

# PICCOLINO

## DOLCI E FORMAGGI



*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>CRESPELLE 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
<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
<b>FORMAGGI</b>   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.*

<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>COPPA NAPOLETANA</b>   Strawberry, vanilla & pistachio ice cream, fresh strawberries & raspberry coulis (v) (n)	£6.00
<b>COPPA STREGATA</b>   White chocolate & strawberry ice cream sundae, Strega liqueur (v) (n)	£6.00



### SERVED WITH BISCOTTI (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>CORNETTO</b>   Two Italian waffle cones with your choice of ice cream	£6.00
<b>FRUTTO DELLA PASSIONE</b>   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 £17.00

### 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*

*Illy uses a unique combination of 9 of the finest  
varieties of Arabica coffee beans sourced from  
around the world and blended to perfection.*

*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