

PICCOLINO

LA GRIGLIA



DOLCI E FORMAGGI

TORTA DI CILIEGIE Black cherry & amaretti cheesecake (v)	£6.75
TORTA CAPRESE Dark chocolate & almond tart, vanilla ice cream (v) (n)	£6.75
TORTINO AL CIOCCOLATO Warm chocolate fondant & caramel ice cream (v)	£6.75
TIRAMISÚ Sponge fingers, mascarpone, Marsala & Amaretto (n)	£6.75
PANNA COTTA Vanilla cream, strawberries, basil & aged balsamic (n)	£6.75
CROSTATA DI LAMPONE Raspberry & almond frangipane tart, raspberry ripple ice cream (v) (n)	£6.75
SEMIFREDDO Iced hazelnut praline semifreddo, chocolate sauce, hazelnuts & biscotti (n)	£6.75
FORMAGGI Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£8.00

All our ice creams are made using milk & cream from Gornall's dairy, Goosnargh, in the Ribbles Valley by our skilled pastry chefs, led by Antoine Quentin



GELATI E SORBETTI

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
Served with biscotti (v) (n)	
VANIGLIA Vanilla ice cream	£6.00
CIOCCOLATO Chocolate ice cream	£6.00
CARAMELLO 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

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£4.00
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Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

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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	£4.95
<i>A lively and intense fruity wine with a hint of cinnamon, enhanced by the aromatic purity of the grapes.</i>		

CAFFÈ E TE

ESPRESSO	£2.75
LARGE ESPRESSO	£3.00
CAPPUCCINO	£3.00
LATTE	£3.00
MOCHA	£3.50
AMERICANO	£2.75
HOT CHOCOLATE	£3.50
SELECTION OF TEAS	£2.75

LIQUEUR COFFEES

£7.00

LIQUORI E BRANDY

WE HAVE A FULL SELECTION OF AFTER DINNER LIQUEURS & BRANDYS,
PLEASE ASK YOUR WAITER FOR DETAILS

GRAPPA

BEPI TOSOLINI GRAPPA DI MOSCATO	25ml	£4.75
BEPI TOSOLINI GRAPPA TOCAI EN CASTAGNO BARRIQUE	25ml	£11.75

All spirits & liqueurs are served in 25ml measures unless stated otherwise. Where wines are sold by the glass, they are also available in 125ml measures. Prices are inclusive of VAT. There will be a discretionary 12.5% service charge for parties of 6 or more.