

PICCOLINO

DOLCI E FORMAGGI



Our Seasonally inspired desserts are made in-house by our skilled pastry chefs, led by Antoine Quentin.

TORTA DI PASSIONE Passion fruit cheesecake (v)	£6.75
TORTA CAPRESE Dark chocolate & almond tart, vanilla ice cream (v) (n)	£6.75
TIRAMISÚ Sponge fingers, mascarpone, Marsala & Amaretto (n)	£6.75
PANNA COTTA Vanilla cream, poached pears, lemon & thyme (n)	£6.75
CROSTATA DI MELE Baked apple & almond tart, vanilla ice cream (v) (n)	£6.75
SEMIFREDDO Iced lemon parfait, strawberries & biscotti (v) (n)	£6.75
CREPELLE DOLCI Crêpe Suzette, orange & Grand Marnier, vanilla ice cream (v)	£8.00
CIALDE Homemade waffles, fresh berries, maple syrup & vanilla ice cream (v)	£6.75
CRÈME BRÛLÉE Fresh passion fruit, biscotti (v) (n)	£6.75
TORTINO AL CIOCCOLATO Warm chocolate fondant & salted caramel ice cream (v)	£6.75
FORMAGGI Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£8.00

GELATI E SORBETTI

All our ice creams are made in-house using milk & cream from Gornall's dairy, Goosnargh, in the Ribble Valley.

AFFOGATO Amaretto, espresso & vanilla ice cream (v) (n)	£6.00
COPPA AL CIOCCOLATO Chocolate & vanilla ice cream sundae, poached pear & toasted crushed hazelnuts (v) (n)	£6.00
COPPA NAPOLETANA Strawberry, vanilla & pistachio ice cream, fresh strawberries & raspberry coulis (v) (n)	£6.00
COPPA STREGATA White chocolate & strawberry ice cream sundae, Strega liqueur (v) (n)	£6.00



SERVED WITH BISCOTTI (v) (n)

VANIGLIA Vanilla ice cream	£6.00
CIOCCOLATO Chocolate ice cream	£6.00
CARAMELLO Salted caramel ice cream	£6.00
FRAGOLA Strawberry ice cream	£6.00
CIOCCOLATO BIANCO White chocolate ice cream	£6.00
PISTACCHIO Pistachio ice cream	£6.00
CORNETTO Two Italian waffle cones with your choice of ice cream	£6.00
FRUTTO DELLA PASSIONE Passion fruit sorbet	£6.00

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£4.00
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DESSERT WINE

MOSCATO PASSITO PALAZZINA, IL CASCINONE PIEDMONT, 2012

*Aromas of lemon meringue and marmalade with acacia honey
and apricot on the palate*

Glass 125ml £6.00

Bottle 375ml £17.50

RECIOTTO DI SOAVE DOCG, PRÁ VENETO, 2009

Aromas of candied fruit, with honey, nuts and apricots on the palate

Glass 125ml £8.50

Bottle 375ml £25.00

RAMOS PINTO RUBY PORT IOYR

Glass 50ml £6.50

CAFFÈ E TE

slow roasted in Italy

Our coffee is made using a traditional Neapolitan blend, freshly ground beans sourced from the Tico family in Naples, they've been roasting coffee for generations.

Passionate about tea

'Tea from the Manor' bring us the finest full leaf teas from the world's best tea gardens. Our loose teas are of the finest grade & enjoyed by those seeking a first class tea experience.

ESPRESSO	£2.75
LARGE ESPRESSO	£3.00
CAPPUCCINO	£3.00
LATTE	£3.00
MOCHA	£3.50
AMERICANO	£2.75
HOT CHOCOLATE	£3.50

ENGLISH BREAKFAST	£2.75
EARL GREY	£2.75
CAMOMILE FLOWERS	£2.75
PEPPERMINT	£2.75
JASMINE	£2.75
RED BERRIES	£2.75

LIQUORI AL CAFFÈ

TRY ONE OF OUR LIQUEUR COFFEES EXPERTLY PREPARED BY OUR BARISTAS

£7.00

LIQUORI E BRANDY

PLEASE ASK YOUR SERVER FOR MORE INFORMATION ON OUR EXTENSIVE RANGE OF AMARI, ITALIAN BRANDY AND AFTER-DINNER LIQUEURS.

GRAPPA

TOSOLINI GRAPPA DI MOSCATO	£4.75
TOSOLINI ILEGNI STAGIONATA DI FRASSINO GRAPPA	£6.50