

TAPAS

BRANZINO	€ 12
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	
BRANZINO	€ 14
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	
BRANZINO	€ 16
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	
BRANZINO	€ 18
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	
BRANZINO	€ 20
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	
BRANZINO	€ 22
Branzino con patate arrosto, salsa di pomodoro e olio d'oliva.	

ZUPPA

ZUPPA	€ 4
ZUPPA	€ 6
ZUPPA	€ 8
ZUPPA	€ 10

ANTIPASTI

ANTIPASTI	€ 7
ANTIPASTI	€ 9
ANTIPASTI	€ 11
ANTIPASTI	€ 13
ANTIPASTI	€ 15
ANTIPASTI	€ 17
ANTIPASTI	€ 19
ANTIPASTI	€ 21
ANTIPASTI	€ 23
ANTIPASTI	€ 25

BRUSCHETTA

BRUSCHETTA	€ 4
BRUSCHETTA	€ 6
BRUSCHETTA	€ 8
BRUSCHETTA	€ 10
BRUSCHETTA	€ 12
BRUSCHETTA	€ 14
BRUSCHETTA	€ 16
BRUSCHETTA	€ 18
BRUSCHETTA	€ 20
BRUSCHETTA	€ 22

INSALATA

INSALATA	€ 5
INSALATA	€ 7
INSALATA	€ 9
INSALATA	€ 11
INSALATA	€ 13
INSALATA	€ 15
INSALATA	€ 17
INSALATA	€ 19
INSALATA	€ 21
INSALATA	€ 23
INSALATA	€ 25

SECONDI

SECONDI	€ 12
SECONDI	€ 14
SECONDI	€ 16
SECONDI	€ 18
SECONDI	€ 20
SECONDI	€ 22
SECONDI	€ 24
SECONDI	€ 26
SECONDI	€ 28
SECONDI	€ 30

SECONDI	€ 12
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SECONDI	€ 12
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SECONDI	€ 24
SECONDI	€ 26
SECONDI	€ 28
SECONDI	€ 30

PIZZA

Banting and wheat free bases available

V FOCACCIA R55 Garlic or herb	REGINA R105 Ham and mushroom
BIANCA AL CANTINA R110 Focaccia bread with parma ham, fresh rocket, avocado and parmesan cheese shavings	HAWAIIAN R105 Ham and pineapple
V MARGHERITA R70 Tomato and mozzarella	ROMANA R105 Olives, capers and anchovy
PEPPERONI R115 A classic	AL GRECO R115 Bacon, spinach and feta cheese
PICOBELLA DELUXE R121 Thin crust with buffalo mozzarella, layers of parma ham and avocado. Designed by Robert Whitehead	PERA E FORMAGGIO BRIE E PANCETTA R115 Poached pear, brie cheese and bacon strips
QUATRO STAGIONI R115 Artichoke, country ham, baby tomato, mushroom	FRUTTI DI MARE R121 A medley of prawns, calamari, mussels and white fish
CHICKEN PESTO R115 Tender chicken strips, baby tomato and basil pesto	V SPINACI R104 Spinach, olives, nuts and traditional feta cheese
SPICY CHICKEN R115 Spicy chicken strips, mushrooms and avocado	V MELANZANA R101 Aubergine, olives, capers and a pinch of chill
BARBONNE R115 Italian sausage, chicken, onions and mixed peppers	V VEGETARIANO UNO R102 Onions, olives, mushrooms and mixed peppers
MEXICANA R115 Bolognese mince, mixed peppers and chilli	V VEGETARIANO DUE R106 Marinated melanzane, cherry tomatoes, basil pesto, halloumi cheese and fresh rocket
SICILIANA R115 Salami, olives and mushroom	V VEGETARIANO TERZO R105 Broccoli, roasted garlic, onion and almonds

Deep Dish

STRATI E STRATI

V MELANZANE R115 Classic Italian dish with layers of aubergine, napolitana sauce and grated parmesan cheese then topped with mozzarella	
V MACARONI AND CHEESE R90 A local favourite with smoked mozzarella, paprika and italian herbs	
V LASAGNE ZUCCA AL FORNO R109 Pasta sheets layered with roasted butternut, blue cheese, sage and bechamel	
CHICKEN LASAGNE DI POLLO R124 Roast chicken, mushroom, thyme, layered between pasta sheets baked with mozzarella	
MEAT LASAGNE AL FORNO R129 Layers of slow cooked bolognese, bechamel placed between pasta sheets then slow-baked with mozzarella cheese	

Dolci

TORTA DI FORMAGGIO AL CIOCCOLATO NERO O BIANCO R54 Picobella's famous baked chocolate cheesecake	
POLENTA ORANGE AND ROASTED ALMOND CAKE R54	
CHOCOLATE PISTACHIO BISCOTTI R50	
TIRAMISU R55	
PANNA COTTA R55	
ITALIAN KISSES R50	
STICKY DATE R55	

PASTA

Spaghetti, tagliatelle, linguini, penne, gnocchi or wheat free pasta

V PESTO BASILICO R118 A beautiful blend of fresh basil leaves, pine-nuts and extra virgin olive oil to make our homemade pesto	
V ALLA ARRABBIATA R93 A very traditional dish which will allow you to experience our napolitana sauce with just a touch of chilli	
V BROCCOLI CON TRE FORMAGGI R115 Broccoli smothered in a creamy garlic, three cheese and thyme sauce	
V AGLIO-OLIO R98 A non-complicated yet flavoursome dish blending olive oil, baby tomatoes, grated Pecorino cheese, chilli and fresh parsley	

BOLOGNESE R120 Slow-cooked with herbs and love in napolitana sauce		POLPETTA (LAMB MEATBALLS) R136 Pure ground lamb meatballs with chilli, slow-cooked in a napolitana sauce, with a sprinkle of parmesan cheese
PUTTANESCA R121 Classic Italian flavours, napolitana sauce with anchovy, black olives, capers and a touch of chilli		BEEF & GORGONZOLA R128 Pieces of pepper braised rump steak smothered in a blue cheese sauce topped with baby tomatoes and fresh rocket
TRICOLORE R125 Tender chicken strips and baby tomatoes added to our walnut pesto, finished with a touch of cream and some fresh basil		CREME DE SALMON R135 Salmon fillet and smoked salmon rolled into your choice of pasta, a crack of black pepper, some Pecorino cheese, and a little cream added for silky smooth flavour
CHICKEN LIVERS FRAGATO R120 Sherry braised spicy chicken livers and green peppers softened with a touch of cream		FRUTTI DI MARE SEAFOOD R139 White fish, prawns, calamari and mussels pan seared with lemon juice and finished cooking in a napolitana and caper sauce topped with lemon zest
CARBONARA R118 A classic combination of egg, a touch of cream, parmesan cheese and pancetta		PRAWN GAMBERI TUSCANI R139 Prawns pan seared with garlic, olive oil, white wine, sun dried tomato and a touch of cream topped with parmesan cheese
ALFREDO R121 Ham and Portobello mushrooms in a rich cream based sauce with cracked black pepper		