



LA PICCOLA

55 MAIN STREET • BOTHWELL • GLASGOW • G71 8ER

Smith &
Cough
BUSINESS ASSOCIATES

LA PICCOLA

- Outstanding Pizzeria/ Hot Food Takeaway/Sit in opportunity
- Former Award-winning Pizzeria – Best Pizzeria Scotland (Italian Awards '24)
- Situated within the highly desirable and affluent suburb of Bothwell
- Prime Main Street trading position. Good mix of retail, offices, cafes, pubs & restaurants
- Completely refurbished in 2023 (c.£170,000 spend)
- Designed & fitted to an exacting standard (10 covers)
- Great opportunity for first time buyer or existing operator
- EPC Rating G

Leasehold

Offers Invited



LOCATION

The subjects benefit from a prime and enviable trading position on the Main Street, within the desirable and highly affluent conservation village of Bothwell, in South Lanarkshire, Scotland.

It lies on the north bank of the River Clyde adjacent to Uddingston and Hamilton and is only 9 miles from Glasgow City Centre.

Bothwell is an affluent commuter town that has attracted a number of local celebrities including several professional footballers, and is home to the most expensive street in the west of Scotland.

The Main Street itself forms part of the B7071, linking the town with Hamilton, Uddingston and the M74 motorway. The Main Street is home to a good mix of local and national retailers, coffee shops, bars and restaurants, and is therefore a hive of activity both day and night. Surrounding retail operators include Boots pharmacy, the Post office and Coop supermarket, and nearby licensed operators include Rosso, Bothwell Bridge Hotel, Riva, Camphill Vaults, Shanghai Teahouse and The Cricklewood.

THE PROPERTY

The subjects form the end of terrace within this busy retail parade and comprise part ground floor within this 2-storey traditional sandstone property which lies under a pitched tiled roof. The property has recently been extended to the rear with a single storey extension. On-street car parking is available.

DESCRIPTION

The subjects are accessed directly from Main Street via a doorway positioned in the centre of the large double display frontage with prominent signage above.

The entire property was completely refurbished in 2023, being taken back to the bare brick, rewired, replumbed etc, before undergoing an extensive refurbishment, including an extension to the rear, with a total spend of circa £170,000. The premises have been designed and fitted to an exacting standard in a stylish & contemporary fashion, with no expense spared in the finishings. The premises benefit from air conditioning as well as an alarm & CCTV system.

The front shop area has seating for approximately 10 customers by way of stylish leather banquet seating and loose tables and chairs, and there is also a customer toilet/babychange to the rear.

A large counter servery is positioned to the right-hand side of the premises and incorporates a chilled, pizza topping/salad counter with stainless steel workbench & under counter refrigeration below. To the rear of the counter there is a range of equipment including large, twin deck (Moretti Forni) pizza oven, 2 x double fryers, bain-marie, undercounter fridges & freezer, as well as the EPOS till system.

ANCILLARY AREAS

A back shop area is home to a range of further equipment including a hot bag system and hot cupboard, a number of stainless-steel work benches, dough mixer, 2x electric (Tefal) induction hobs, microwave, fridge & freezer, as well as double sink & hand basin.

The premises were extended in 2024 to create an external storage room with storage shelving units, as well as further fridges and freezers. There is a communal bin store to the rear also.

THE BUSINESS

La Piccola was established in December 2023, after the premises which had previously traded as a dessert parlour were completely refurbished by our client to create the stunning and stylish premises that exist today.

The business is not currently trading however the business had built up a fantastic reputation for their artisan, Neopolitan style pizzas, which resulted in them winning the award for Best Pizzeria in Scotland, as well as runner up for Best Newcomer, at the Italian Awards in 2024. They also served a good selection of pastas, breads and Italian starters, as well as sides, drinks & desserts.

The business enjoyed a loyal and regular clientele, mainly for takeaway and delivery, derived predominantly from Bothwell itself and the surrounding areas of Uddingston & Hamilton, but also drew trade from further afield due to their strong reputation.

This sale represents a tremendous opportunity for a new incoming owner to take on these immaculately fitted premises at a fraction of the fit out cost.





FIXTURES & FITTINGS

We have been advised that all trade fixtures and fittings are owned outright and are free from any hire purchase or lease agreements.

RATES

The subjects are entered into the current valuation roll from 1st April 2026 as having a rateable value of £15,100.

TENURE

The subjects are held on an original 15-year lease expiring on 9th July 2034 with a current passing rental of £18,800 per annum, subject to 5-yearly rent reviews. There is a tenant only break option in July 2029.

EPC

A copy of the Energy performance Certificate is available on request. The rating is G.

AML

The Money Laundering, Terrorist Financing and Transfer of Funds (Information on the Payer) Regulations 2017 came into force on 26 June 2017. This now requires us to conduct due diligence on property purchasers. Once an offer has been accepted, the prospective purchaser(s) will need to provide, as a minimum, proof of identity and residence.

VIEWING & FURTHER INFORMATION

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PROPERTY MISDESCRIPTIONS ACT 1991: The information contained within these particulars has been checked and unless otherwise stated, it is understood to be materially correct at the date of publication. After these details have been printed, circumstances may change outwith our control. When we are advised of any change we will inform all enquirers at the earliest opportunity.

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