

PICCOLINO

SPRING/SUMMER COLLECTION



DOLCI

All of our desserts are developed in house by our skilled pastry team led by maître pâtissier Antoine Quentin.

BOMBOLONI (V) NEW	10.00	TIRAMISÚ	10.00
Italian doughnuts, raspberry & chocolate sauce		Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder	
CREMA CARAMELATA (V)	10.00	PANNA COTTA NEW	10.00
Baked caramel custard, rum poached prunes & vanilla cream		Vanilla set cream, summer berry compote, crushed amaretti biscuit	
TORTINO AL CIOCCOLATO (V)	10.00	AFFOGATO (V)	8.00
Warm chocolate fondant, chocolate sauce & vanilla ice cream		Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	
SEMIFREDDO (V)	10.00	CIOCCOLATINI (V)	6.50
Chocolate & amaretto iced parfait, white chocolate coating, hazelnut brittle & Amarena cherries		Six handmade chocolate truffles flavoured with Frangelico	
ZEPPOLE (V) NEW	10.00		
Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce			

GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti (V) 8.50

VANILLA (V)	MINT CHOCOLATE CHIP (V)	VEGAN VANILLA (VG)
CHOCOLATE (V)	HONEYCOMB (V)	VEGAN CHOCOLATE (VG)
NUTELLA (V)	WILD BERRY SORBET (VG)	

TEA & COFFEE

We've partnered with coffee experts from Qualita Unica to develop our own bespoke blend that we believe is the best representative of genuine Italian Espresso.

ESPRESSO	3.50 / 4.00	AMERICANO	4.00
MACCHIATO	3.50 / 4.00	CAFFÈ MOCHA	4.50
CAPPUCCINO	4.50	HOT CHOCOLATE	4.50
CAFFÈ LATTE	4.50	SELECTION OF TEAS	3.50
FLAT WHITE	4.50		

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan **NEW** New Season Dishes

Allergens
& Calories
Scan this code



Core Dessert SS25