

PICCOLINO

DOLCI E FORMAGGI



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

TORTA DI PASSIONE Passion fruit cheesecake (v)	£6.75
TORTA CAPRESE Dark chocolate & almond tart, vanilla ice cream (v) (n)	£6.75
TIRAMISÚ Sponge fingers, mascarpone, Marsala & Amaretto (n)	£6.75
PANNA COTTA Vanilla cream, spiced oven baked plums (n)	£6.75
CROSTATA DI MELE Baked apple & almond tart, vanilla ice cream (v) (n)	£6.75
TORTA POLENTA E ARANCE Orange polenta cake, vanilla ice cream (v) (n)	£6.75
CRÈME BRÛLÉE Fresh passion fruit, biscotti (v) (n)	£6.75
TORTINO AL CIOCCOLATO Warm chocolate fondant & salted caramel ice cream (v)	£6.75
CIALDE Homemade waffles, fresh berries, maple syrup & vanilla ice cream (v)	£6.75
CRESPILLE DOLCI Crêpe Suzette, orange & Grand Marnier, vanilla ice cream (v)	£8.00
FORMAGGI 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.

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
NUTELLA Chocolate & hazelnut ice cream	£6.00
PISTACCHIO Pistachio ice cream	£6.00
CORNETTO Two Italian waffle cones with your choice of 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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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