegetables

PATATE AL ROSMARINO

Potatoes with rosemary

CHIPS

DESSERT

Sweet Italian treats are just what you need with an after-dinner cappuccino

CHOCOLATE CHEESECAKE

Classic baked creamy chocolate cheesecake

HOME-MADE TIRAMISU

Delicious and irresistible; made with delicate ladyfinger savoiardi biscuit soaked in espresso coffee, mascarpone cheese cream, topped with cocoa powder

CANNOLO SICILIANO

Traditional Sicilian biscuit cone, filled with sweet ricotta cheese & chocolate chip, served with pistachios nuts

GELATO

Artisanal Italian classic ice creams; vanilla, strawberry, chocolate

AFFOGATO AL CAFFE

This is Italy's best known; vanilla ice cream served with a shot of espresso

