

# PICCOLINO



## DOLCI E FORMAGGI

<b>TORTA DI PASSIONE</b>   Passion fruit cheesecake (v)	£7.25
<b>TORTA CAPRESE</b>   Dark chocolate & almond tart, vanilla ice cream (v) (n)	£7.25
<b>TORTINO AL CIOCCOLATO</b>   Warm chocolate fondant & caramel ice cream (v)	£7.25
<b>TIRAMISÚ</b>   Sponge fingers, mascarpone, Marsala & Amaretto (n)	£7.25
<b>PANNA COTTA</b>   Vanilla cream, poached pears, lemon & thyme (n)	£7.25
<b>CROSTATA DI MELE</b>   Baked apple & almond tart, vanilla ice cream (v) (n)	£7.25
<b>SEMIFREDDO</b>   Iced lemon parfait, strawberries & biscotti (v) (n)	£7.25
<b>FORMAGGI</b>   Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£8.75

*All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley by our skilled pastry chefs, led by Antoine Quentin*



## GELATI E SORBETTI

<b>AFFOGATO</b>   Amaretto, espresso & vanilla ice cream (v) (n)	£6.50
<b>COPPA AL CIOCCOLATO</b>   Chocolate & vanilla ice cream sundae, poached pear & toasted crushed hazelnuts (v) (n)	£6.50
<b>Served with biscotti</b> (v) (n)	
<b>VANIGLIA</b>   Vanilla ice cream	£6.50
<b>CIOCCOLATO</b>   Chocolate ice cream	£6.50
<b>CARAMELLO</b>   Caramel ice cream	£6.50
<b>FRAGOLA</b>   Strawberry ice cream	£6.50
<b>CIOCCOLATO BIANCO</b>   White chocolate ice cream	£6.50
<b>PISTACCHIO</b>   Pistachio ice cream	£6.50
<b>FRUTTO DELLA PASSIONE</b>   Passion fruit sorbet	£6.50

## CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£4.00
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Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 12.5% service charge added to your bill.

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## DESSERT WINE

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VIN SANTO DEL CHIANTI CLASSICO, CASTELLI DEL GREVEPESA    glass 125ml    £5.50  
TUSCANY, ITALY, 2006

*Classic blend of Malvasia and Trebbiano slowly fermented in traditional small oak casks. Velvety and ethereal with characteristic aromas of crème caramel.*

MOSCATO PASSITO, ARALDICA, PIEDMONT, ITALY, 2003    glass 125ml    £6.00

bottle 375ml    £18.00

RAMOS PINTO RUBY PORT IOYR    glass 50ml    £4.25

## CAFFÈ E TE

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ESPRESSO    £3.25

LARGE ESPRESSO    £3.50

CAPPUCCINO    £3.50

LATTE    £3.50

MOCHA    £3.50

AMERICANO    £3.25

HOT CHOCOLATE    £3.50

SELECTION OF TEAS    £3.25

## LIQUEUR COFFEES

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£7.00

## LIQUORI E BRANDY

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WE HAVE A FULL SELECTION OF AFTER DINNER LIQUEURS & BRANDYS,  
PLEASE ASK YOUR WAITER FOR DETAILS

## GRAPPA

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GRAPPA DI MOSCATO    25ml    £4.75

GRAPPA TOCAI EN CASTAGNO BARRIQUE    25ml    £11.75

All spirits & liqueurs are served in 25ml measures unless stated otherwise. Where wines are sold by the glass, they are also available in 125ml measures. Prices are inclusive of VAT. There will be a discretionary 12.5% service charge added to your bill.