

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)	£6.25
TORTA CAPRESE Dark chocolate & almond tart, vanilla ice cream (v) (n)	£6.25
TIRAMISÚ Sponge fingers, mascarpone, Marsala & Amaretto (n)	£6.25
PANNA COTTA Vanilla cream, spiced oven baked plums (n)	£6.25
CROSTATATA DI MELE Baked apple & almond tart, vanilla ice cream (v) (n)	£6.25
PANETTONE AL CIOCCOLATO Chocolate panettone, bread & butter pudding (v) (n)	£6.25
CRESPELLE DOLCI Crêpe Suzette, orange & Grand Marnier, vanilla ice cream (v)	£7.50
CIALDE Homemade waffles, fresh berries, maple syrup & vanilla ice cream (v)	£6.25
CRÈME BRÛLÉE Fresh passion fruit, biscotti (v) (n)	£6.25
TORTINO AL CIOCCOLATO Warm chocolate fondant & salted caramel ice cream (v)	£6.25
FORMAGGI Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)	£7.50

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)	£5.50
COPPA AL CIOCCOLATO Chocolate & vanilla ice cream sundae, poached pear & toasted crushed hazelnuts (v) (n)	£5.50
COPPA NAPOLETANA Strawberry, vanilla & pistachio ice cream, fresh strawberries & raspberry coulis (v) (n)	£5.50
COPPA STREGATA White chocolate & strawberry ice cream sundae, Strega liqueur (v) (n)	£5.50



SERVED WITH BISCOTTI (v) (n)

VANIGLIA Vanilla ice cream	£5.50
CIOCCOLATO Chocolate ice cream	£5.50
CARAMELLO Salted caramel ice cream	£5.50
FRAGOLA Strawberry ice cream	£5.50
CIOCCOLATO BIANCO White chocolate ice cream	£5.50
PISTACCHIO Pistachio ice cream	£5.50
CORNETTO Two Italian waffle cones with your choice of ice cream	£5.50
FRUTTO DELLA PASSIONE Passion fruit sorbet	£5.50

CIOCCOLATINI

Six handmade chocolate truffles flavoured with Frangelico liqueur (v) (n)	£3.75
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DESSERT WINE

MOSCATO PASSITO PALAZZINA, IL CASCINONE PIEDMONT, 2012

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

Glass 125ml £5.50

Bottle 375ml £16.50

RECIOTTO DI SOAVE DOCG, PRÁ VENETO, 2009

Aromas of candied fruit, with honey, nuts and apricots on the palate

Glass 125ml £8.00

Bottle 375ml £24.00

RAMOS PINTO RUBY PORT

Glass 50ml £6.50

CAFFÈ E TE

slow roasted in italy

*illy uses a unique combination of 9 of the finest
varieties of Arabica coffee beans sourced from
around the world and blended to perfection.*

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	£2.50
LARGE ESPRESSO	£2.75
CAPPUCCINO	£2.75
LATTE	£2.75
MOCHA	£3.25
AMERICANO	£2.50
HOT CHOCOLATE	£3.25

ENGLISH BREAKFAST	£2.50
EARL GREY	£2.75
CAMOMILE FLOWERS	£2.75
PEPPERMINT	£2.75
JASMINE	£2.75
RED BERRIES	£2.75

LIQUORI AL CAFFÈ

TRY ONE OF OUR LIQUEUR COFFEES EXPERTLY PREPARED BY OUR BARISTAS

£6.50

LIQUORI E BRANDY

PLEASE ASK YOUR SERVER FOR MORE INFORMATION ON OUR EXTENSIVE RANGE OF AMARI,
ITALIAN BRANDY AND AFTER-DINNER LIQUEURS.

GRAPPA

TOSOLINI GRAPPA DI MOSCATO	£4.50
TOSOLINI ILEGNI STAGIONATA DI FRASSINO GRAPPA	£6.00