



Poppa Piccolinos

PIZZERIA & TRATTORIA

Antipasto Misto "Sharing Boards" – serves 2 or 3

Salumi

15.00

Selections of sliced Parma ham, salami Milano, pepperoni, mortadella, chargrilled vegetables, olives & pickles, rocket & parmesan salad, Italian cheese and tangy red pepper jam, accompanied with garlic bread

While You Decide

Garlic Bread	3.50
Homebaked Bread	4.00
extra virgin olive oil and balsamic vinegar	
Bruschetta (v)	5.00
tomatoes, onions and garlic, extra virgin olive oil	
Focaccia (v)	4.50
with cherry tomatoes & rosemary	
Pizza Garlic Bread - 9 inch base	
Aglio e Pomodoro (v)(gf)	4.50
pizza bread with tomato sauce, garlic & oregano	
Rosmarino (v)(gf)	4.50
sprinkled with rosemary & sea salt	
Aglio e Formaggi (v)(gf)	5.00
with garlic & mozzarella cheese	
Della Casa (gf)	5.50
with garlic, olive oil, goat's cheese, pepperoni strips, rosemary & jalapeno	
Focaccia Prosciutto di Parma	7.50
pizza bread with garlic oil, Parma Ham, rocket leaves and parmesan shavings	

Pizza

Margherita (v)	8.50
Tomato sauce and mozzarella cheese	
Vegetali Arrostiti (v)	9.50
Grilled vegetables, basil pesto, spinach, jalapeno peppers, tomato and mozzarella	
Hawaiian	9.50
Roasted ham, pineapple, tomato and mozzarella	
Mexicana	10.50
Pepperoni, jalapeno peppers, red onions, mixed peppers, tomato, mozzarella and chilli con carne	
Montanaro	10.50
Meat Feast	10.50
Pepperoni, spicy beef strips, meat balls, smoked chicken, salami, red chillies, ham, tomato and mozzarella	
Prosciutto di Parma	11.50
Parma ham, rocket leaves, parmesan shavings, tomato and buffalo mozzarella	
Fruitti di Mare	11.50
tomato, mozzarella, baby prawns, calamari, clams, mussels and light sprinkled of chilli flakes	
Calzone Classica	10.50
Roasted ham, button mushrooms and mozzarella, served with tomato sauce	
Calzone Vulcana	10.50
Smoked chicken, pepperoni, salami, red chilli, mushrooms & mozzarella, served with bolognese sauce	
Create Your Own:	9.00 for each topping
Mixed peppers, onions, capers, olives, anchovies, smoked chicken, mushrooms, spicy meatball, tuna, sweetcorn, pepperoni, jalapeno, rocket leaves, salami or duck strips	

Chefs Specials

Check out our Blackboard for Daily Specials

Hot Starters

Calamari Fritti	7.50
Dusted in flour and egg, served with sweet chilli mayo & salad garnish	
Deep Fried Brie	8.00
Lightly breaded, served with fruit coulis and salad garnish	
Polpette alla Casalinga	8.00
Homemade pork and beef meatballs, garlic, red chillies & tomato sauce	
Crespelle di Pollo al Forno	8.50
Baked crepe with chicken, mushrooms, spinach and mozzarella in creamy white wine sauce	
King Prawns "Marinara"	8.50
Sauteed with white wine, cherry tomatoes, chilli and fennel seeds in a tomato & basil sauce	
Soup of the Day (v)(gf)	4.50
Homemade, served with bread and butter	

Pasta

Spaghetti Bolognese	9.50
Slow cooked beef ragu with tomato & basil sauce	
Spaghetti Carbonara	9.50
Tossed in a creamy pancetta and parmesan cheese sauce	
Lasagna al Forno	9.50
Layered with pasta sheet, beef ragu and light cream sauce, topped with mozzarella cheese	
Cannelloni Basilicata (v)	9.50
Baked tube pasta filled with ricotta, spinach and parmesan, cream sauce and mozzarella	
Penne Polpette	10.50
Homemade pork and beef meatballs in a spicy tomato & basil sauce	
Penne Primavera (v)	9.50
Spinach, peas, asparagus & broccoli and creamy saffron sauce	
Tagliatelle con Pollo	10.50
Thin egg pasta with chicken strips, garlic & mushrooms and creamy tomato sauce	
Tagliatelle con Pesto y Gamberetti	10.50
Tossed in basil pesto with baby prawns, tomato sauce & hint of chilli flakes	
Gnocchi ai Vegetali Arrostiti (v)	10.00
Potato dumplings sautéed in garlic, passata, roasted vegetables, cherry tomato, olives & spinach	
Tortellini alla Panna	10.00
Baked meat filled pasta in a creamy tomato sauce with ham, topped with cheese & breadcrumbs	
Papardelle alla Limanara	11.50
King prawns, bacon, red chillies, garlic, olive oil & cherry tomatoes, topped with rocket leaves	
Ravioli Frutti di Mare	11.50
Flavoured with a hint of chilli, king prawns & scallops and spinach, in a creamy tomato sauce	
Risotto alla Marinara	11.50
Finest selections of fish and seafood flavoured with chilli and garlic and creamy saffron sauce	

Cold Starters

Prawn Cocktail "Marie Rose"	8.50
Plump baby prawns bound in a tangy tomato dressing and salad garnish	
Prosciutto di Parma e Rucola	8.50
Thinly sliced cured ham with rocket leaves & parmesan shavings, drizzled with balsamic syrup	
Pate della Casa	8.00
Homemade smooth chicken liver pate with red onion marmalade and toasted ciabatta bread	
Insalata Caprese (v)	5.50
Layers of fresh buffalo mozzarella with tomatoes & basil, drizzled with aged balsamic syrup and herb oil	
Goat's Cheese, Beetroot and Walnut Salad	8.50
With rocket leaves, cherry tomatoes & grain mustard dressings	
Carpaccio di Manzo	9.00
thinly sliced beef fillet with olive oil, toasted pine nuts, garlic aioli, rocket leaves & parmesan shavings	

Main Courses

All Main Courses are served with a choice of saute potatoes, or hand cut chips or mixed salad or seasonal vegetables

Scalopini di Pollo alla Marsala	15.00
Pan seared escalope breast of chicken lightly dusted with flour, rich Marsala sauce & crisp Parma ham	
Pollo alla Crema	15.00
Pan seared breast of chicken with timbale of arborio rice and creamy mushroom sauce	
Bisteca alla Umbria	15.00
Strips of prime beef of sirloin sautéed in a creamy mushrooms & peppercorn sauce	
Roasted Salmon Fillet "Aragosta"	17.00
Served with seafood ravioli, wilted spinach, king prawns and creamy lobster sauce	
Italian Fish Stew	17.00
selections of fish and seafood with a hint of chilli, garlic, white wine, fennel and tomato sauce	
Salmon Fillet "Aragosta"	17.00
Served on wilted spinach, king prawns, seafood ravioli and creamy white wine & dill sauce	

Steaks

Steaks are cooked to your choice, accompanied with tomato, button mushrooms & onion rings and served a choice of the following sauces:

- Black Peppercorn Sauce onions, red wine, demi glace, brandy and cream
- Creamy Mushroom Sauce onions, white wine, mushrooms and cream
- Diane onions, Dijon mustard, diced tomatoes, demi glace and brandy
- Blue Cheese onions, cream, white wine and gorgonzola cheese

Sirloin Steak (10 oz)	20.00
Rib Eye (10 oz)	23.00
Fillet Steak (10 oz)	25.00
Sirloin Steak (10oz) & Garlic King Prawns "Surf & Turf"	25.00

Side Dishes - 3.50 each

- Sauté Potatoes • Tomatoes, Red Onions & Olives • Rocket & Parmesan • Hand Cut Chips • Mushrooms in Garlic Butter • Green Beans & Bacon • Vegetables of the Day • Sautéed Spinach with Garlic • Seasonal Mixed Salad • Courgette Fritters



Poppa Piccolinos

PIZZERIA & TRATTORIA

Pizza

- Margarita**
Tomato & mozzarella cheese
- Tropicana**
Ham, pineapple, tomato & mozzarella cheese
- Prosciutto**
Cooked ham, tomato & mozzarella cheese
- Funghi**
Mushrooms, tomato & mozzarella cheese
- Pepperoni**
Pepperoni, tomato & mozzarella cheese

Riddies Menu

Pasta

- 5.00 **Spaghetti Napolitana** 5.00
Tossed in homemade tomato sauce
- 5.00 **Spaghetti Bolognese** 5.00
Slow cooked beef ragu with tomato sauce
- 5.00 **Buttered Pasta** 4.50
Choice of spaghetti, penne or tagliatelle tossed in melted butter
- 5.00 **Chicken Nuggets homemade** 5.00
With chips, garden peas or baked beans
- 5.00 **Fish Fingers** 4.50
With chips, garden peas or baked beans

Riddies Parties

Let us take away all the stress of cooking and cleaning.

At Poppa Piccolinos, we offer a choice of kid's pizza or pasta or chicken nuggets or fish fingers with chips and peas or beans and unlimited cordial and ONE scoop of ice cream of your choice with mixed sweets for 7.95 per child.

****For more information, please ask our Manager****

White Wines

- Fruilano - Victoria (House Wine)** 16.00
Intriguing peach and pears blossom nose, elegant body, pleasant and lengthy finish
- Falanghina IGP - Quarto Miglio** 21.00
Hints of tropical fruits, persistent with distinctive mineral notes
- Pinot Grigio IGP - Salvaterra** 22.00
Intense nose with a great minerality and structure. Refreshing with tropical notes in the dry long finish
- Trebbiano DOC - Marramiero** 22.00
Dry, fresh and bright with a fruity long lasting after taste
- Gavi di Gavi DOCG - Serragrilli** 26.00
Great structure and excellent acidity, fresh, savoury and persistent
- Verdicchio "Ste"** 19.00
Santa Barbara - Straw yellow colour with scents of ripe fruit. Peach and citrus on the nose, structured body yet easy drinking and palatable

Red Wines

- Merlot - Victoria** 16.00
Mature fruits on the nose, full bodied yet with easy tannins and delicate aftertaste
- Syrah IGP - Sicilia** 22.00
Deep and dark with a spicy nose, excellent with meat dishes
- Valpolicella Classico IGT** 20.00
A well rounded rich red with intense flavours
- Primitivo di Manuria** 22.00
A rich velvety complex with ripe fruit overtones and a hint of spice
- Montepulciano d'Abruzzo DOC - Marramiero** 22.00
Full bodied and robust, well balanced and easy drinking
- Amarone della Valpolicella** 48.00
Well rounded soft tannins, aroma from raisin, ripe raspberry, liquorice and tobacco

Rose & Bubbly

- Pink Moscato - Barefoot** 16.00
Juicy & refreshing with ripe nectarine aromas and flavours, layers of raspberry & pomegranate
- Rose - Dama Cerasuola** 22.00
Soft cherry red, bright and brilliant, its fragrance is persistent and fruity, round taste, dry and pleasant
- Prosecco - Villa Cornaro** 24.00
Fresh clean flavour with a perfect balance between acidulous and sugar elements
- Champagne** 36.00
Deliciously fresh with a delicate freshness and a good balanced palate

World Wines - White

- Chenin Blanc - South Africa** 14.95
Intensely fruity, with a succulent taste of guavas and clean, fresh citrus fruits
- Chardonnay - Concha y Toro - Chile** 15.25
Packed with refreshing tropical fruit flavours and a crisp mouth watering finish
- Sauvignon Blanc - France** 15.25
Aromas of exotic fruits with well balanced fresh citrus flavours
- CyT Sauvignon Blanc - Chile** 17.00
A grassy, crisp and fresh Sauvignon with lovely citrus, lemon and gooseberry flavours
- False Bay 'Slow' Chenin Blanc - South Africa** 18.00
Made using natural yeast for a slower fermentation which adds layers of texture. Ripe guava fruit and white peach with wonderful
- Vila Nova Vinho Verde - Portugal** 20.00
Piercingly fresh but with exquisite balance. Stone fruit and grassy edges with mouthwatering freshness. An utterly brilliant example of modern Portuguese wine making
- The Cloud Factory Marlborough Sauvignon Blanc - New Zealand** 24.00
Classic New Zealand Sauvignon with everything you would expect, gooseberries and grapefruit flavours alongside delightfully fresh acidity
- Cune 'Monopole' Rioja Blanco - Spain** 26.00
The modern face of white Rioja. The delicate flavours of the Viura grape are allowed to shine through thanks to a complete lack of oak ageing. Subtle floral notes with hints of orange blossom and lemon all topped off by a clean, dry finish

World Wines - Red

- Pinotage - South Africa** 14.95
Ruby red dry wine with a wonderful bouquet of red fruits and a hint of banana
- Cabernet Sauvignon - France** 15.25
Rich black - purple in colour with aromas of ripe plums and blackcurrants
- Rioja - Spain** 16.25
A youthful, fruity with red berry aromas & soft plums and cherry fruit on the palate
- Shiraz - Australia** 16.25
A full bodied wine with white pepper and rich berry flavours and aromas
- CyT Merlot - Chile** 17.00
Soft, mellow and with plenty of plum fruit, this is a very easy drinking and approachable wine
- False Bay 'Bushvine' Pinotage - South Africa** 18.00
A deliciously rustic and softly spicy red from vineyards which look down on the beautiful False Bay just outside Cape Town. A hearty and warming drop
- Vega Piedra Rioja - Spain** 20.00
Red berries and a touch of spice with a rounded, balanced palate with a lovely touch of vanilla
- Pablo y Walter Malbec - Argentina** 24.00
With fruit harvested from 40 year old vines this is a blockbuster of a wine but with a real touch of elegance and class to all of that ripe, plump, black fruit
- Boutinot Cotes du Rhone Villages - France** 25.00
Essentially a baby Chateaufeuf du Pape this is a hugely impressive wine. Layer after layer of flavour with smooth vanilla notes and a broad complex finish