



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.

OUR AMAZING COLLECTION OF RESTAURANTS

PICCOLINO

the restaurant
bar + grill

BANK
RESTAURANT & BAR

GINO
D'ACAMPO

Visit Individualrestaurants.com or join our lifestyle at Club-Individual.co.uk

VINI DA DESSERT

MOSCATO PASSITO "PALAZZINA" - IL CASCINONE	glass 100ml	£6.00
<i>A beautifully balanced dessert wine, a nose of intense lemon curd, marmalade and citrus peel with light floral notes.</i>	bottle 375ml	£18.00

RUBY PORT - RAMOS PINTO	glass 50ml	£4.50
<i>A lively and intense fruity wine with a hint of cinnamon, enhanced by the aromatic purity of the grapes.</i>		

GRAPPA

BEPI TOSOLINI GRAPPA MOSCATO	25ml	£4.75
BEPI TOSOLINI GRAPPA I LEGNI ROVERE	25ml	£6.50

LIQUORI AL CAFFÈ

TRY ONE OF OUR LIQUEUR COFFEES EXPERTLY PREPARED BY OUR BARISTAS		£7.00
---	--	-------

AMARI

AMARO AVERNA	50ml	£5.25
AMARO DEL CAPO	50ml	£5.25
FERNET BRANCA	50ml	£5.25
AMARO MONTENEGRO	50ml	£5.25
BRANCA MENTA	50ml	£6.00
AMARO ZARRI	50ml	£5.25
AMARO NONINO	50ml	£7.50

LIQUORI

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

BRANDY

COURVOISIER VS	25ml	£4.00
REMY MARTIN VSOP	25ml	£4.50
BARON DE SIGOGNAC ARMAGNAC VSOP	25ml	£5.00
VILLA ZARRI IOYR	25ml	£5.00
VILLA ZARRI 2IYR	25ml	£7.50
REMY XO	25ml	£13.25

DOLCI CLASSICI

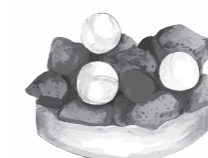
OUR SEASONALLY INSPIRED DESSERTS ARE MADE IN-HOUSE BY OUR SKILLED PASTRY CHEFS, LED BY ANTOINE QUENTIN.



TORTA DI CILIEGIE	£6.75
Black cherry & amaretti cheesecake (v)	
TORTA CAPRESE	£6.75
Dark chocolate & almond tart, vanilla ice cream (v) (n)	
TIRAMISÙ	£6.75
Sponge fingers, mascarpone, Marsala & Amaretto (n)	
PANNA COTTA	£6.75
Vanilla cream, strawberries, basil & aged balsamic (n)	
CROSTATA DI LAMPONE	£6.75
Raspberry & almond frangipane tart, raspberry ripple ice cream (v) (n)	
SEMIFREDDO	£6.75
Iced hazelnut praline semifreddo, chocolate sauce, hazelnuts & biscotti (n)	
CRÈME BRÛLÉE	£6.75
Fresh passion fruit, biscotti (v) (n)	
TORTINO AL CIOCCOLATO	£6.75
Warm chocolate fondant & salted caramel ice cream (v)	

TORTE SPECIALI

HANDCRAFTED SPECIALITY CAKES FROM OUR DOLCI COUNTER



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

GELATI E SORBETTI

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
FERRERO ROCHER Chocolate & hazelnut ice cream	£6.00
LAMPONE Raspberry ripple ice cream	£6.00
FRUTTO DELLA PASSIONE Passion fruit sorbet	£6.00

CONI GELATO

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

Great for sharing | £6.00

CIOCCOLATINI

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

FORMAGGI

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

TÈ

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



THE ROYAL LADY GREY Large leaf black China tea scented with bergamot oil & delicate blue cornflower buds	£2.75
ENGLISH BREAKFAST A rich intense malty Assam, hand blended with a mellow Ceylon Orange Pekoe, producing a characterful & rounded tea	£2.75
PEPPERMINT A sumptuous blend of black tea & peppermint contribute to an uplifting & soothing tea	£2.75
CHAMOMILE Essential oils in flowers produce a bright yellow tea, giving way to the sweet delicate flavour of chamomile	£2.75
DRAGON PHOENIX PEARL This classic Jasmine tea blended with jasmine flower is a premium-grade finely rolled tea	£2.75
DARJEELING 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
CHUN MEE An incredibly smooth green tea with subtle sweetness & a refreshing aftertaste, reminiscent of plum	£2.75
LAPSANG SOUCHONG A large leaf tea considered the best of China's black teas, characterised by a smoky drawn out flavour	£2.75
CHAI SPICE Fine Assam blended with cardamom, ginger, cinnamon, cloves, ginseng, ginko & rooibos	£2.75
RED BERRIES 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.



ESPRESSO	£2.75
LARGE ESPRESSO	£3.00
CAPPUCCINO	£3.00
LATTE	£3.00
MOCHA	£3.50
AMERICANO	£2.75
MACCHIATO	£2.75
FLAT WHITE	£2.75