

# PICCOLINO

## DOLCI E FORMAGGI



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

<b>TORTA DI CILIEGIE</b>   Black cherry & amaretti 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, strawberries, basil & aged balsamic (n)	£6.75
<b>CROSTATA DI LAMPONE</b>   Raspberry & almond frangipane tart, raspberry ripple ice cream (v) (n)	£6.75
<b>SEMIFREDDO</b>   Iced hazelnut praline semifreddo, chocolate sauce, hazelnuts & biscotti (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>FERRERO ROCHER</b>   Chocolate & hazelnut ice cream	£6.00
<b>LAMPONE</b>   Raspberry ripple 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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## VINI DA DESSERT

### MOSCATO PASSITO "PALAZZINA" - IL CASCINONE

*A beautifully balanced dessert wine, a nose of intense lemon curd, marmalade and citrus peel with light floral notes.*

glass 100ml £6.00

bottle 375ml £18.00

### RUBY PORT - RAMOS PINTO

*A lively and intense fruity wine with a hint of cinnamon, enhanced by the aromatic purity of the grapes.*

glass 50ml £4.50

## 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	ENGLISH BREAKFAST	£2.75
LARGE ESPRESSO	£3.00	EARL GREY	£2.75
CAPPUCCINO	£3.00	CAMOMILE FLOWERS	£2.75
LATTE	£3.00	PEPPERMINT	£2.75
MOCHA	£3.50	JASMINE	£2.75
AMERICANO	£2.75	RED BERRIES	£2.75
HOT CHOCOLATE	£3.50		

## 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

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