

# CICCHETTI BAR

## DOLCETTI

<b>TIRAMISÚ</b>   Sponge fingers, mascarpone, Marsala & Amaretto chocolate pots (v) (n)	£5.00
<b>FONDUE DI NUTELLA</b>   Strawberries & warm Nutella fondue (v) (n)	£5.00
<b>ZABAGLIONE</b>   Italian egg custard flavoured with Marsala wine, polenta biscuits (v) (n)	£4.00
<b>TORTA DI PASSIONE</b>   Passion fruit cheesecake (v)	£6.50
<b>TORTINO AL CIOCCOLATO</b>   Warm chocolate fondant & caramel ice cream (v)	£6.50
<b>PANNA COTTA</b>   Vanilla cream, raspberries, mint & grappa (n)	£6.00
<b>MOUSSE AL CIOCCOLATO</b>   Dark chocolate mousse cups, crushed amaretti biscuits (n)	£5.00

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



## GELATO E SORBETTO

<b>COPPA DI CIOCCOLATA</b>   Chocolate & vanilla ice cream sundae, toasted crushed hazelnuts (v) (n)	£4.00
<b>AFFOGATO</b>   Amaretto, espresso & vanilla ice cream (v) (n)	£4.00
<b>SORBETTO AL FRUTTO DELLA PASSIONE</b>   Passion fruit sorbet, strawberries, mint & prosecco (v)	£4.00

## CIOCCOLATINI

£3.50

Six handmade chocolate truffles flavoured with frangelico liqueur (v) (n)

## FORMAGGI

£4.00

Pecorino Sardo, pear, truffle honey & pane carasau (n)

Due to the presence of nuts in our restaurants, there is a small possibility that 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 12.5% service charge added to your bill.

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## DESSERT WINE

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**L'ECRU PASSITO 2010** | Perfectly balanced Passito from Sicily with delicious notes of candied orange and acacia honey (*Zibbibo & Malvasia - Firriato*) £9.00

**PLAISIR PASSITO ROSSO 2012** | A decadent red dessert wine from the heart of Abruzzo, rich in depth and flavour (*Cannonau - Zaccagnini*) £6.00

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## AMARI

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**AVERNA** £6.00

Fratelli Averna dates back to 1868, but the recipe for Averna dates back centuries before that with the Benedictine Friars in the San Spirito Abbey in Caltanissetta Sicily using it as a herbal tonic. The aroma is prominent with intense aromas of menthol and/or peppermint. There are spicy upfront notes consisting of blood orange and lemon peel. It finishes with a caramel sweetness and a menthol freshness.

**AMARO MONTENEGRO** £6.00

Montenegro was first produced in 1885 in Bologna, Italy by Stanislao Cobiانchi. The name of the amaro is intended to pay homage to the second queen of Italy, Princess Helen of Montenegro. Montenegro has a domineering scent of orange peel along with aromas of fresh coriander, vanilla, red cherry, pekoe tea and cucumber. At first sweet on the palate. It promptly turns bitter and heavily botanical. The lasting memory of this revered amaro is in the subtle sweetness of tangerine on the finish.

**AMARO CIOCIARO** £6.00

CioCiario was created by the Paolucci family in 1873 and is named after the region of Italy it is produced in. CioCiario offers a softer bittersweet juxtaposition than the previous Amaris mentioned but packs just enough bitterness to notice. Wonderful when drunk neat or as an introduction to Amari. With more bitterness on the palate followed by sweetness, dark chocolate and coffee notes.

**FERNET BRANCA** £6.00

Fernet Branca is known for being the boldest of Amari with a for-want-of-a-better word mouth-numbing presence of menthol with just a hint of caramel. The fernet style of Amari is characterised by an intense bitterness. Branca's secret recipe from 1845 contains no less than twenty-seven different herbs and spices from four continents.

**AMARO DEL CAPO** £6.00

At 35% Vecchia Amaro del Capo, produced in Calabria is a beautifully fragrant expression that opens with an enticing bouquet of fruits and dried flowers with further herbaceous notes. The running theme with del Capo is a citrus dominant aroma that resembles bergamot blossom.