

# Picasso Express



# Soft Drinks

Pepsi	Regular £4.00	Large £5.00
Pepsi Max	Regular £3.50	Large £4.50
Lemonade	Regular £3.50	Large £4.50
Lime & Soda	Regular £2.50	Large £3.50
Appletiser		275ml £4.50
Fever-Tree Tonic Water	Regular or Slimline	200ml £4.00
Fever-Tree Ginger Ale		200ml £4.00
Mineral Water	Still or Sparkling	330ml £3.50
Orange Juice	Regular £3.50	Large £4.50
Apple Juice	Regular £3.50	Large £4.50
J2O	Various flavours available	275ml £4.50
Fruit Shoot	Various flavours available	275ml £3.50
Peroni 0.0% - Alcohol Free		330ml £4.50
Old Mout Alcohol Free Cider		500ml £6.50

# Cocktails

Disaronno Sour	£9.50
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Cosmopolitan	£10.50
Vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Espresso Martini	£11.50
Vodka, Tia Maria and a shot of espresso, topped with coffee beans	
Aperol Spritz	£10.50
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
Mojito	£11.50
Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint	

Please allow us a little extra time to prepare your cocktails!

# Beer & Cider

San Miguel	330ml £5.00
Peroni Nastro Azzuro Draught	Half £4.50 Pint £6.25
Birra Moretti Draught	Half £4.75 Pint £6.50
Moretti Sale Di Mare Draught	Half £5.00 Pint £6.75
Old Mout Cider	Various flavours available 500ml £6.50
Old Mout Alcohol Free Cider	500ml £6.50
Inches Cider - Apple	500ml £6.50
Peroni 0.0 - Alcohol Free	330ml £4.50



# House Spirits

	Single	Double
Gordon's Gin	£4.50	£6.50
Smirnoff Vodka	£4.50	£6.50
Captain Morgan Spiced	£4.50	£6.50
Jameson Whiskey	£4.50	£6.50
Jack Daniels	£4.50	£6.50
Disaronno	£4.50	£6.50
Malibu	£4.50	£6.50
Limoncello	£4.50	£6.50
Baileys	£4.75	£6.75
Tia Maria	£4.75	£6.75

A wider selection of spirits and premium spirits are available. Please ask your server for more information!

# Wine

## White

		125ml	175ml	250ml	Bottle
<b>Amanti Trebbiano, Italy</b>		£7.50	£8.00	£8.50	£22.00
Dry and crisp wine with an elegant floral nose and silky palate					
<b>Rowlands Brook Chardonnay, Australia</b>		£8.00	£8.50	£9.00	£24.00
Wonderful tropical fruit aromas, gentle vanilla characters on the palate					
<b>Chants de Closeau Grenache Blanc, France</b> 		£8.50	£9.00	£9.50	£26.00
Intensely fruity on the nose, followed by a well balanced palate					
<b>Amanti Pinot Grigio, Sicily</b> 		£9.00	£9.50	£10.00	£27.00
A nose of acacia flowers with a dry palate, full bodied and well balanced					
<b>Freedom Cross Sauvignon Blanc, South Africa</b> 		£9.50	£10.00	£10.50	£28.00
Fresh and crisp with a well-defined varietal character, reminiscent of a Loire style					

## Red

<b>Amanti Sangiovese, Italy</b> 		£7.50	£8.00	£8.50	£22.00
A medium bodied red with aromas of red berry and damson fruit					
<b>Rowlands Brook Shiraz, Australia</b>		£8.00	£8.50	£9.00	£24.00
Spicy, ripe blackberry fruit on the nose. Smooth, with a typical peppery style to finish					
<b>Castelvecchio Montepulciano, Italy</b> 		£8.50	£9.00	£9.50	£26.00
Medium-bodied with a strong fruity bouquet and scents of red fruit and liquorice					
<b>Beaubigney Merlot, France</b> 		£9.00	£9.50	£10.00	£27.00
Full flavoured with a complex bouquet of red berries and plummy aromas combined to blackcurrant hints					
<b>32 Degrees South Malbec, Argentina</b>		£9.50	£10.00	£10.50	£28.00
Notes of cherry & blackberry are balanced with hints of vanilla & caramel					

## Rosé

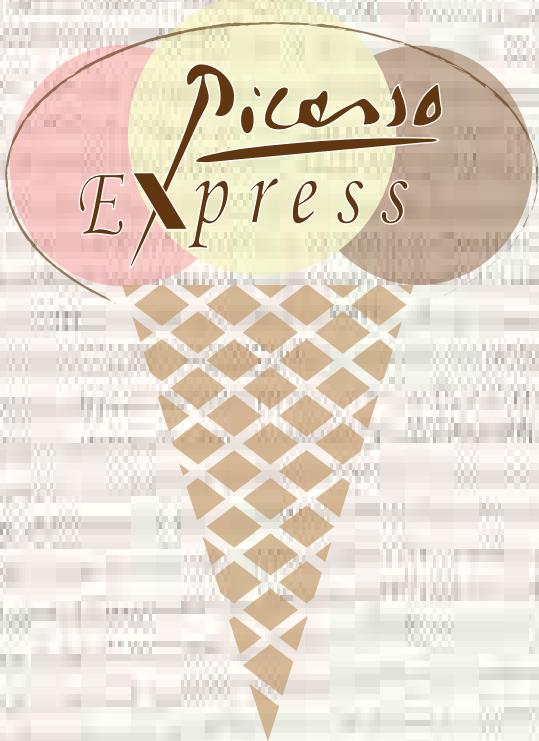
<b>Foxcover White Zinfandel, California</b> 		£8.00	£8.50	£9.00	£24.00
Candied fruit flavour with hints of fresh strawberries and summer fruits					
<b>Amori Pinot Blush, Italy</b> 		£8.50	£9.00	£9.50	£26.00
Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours					

## Sparkling

<b>Borgo Molino Prosecco, Italy</b> 					£30.00
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish					Also available by the glass
<b>Baron De Beaupre Champagne, France</b> 		37.5cl	£35.00	75cl	£55.00
A refreshing & appealing champagne with a soft character on the finish					

# Hot Drinks

Espresso	solo £2.50    doppio £3.20
A single or double shot of coffee made with Italian coffee beans	
Americano	£2.70
Black coffee - A rich full bodied espresso topped with hot water	
Flat White	£3.10
White coffee - A rich full bodied espresso topped with hot milk	
Cappuccino	£3.50
Rich espresso topped with frothy steamed milk and a sprinkle of chocolate	
Macchiato	£2.70
A shot of espresso with a dash of frothy milk foam	
Latte	£3.50
One shot of espresso topped with steamed milk and a dash of foam	
Latte with a shot of <b>MONIN</b> ® syrup	£4.50
Available in a selection of flavours	
Mocaccino	£3.80
Chocolate and espresso latte topped with a dash of whipped cream	
Tea	£2.90
English tea served with a jug of cold milk	
<b>TWININGS</b> <small>OF LONDON</small> Herbal/Fruit Tea	£3.10
A selection of flavours available	
Hot Chocolate	£3.50
Cadbury's hot chocolate topped with whipped cream and marshmallows	
Liqueur Coffee	£6.50



# Starters

**Sunblushed Tomatoes** VE GF £4.50

Slow-roasted, sun-ripened tomatoes

**Olives** VE GF £4.00

Mixed olives marinated in garlic, lemon & chilli

**Ciabatta Bread with Dipping Oil** VE £4.00

**Garlic Bread** VE £4.00

**with Mozzarella** ✓ £4.50

**Funghi Trifolata** VE GF £6.50

Fresh mushrooms pan-fried in garlic butter, parsley & white wine

**Pizza Pomodoro** VE £6.50

A thin and crispy pizza base with tomato sauce, garlic and herbs

**Gnocchi Pomodoro** VE £6.50

Italian potato dumplings cooked in our tomato & basil sauce

**Cozze Crema** GF £8.00

Mussels cooked in a garlic & white wine cream sauce

 Add Ciabatta Bread for +£2.00

**Gamberoni Al'Aglio** GF £8.00

King prawns, pan fried in their shells in garlic butter & white wine

**Calamari** £7.50

Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip

**Anti-Pasto** £15.00

A sharing platter with a selection of cured meats and cheese, marinated olives and tomatoes, with toasted ciabatta bread



Ask your server  
to see the  
Chef's Specials!

# Bruschette

**Bruschetta Pomodoro** VE £6.00

Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

**Bruschetta Mozzarella** ✓ £6.50

Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread

**Bruschetta Parma** £7.00

Marinated cherry tomatoes, prosciutto ham and shaved grana padano served on toasted ciabatta bread with balsamic glaze



# Salads

**Side Salad** VE GF £4.50

Mixed leaves, cherry tomatoes, red onion, olives, House dressing

**Insalata Parmigiano** GF £4.50

Rocket leaves & shaved grana padano with balsamic glaze

**Tomato & Onion Salad** VE GF £4.00

Marinated cherry tomatoes & red onions with balsamic glaze

**Trio Colore** VE GF £6.50

Fresh Mozzarella served with rocket and cherry tomatoes, with balsamic glaze

**Insalata Salmone Affumi** GF £8.50

Smoked salmon served on a mixed salad with House dressing



Chef's Recommendation

# Pizza

Made with our own homemade dough and 100% mozzarella cheese, stone-baked in our authentic Italian pizza oven

<b>Pizza Pomodoro</b>  	<b>£10.00</b>
Tomato sauce with extra garlic and herbs - no cheese!	
<b>Margherita</b>	<b>£11.00</b>
Our classic tomato & basil sauce with mozzarella cheese	
<b>Reginella</b>	<b>£13.50</b>
Fresh mozzarella, cherry tomatoes and fresh basil leaves	
<b>Pepperoni</b>	<b>£13.00</b>
Just pepperoni - simple and delicious	
	 Add Mushrooms for +£1.40
<b>Diavola</b> 	<b>£14.00</b>
Pepperoni, Milano salami, fresh chillies & crushed chillies	
<b>Funghi Caprina</b>	<b>£14.00</b>
Ham, mushrooms, goats cheese and mixed olives	
<b>Pollo Pancetta</b>	<b>£14.00</b>
Seasoned chicken breast strips and smoked bacon rashers	
<b>Rustica</b>	<b>£14.50</b>
Prosciutto ham & sunblushed tomatoes topped with rocket, shaved grana padano and House dressing	
<b>Honolulu</b>	<b>£13.00</b>
Ham and juicy chunks of pineapple	
<b>Di Capra</b> 	<b>£14.50</b>
Caramelised onions, goats cheese, peppadew sweet peppers, rocket	
<b>Salsiccia Pesto</b>	<b>£15.00</b>
Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto	
<b>Riviera</b> 	<b>£15.00</b>
Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket	
<b>Pollo Piquante</b>	<b>£14.00</b>
Chicken breast, red onion, peppadew peppers, balsamic glaze	
<b>Italian Job</b>	<b>£14.50</b>
Bolognese sauce, covered in mozzarella and topped with fresh basil	
<b>Giardiniera</b> 	<b>£14.00</b>
Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil	
<b>Napoli</b>	<b>£14.00</b>
Tuna, anchovies, olives and capers	

 Switch to Vegan Mozzarella - just ask your server

Make any pizza into a Calzone - just add £1.00



## Calzone

Hand made folded pizzas, stone baked and served with a side of our classic tomato sauce

<b>Calzone Basilica</b> 	<b>£13.50</b>
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Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

<b>Calzone Salsiccia</b>	<b>£14.00</b>
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Tuscan sausage, Milano salami, spinach and mixed olives

<b>Calzone Picante</b> 	<b>£14.00</b>
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Pepperoni, chicken breast, hot chillies & red onion, drizzled with chilli oil

## Extra Toppings

Add any of the following to any pizza or pasta to create your own 'Masterpiece'

Pepperoni - Milano Salami - Tuscan Sausage  
Sliced Chicken Breast - Ham - Smoked Bacon  
Tuna - Anchovies - Capers - Red Onion  
Hot Chillies - Spinach - Mushrooms  
Mixed Olives - Courgette - Pineapple  
Cherry Tomatoes - Roasted Peppers  
Sunblushed Tomatoes - Grated Mozzarella  
Peppadew Sweet Peppers

£1.40 per topping

Parma Ham - Asparagus  
Tiger Prawns - Smoked Salmon  
Goats Cheese - Fresh Mozzarella  
£2.60 per topping



Suitable for vegetarians



Suitable for vegans



Gluten-free



Lighter Choice (Typically less than 600 calories)

# Pasta

<b>Spaghetti Pomodoro</b>  	<b>£12.00</b>	Penne Primavera  	<b>£13.50</b>
Our homemade, traditional tomato sauce with fresh basil and garlic			Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce
<b>Spaghetti Bolognese</b>	<b>£13.00</b>	<b>Rigatoni Amatriciana</b>	<b>£13.50</b>
Traditional Bolognese made with 100% beef			Smoked bacon in a peppery tomato and parmesan cream sauce
<b>Spaghetti Carbonara</b>	<b>£13.00</b>	<b>Rigatoni Toscana</b>	<b>£13.50</b>
Smoked bacon in a creamy grana padano cheese sauce			Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce
<b>Spaghetti Gamberoni</b> 	<b>£15.00</b>	<b>Tagliatelle Porcini</b> 	<b>£14.00</b>
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine, garnished with rocket			Wild mushrooms in a creamy white wine & mushroom sauce
<b>Spaghetti Verde</b> 	<b>£13.50</b>		 Add Tuscan Sausage for +£1.40
Asparagus, courgette & spinach in a garlic & pesto cream sauce			
<b>Spaghetti Marinara</b> 	<b>£15.00</b>	<b>Tagliatelle Salmone</b>	<b>£15.00</b>
Mixed seafood in a garlic, white wine & tomato sauce			Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket
<b>Penne Arrabiatta</b>   	<b>£13.00</b>		 Add Tiger Prawns for +£2.60
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce			
<b>Penne Polpette</b>	<b>£14.00</b>	<b>Tagliatelle Spinaci</b>	<b>£14.00</b>
100% beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil			Smoked bacon in a creamy spinach and grana padano sauce

# Al Forno

Literally translated as "In the Oven", all our Al Forno pasta dishes are freshly prepared in the pan, then covered in mozzarella cheese and baked in the stone oven until light and crispy on top

<b>Funghi Spinaci Al Forno</b> 	<b>£14.00</b>
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Penne pasta in a creamy wild mushroom and white wine sauce with spinach

<b>Salsiccia Al Forno</b>	<b>£13.50</b>
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Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

<b>Pollo Parmigiano Al Forno</b>	<b>£13.50</b>
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Penne pasta, smoked bacon and sliced chicken breast in a creamy grana padano cheese sauce

<b>Lasagne Al Forno</b>	<b>£13.50</b>
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Traditional homemade Lasagne made with 100% British beef

Fancy Bolognese with Penne? Carbonara with Rigatoni?  
Feel free to change the type of pasta in your dish - just ask your server.

Gluten/Egg-Free pasta is available - just ask your server.

\*Please note our meatballs are made with breadcrumbs so there is no gluten-free option for this dish.



Chef's Recommendation

# Main Courses

## Pollo Funghi GF

£19.00

Grilled chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

## Branzino LC GF

£18.00

Pan-seared seabass fillet, served with saute potatoes and a mediterranean-style tomato & vegetable sauce made with onions, olives, tomatoes & spinach

## Bistecca GF

£22.00

8oz extra mature Sirloin steak, cooked to taste, served with skin-on fries and a rocket & grana padano salad.

 Add Peppercorn or Mushroom sauce for +£2.50

## Insalata Caprina V GF

£15.00

Roasted goat's cheese and chargrilled vegetables served on a mixed salad with House dressing

## Insalata Pollo GF LC

£17.00

Grilled chicken breast with chargrilled peppers served on a bed of mixed salad with House dressing

 Add Smoked Bacon for +£1.40

## Insalata Salmone Asparagi GF LC

£19.00

Oven-baked fillet of salmon and grilled asparagus spears served on a mixed salad with House dressing



# Risotto

Authentic risotto dishes made with real Italian Arborio rice

## Risotto Asparagi V GF

£14.00

A creamy garlic & white wine risotto with asparagus, courgette and spinach

## Risotto Pollo Porcini GF

£14.50

Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto

## Risotto Gamberetti GF

£14.50

Tiger prawns and spinach in a creamy garlic & white wine risotto

# Sides

## French Fries V GF

£4.50

Crispy, skin-on fries

## Saute Potatoes V GF

£4.00

Crispy, deep fried potato slices

## Ciabatta Bread V

£2.50

Toasted Italian style ciabatta bread

## Tomato & Onion Salad V GF

£4.00

Marinated cherry tomatoes & red onions with balsamic glaze

## Side Salad V GF

£4.50

Mixed leaves, red onion, olives & marinated cherry tomatoes, with our House dressing

## Insalata Parmigiano GF

£4.50

Rocket leaves & shaved grana padano with balsamic glaze

## Grilled Vegetables V GF

£4.50

Grilled pepper, aubergine & courgette

## Grilled Asparagus V GF

£4.50

Grilled asparagus spears

## Allergy Information:

Please inform your server of any specific allergy or dietary requirement before ordering.

The descriptions on our menu don't always mention every single ingredient, so just ask if you're unsure, even if you have eaten the dish previously, as we occasionally alter recipes from time to time.

Our chefs & suppliers handle numerous ingredients. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that any of our dishes will be 100% allergen or contamination free.

Also please note that the cheese offered at your table is not vegetarian and contains milk and egg, and will therefore alter the suitability of your dish.

Please ask to see our allergen guide for more detailed information on each individual dish.



Suitable for vegetarians



Suitable for vegans



Gluten-free



Lighter Choice (Typically less than 600 calories)



# Kids Menu

Choose any main course below plus a dessert and a drink for £8.50

Apple Juice

Orange Juice

Fruit Shoot

Milk

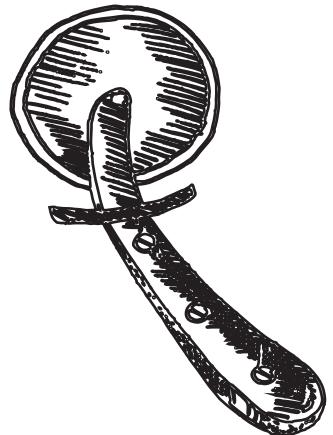


## Spaghetti Pomodoro

Spaghetti in our homemade tomato sauce

## Spaghetti Bolognese

Homemade traditional bolognese



## Spaghetti Carbonara

Smoked bacon in a creamy parmesan sauce

## Margherita

Classic cheese & tomato pizza

## Pizza Proscuitto

Margherita pizza with ham

## Pizza Pollo

Margherita pizza with chicken breast slices

## Ice Cream

1 scoop - choose from our wide selection

## Profiteroles

Pastry balls filled with cream and covered in chocolate sauce



## Babycinno

Frothy warm milk with a sprinkle of chocolate powder

# Gelato

Authentic homemade Gelato  
& 100% dairy free homemade Sorbet

- Vanilla ✓
- Chocolate ✓
- Strawberry ✓
- Pistachio ✓
- Banana ✓
- Rum & Raisin ✓
- Coffee ✓
- Bubblegum ✓
- Oreo Cookies ✓
- Honeycomb ✓
- Salted Caramel ✓
- Mint Chocolate Chip ✓
- Biscoff ✓
- Lemon Sorbet ✓
- Mango Sorbet ✓
- Raspberry Sorbet ✓

Check out our Gelato counter to see our full range of flavours!

1 scoop £3.00  
2 scoops £4.50  
3 scoops £6.00

## Toppings / Sauces

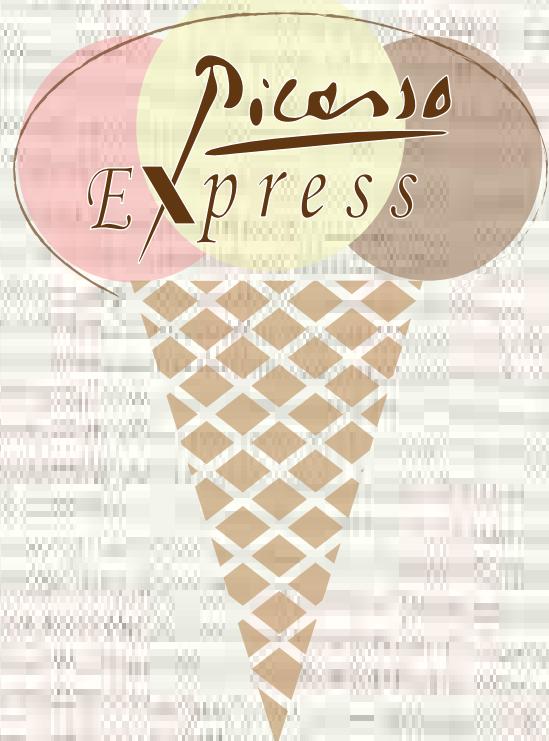
Mini Fudge Cubes  
Choc Chip Sprinkles  
Biscoff Sprinkles  
Marshmallows  
Hundreds and Thousands  
Meringue Pieces  
Oreo Pieces  
Bubblegum Pieces

Chocolate Sauce  
Toffee Sauce  
Biscoff Sauce

50p per extra topping

# Desserts

- Affogato ✓** £5.00  
Scoop of vanilla gelato with a shot of espresso
- Tiramisu ✓** £6.50  
Homemade Tiramisu made with Tia Maria soaked sponge, espresso mascarpone and cocoa powder
- Salted Caramel Cheesecake ✓** £6.50  
Homemade biscuit base cheesecake with a sweet and salty caramel filling
- Banoffee Pie ✓** £6.50  
Homemade banoffee pie made with whipped cream, fresh banana and caramel fudge in a sweet biscuit case
- Profiteroles ✓** £6.50  
Choux pastry balls filled with whipped cream and covered in chocolate sauce
- Chocolate Fudge Cake ✓ GF** £6.50  
Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato



Ask your server  
about our  
dessert specials!

✓ Suitable for vegetarians

✓ Suitable for vegans

GF Gluten-free

For full allergy information, ask your server to see our allergen menu