PICCOLINO SPRING/SUMMER COLLECTION





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

BOMBOLONI © NEW Italian doughnuts, raspberry & chocolate sauce	9.50	TIRAMISÚ Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder	9.50
CREMA CARAMELATA ① Baked caramel custard, rum poached prunes & vanilla cream	9.50	PANNA COTTA NEW Vanilla set cream, summer berry compote, crushed amaretti biscuit	9.50
TORTINO AL CIOCCOLATO (V) Warm chocolate fondant, chocolate sauce & vanilla ice cream	9.50	AFFOGATO © Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	7.50
SEMIFREDDO © Chocolate & amaretto iced parfait, white chocolate coating, hazelnut brittle & Amarena cherries	9.50	CIOCCOLATINI (V) Six handmade chocolate truffles flavoured with Frangelico	5.95
ZEPPOLE () NEW Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce	9.50		



Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🕙

MINT CHOCOLATE CHIP ①

VEGAN VANILLA 199

CHOCOLATE (V) HONEYCOMB (V) **VEGAN CHOCOLATE ®**

NUTELLA V WILD BERRY SORBET 199

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	3.25 / 3.75	AMERICANO	3.95
MACCHIATO	3.50 / 3.85	CAFFÈ MOCHA	4.25
CAPPUCCINO	3.95	HOT CHOCOLATE	4.25
CAFFÈ LATTE	3.95	SELECTION OF TEAS	3.50
FLAT WHITE	3.95		

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.



VANILLA (y)









8.00