

PICCOLINO



DOLCI E FORMAGGI

TORTA ALL'ALBICOCCA Apricot 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 & balsamic glaze	£6.75
CROSTATA DI PESCHE Baked peach & almond tart, vanilla ice cream (v) (n)	£6.75
SEMIFREDDO Iced lemon parfait, strawberries & biscotti (v) (n)	£6.75
FORMAGGI Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£8.25

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



GELATI E SORBETTI

AFFOGATO Amaretto, espresso & vanilla ice cream (v) (n)	£6.00
FRUTTA ESTIVA Lemon sorbet, Prosecco Lunetta & fresh berries	£8.00
COPPA STREGATA White chocolate & strawberry ice cream sundae, Strega liqueur (v) (n)	£6.00

All our ice cream & sorbet are made in-house, served with biscotti (v) (n)

VANIGLIA Vanilla ice cream	£6.00
CIOCCOLATO Chocolate ice cream	£6.00
CARAMELLO Caramel ice cream	£6.00
LAMPONE Raspberry ice cream	£6.00
CIOCCOLATO BIANCO White chocolate ice cream	£6.00
PISTACCHIO Pistachio ice cream	£6.00
SORBETTO Lemon sorbet	£6.00

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£3.75
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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 12.5% service charge added to your bill.

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VINI DA DESSERT

MOSCATO PASSITO PALAZZINA, IL GASCINONE PIEDMONT, 2012

*Aromas of lemon meringue & marmalade with acacia honey
& apricot on the palate*

Glass 125ml £6.00

Bottle 375ml £18.00

VERDUZZO FRIULANO COLLI ORIENTALI L'AMBROSIE, VALLE FRUILI , 2011

Sweet tropical flavours with a hint of dry fruits

Bottle 500ml £26.00

RAMOS PINTO TAWNY PORT IOYR

Glass 50ml £6.50

CAFFÈ E TE

ESPRESSO £2.95

LARGE ESPRESSO £3.25

CAPPUCCINO £3.25

LATTE £3.25

MOCHA £3.25

AMERICANO £3.25

HOT CHOCOLATE £3.25

SELECTION OF TEAS £2.95

LIQUEUR COFFEES

£6.50

LIQUORI E BRANDY

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

GRAPPA

BEPI TOSOLINI GRAPPA MOSCATO 25ml £4.50

BEPI TOSOLINI GRAPPA I LEGNI 25ml £6.00

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 added to your bill.