



## 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](http://Individualrestaurants.com) or join our lifestyle at [Club-Individual.co.uk](http://Club-Individual.co.uk)



## VINI DA DESSERT

|  |              |        |
|--|--------------|--------|
| <b>MOSCATO PASSITO “PALAZZINA” - IL CASCINONE</b>  | 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 |
| <b>RUBY PORT - RAMOS PINTO</b>   | 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

|                                     |      |       |
|-------------------------------------|------|-------|
| <b>BEPI TOSOLINI GRAPPA MOSCATO</b> | 25ml | £4.75 |
| <b>BEPI TOSOLINI GRAPPA I LEGNI</b> | 25ml | £6.50 |

## LIQUORI AL CAFFÈ

|   |  |       |
|---|--|-------|
| <b>TRY ONE OF OUR LIQUEUR COFFEES EXPERTLY PREPARED BY OUR BARISTAS</b> |  | £7.00 |
|---|--|-------|

## AMARI

|                         |      |       |
|-------------------------|------|-------|
| <b>AMARO AVERNA</b>     | 50ml | £5.25 |
| <b>AMARO CIOCIARO</b>   | 50ml | £5.25 |
| <b>AMARO RAMAZZOTTI</b> | 50ml | £5.25 |
| <b>AMARO DEL CAPO</b>   | 50ml | £5.25 |
| <b>AMARO LUCANO</b>     | 50ml | £5.25 |
| <b>FERNET BRANCA</b>    | 50ml | £5.25 |
| <b>AMARO MONTENEGRO</b> | 50ml | £5.25 |
| <b>BRANCA MENTA</b>     | 50ml | £6.00 |

## LIQUORI

|                               |      |       |
|-------------------------------|------|-------|
| <b>FRANGELICO (n)</b>         | 25ml | £4.00 |
| <b>ILLY LIQUORE DI CAFFÈ</b>  | 25ml | £3.75 |
| <b>MOLINARI CAFFÈ</b>         | 25ml | £4.00 |
| <b>MOLINARI EXTRA SAMBUCA</b> | 25ml | £4.00 |
| <b>DISARONNO AMARETTO (n)</b> | 25ml | £4.00 |
| <b>GALLIANO</b>               | 25ml | £4.00 |
| <b>GALLIANO RISTRETTO</b>     | 25ml | £4.00 |
| <b>LIMONCELLO</b>             | 25ml | £4.00 |
| <b>STREGA</b>                 | 25ml | £4.00 |
| <b>VILLA ZARRI NOCINO (n)</b> | 25ml | £4.00 |

## BRANDY

|  |      |        |
|--|------|--------|
| <b>COURVOISIER VS</b>                  | 25ml | £4.00  |
| <b>REMY MARTIN VSOP</b>                | 25ml | £4.50  |
| <b>VECCHIA ROMAGNA ETICHETTA NERA</b>  | 25ml | £4.75  |
| <b>BARON DE SIGOGNAC ARMAGNAC VSOP</b> | 25ml | £5.00  |
| <b>VILLA ZARRI IOYR</b>                | 25ml | £5.00  |
| <b>VECCHIA ROMAGNA RISERVA</b>         | 25ml | £6.00  |
| <b>VILLA ZARRI 2IYR</b>                | 25ml | £7.50  |
| <b>REMY XO</b>                         | 25ml | £13.25 |

## DOLCI CLASSICI

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>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 |

## CREPELLE E CIALDE

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 |

## GELATI E SORBETTI

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>FERRERO ROCHER</b>   Chocolate & hazelnut ice cream  | £6.00 |
| <b>LAMPONE</b>   Raspberry ripple ice cream   | £6.00 |
| <b>FRUTTO DELLA PASSIONE</b>   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

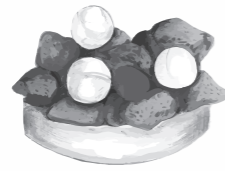
|   |       |
|---|-------|
| Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n) | £4.00 |
|---|-------|

## FORMAGGI

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

## TORTE SPECIALI

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 |

## PASTICCERIA

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 |                                 |       |

## CAFFÉ GRANDE AFTERNOON TEA

**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 CAFFÉ 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 |

