



## DESSERTS

INSPIRED BY ITALY, MADE IN PICCOLINO

*Italy's diverse cooking is the heart and soul of Piccolino. We visit the regions, meet the producers and are committed to sourcing the best quality seasonal ingredients to bring you amazing classic Italian dishes.*

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## DOLCI CLASSICI

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OUR SEASONALLY INSPIRED DESSERTS ARE MADE IN-HOUSE BY OUR SKILLED PASTRY CHEFS, LED BY ANTOINE QUENTIN.

<b>TORTA DI PASSIONE</b>   Passion fruit cheesecake (v)	£6.75
<b>TORTA CAPRESE</b>   Dark chocolate & almond tart, vanilla ice cream (v) (n)	£6.75
<b>TIRAMISÚ</b>   Sponge fingers, mascarpone, Marsala & Amaretto (n)	£6.75
<b>PANNA COTTA</b>   Vanilla cream, poached pears, lemon & thyme (n)	£6.75
<b>CROSTATA DI MELE</b>   Baked apple & almond tart, vanilla ice cream (v) (n)	£6.75
<b>SEMIFREDDO</b>   Iced lemon parfait, strawberries & biscotti (v) (n)	£6.75
<b>CRÈME BRÛLÉE</b>   Fresh passion fruit, biscotti (v) (n)	£6.75
<b>TORTINO AL CIOCCOLATO</b>   Warm chocolate fondant & salted caramel ice cream (v)	£6.75

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## CREPELLE E CIALDE

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CREPES & WAFFLES, FRESHLY PREPARED TO ORDER BY OUR PASTRY CHEF.

<b>CREPELLE DOLCI</b>   Crêpe Suzette, orange & Grand Marnier, vanilla ice cream (v)	£8.00
<b>CIALDE</b>   Homemade waffles, fresh berries, maple syrup & vanilla ice cream (v)	£6.75

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## GELATI E SORBETTI

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OUR ICE CREAMS ARE MADE IN-HOUSE USING MILK & CREAM FROM GORNALL'S DAIRY, GOOSNARGH, IN THE RIBBLE VALLEY.

<b>AFFOGATO</b>   Amaretto, espresso & vanilla ice cream (v) (n)	£6.00
<b>COPPA AL CIOCCOLATO</b>   Chocolate & vanilla ice cream sundae, poached pear & toasted crushed hazelnuts (v) (n)	£6.00
<b>Served with biscotti</b> (v) (n)	
<b>VANIGLIA</b>   Vanilla ice cream	£6.00
<b>CIOCCOLATO</b>   Chocolate ice cream	£6.00
<b>CARAMELLO</b>   Salted caramel ice cream	£6.00
<b>FRAGOLA</b>   Strawberry ice cream	£6.00
<b>CIOCCOLATO BIANCO</b>   White chocolate ice cream	£6.00
<b>PISTACCHIO</b>   Pistachio ice cream	£6.00
<b>FRUTTO DELLA PASSIONE</b>   Passion fruit sorbet	£6.00

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## CONI GELATO

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Two hand crafted, freshly prepared waffle cones with your choice of ice cream.

Great for sharing | £6.00

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## CIOCCOLATINI

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Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£4.00
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## FORMAGGI

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Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£8.00
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## TORTE SPECIALI

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HANDCRAFTED SPECIALITY CAKES FROM OUR DOLCI COUNTER



<b>OPERA</b>   Dark chocolate ganache, Cointreau syrup, sponge, coffee buttercream & chocolate glaze (v)	£4.25
<b>BERRY TART</b>   Creme patisserie, fresh berries & apricot glaze (v)	£4.25
<b>TIRAMISÚ</b>   Chocolate cup, sponge fingers, Amaretto syrup & mascarpone mousse (n)	£4.25
<b>DARK CHOCOLATE TART</b>   Orange marmalade jelly	£4.25
<b>PISTACHIO &amp; PRALINE CAKE</b>   Pistachio & praline mousse, raspberry jelly & crushed pistachio (n)	£4.25
<b>LEMON MERINGUE TART</b>   Lemon curd & toasted meringue	£4.25
<b>RASPBERRY FRANGIPANE MOUSSE</b>   Raspberry mousse, raspberry frangipane tart (n)	£4.25

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## PASTICCERIA

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HOME BAKED PASTRIES

<b>CORNETTO</b>		<b>DOLCETTO</b>	£3.25
Croissant, Jersey butter & preserves (v)	£2.25	Nutella & banana muffin (v) (n)	
Croissant, Nutella (n)	£3.00	Yoghurt & granola muffin (v)	
Croissant, Almond (n)	£3.00		

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## CAFFÉ GRANDE AFTERNOON TEA

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**AFTERNOON TEA** | An Italian inspired afternoon tea featuring a selection of seasonal bruschetta, smoked salmon brioche and an assortment of handcrafted speciality cakes from our dolci counter. Served with our finest loose leaf teas or slow roasted Italian Illy coffee

£15.75 per person

**CHAMPAGNE TEA** | An Italian inspired afternoon tea featuring a selection of seasonal bruschetta, smoked salmon brioche and an assortment of handcrafted speciality cakes from our dolci counter. Served with our finest loose leaf teas or slow roasted Italian Illy coffee & a glass of Lallier Champagne

£21 per person



## TÈ

BESPOKE LOOSE LEAF TEAS EXCLUSIVELY BLENDED FOR CAFFÈ GRANDE MANCHESTER. ASK A MEMBER OF OUR TEAM TO GUIDE YOU THROUGH OUR EXTENSIVE RANGE OF FINE TEAS FROM CHINA, JAPAN AND INDIA.



<b>THE ROYAL LADY GREY</b>   Large leaf black china tea scented with bergamot oil & delicate blue cornflower buds	£2.75
<b>ENGLISH BREAKFAST</b>   A rich intense malty Assam, hand blended with a mellow Ceylon Orange Pekoe, producing a characterful & rounded tea	£2.75
<b>PEPPERMINT</b>   A sumptuous blend of black tea & peppermint contribute to an uplifting & soothing tea	£2.75
<b>CHAMOMILE</b>   Essential oils in flowers produce a bright yellow tea, giving way to the sweet delicate flavour of chamomile	£2.75
<b>DRAGON PHOENIX PEARL</b>   This classic Jasmine tea blended with jasmine flower is a premium-grade finely rolled tea	£2.75
<b>DARJEELING</b>   A prestigious Indian tea from West Bengal - with nutty nuances. Not only delicate & elegant - but also widely acclaimed as the champagne of teas	£2.75
<b>CHUN MEE</b>   An incredibly smooth green tea with subtle sweetness & a refreshing aftertaste, reminiscent of plum	£2.75
<b>LAPSANG SOUCHONG</b>   A large leaf tea considered the best of China's black teas, characterised by a smoky drawn out flavour	£2.75
<b>CHAI SPICE</b>   Fine Assam blended with cardamom, ginger, cinnamon, cloves, ginseng, ginko & rooibos	£2.75
<b>RED BERRIES</b>   A powerful fruit blend of hibiscus, rosehip, cranberry, orange peel & apple pieces	£2.75

## CAFFÈ

ILLY USES A UNIQUE COMBINATION OF 9 OF THE FINEST VARIETIES OF ARABICA COFFEE BEANS SOURCED FROM AROUND THE WORLD AND BLENDED TO PERFECTION.

<b>ESPRESSO</b>		£2.75
<b>LARGE ESPRESSO</b>		£3.00
<b>CAPPUCCINO</b>		£3.00
<b>LATTE</b>		£3.00
<b>MOCHA</b>		£3.50
<b>AMERICANO</b>		£2.75
<b>MACCHIATO</b>		£2.75
<b>FLAT WHITE</b>		£2.75

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## VINI DA DESSERT

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### MOSCATO PASSITO PALAZZINA, IL CASCINONE PIEDMONT, 2012

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

Glass 125ml £6.00  
Bottle 375ml £17.50

### VERDUZZO FRIULANO COLLI ORIENTALI L'AMBROSIE, VALLE FRUILI, 2011

*Sweet tropical flavours with a hint of dry fruits*

Bottle 500ml £25.00

### RAMOS PINTO TAWNY PORT IOYR

Glass 50ml £6.50

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## GRAPPA

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### BEPI TOSOLINI GRAPPA MOSCATO

25ml £4.75

### BEPI TOSOLINI GRAPPA I LEGNI

25ml £6.50

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## LIQUORI AL CAFFÈ

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### TRY ONE OF OUR LIQUEUR COFFEES EXPERTLY PREPARED BY OUR BARISTAS

£7.00

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## AMARI

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### AMARO AVERNA

50ml £5.25

### AMARO CIOCIARO

50ml £5.25

### AMARO RAMAZZOTTI

50ml £5.25

### AMARO DEL CAPO

50ml £5.25

### AMARO LUCANO

50ml £5.25

### FERNET BRANCA

50ml £5.25

### AMARO MONTENEGRO

50ml £5.25

### BRANCA MENTA

50ml £6.00

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## LIQUORI

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### FRANGELICO (n)

25ml £4.00

### ILLY LIQUORE DI CAFFÈ

25ml £3.75

### MOLINARI CAFFÈ

25ml £4.00

### MOLINARI EXTRA SAMBUCA

25ml £4.00

### DISARONNO AMARETTO (n)

25ml £4.00

### GALLIANO

25ml £4.00

### GALLIANO RISTRETTO

25ml £4.00

### LIMONCELLO

25ml £4.00

### STREGA

25ml £4.00

### VILLA ZARRI NOCINO (n)

25ml £4.00

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## BRANDY

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### COURVOISIER VS

25ml £4.00

### REMY MARTIN VSOP

25ml £4.50

### VECCHIA ROMAGNA ETICHETTA NERA

25ml £4.75

### BARON DE SIGOGNAC ARMAGNAC VSOP

25ml £5.00

### VILLA ZARRI IOYR

25ml £5.00

### VECCHIA ROMAGNA RISERVA

25ml £6.00

### VILLA ZARRI 2IYR

25ml £7.50

### REMY XO

25ml £13.25