

PICCOLINO

AUTUMN/WINTER COLLECTION



DOLCI

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

CREMA CAMELLATA 🍪 🌱	8.75	PANNA COTTA 🍪	9.25
Baked caramel custard, rum poached prunes & vanilla cream		White chocolate & blackberry cream, pickled blackberry, white chocolate tuile	
BUDINO DI PANETTONE 🍪 🌱	8.75	AFFOGATO 🌱	7.00
Italian-style bread & butter pudding, rum poached apricots, vanilla custard		Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream	
ZEPPOLE 🍪 🌱	10.00	CIOCCOLATINI 🌱	5.50
Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce		Six handmade chocolate truffles flavoured with Frangelico	
TORTA ALLA NUTELLA 🌱	8.75	SHARING DESSERT 🍪 14.00 <i>Indulge in both rich and delicate flavours with four of our most decadent desserts to share;</i> Panna Cotta Torta Alla Nutella Budino Di Panettone Tiramisu	
Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts			
TIRAMISÙ	8.75		
Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder			
TORTINO AL CIOCCOLATO 🌱	8.75		
Warm chocolate fondant, chocolate sauce & vanilla ice cream			

GELATI

Your choice of 3 scoops of ice cream or sorbet served with home baked hazelnut biscotti 🌱 7.50

VANILLA 🌱	MINT CHOCOLATE CHIP 🌱	VEGAN VANILLA 🌱
CHOCOLATE 🌱	HONEYCOMB 🌱	VEGAN CHOCOLATE 🌱
NUTELLA 🌱	WILD BERRY SORBET 🌱	

FORMAGGI

ARTISAN ITALIAN CHEESE	11.25
All served with Artisan biscuits, fig & orange chutney, pear, grapes & truffle honey	
BLUE DI CAPRA Blue goat's cheese, Lombardia	
ASIAGO PDO Semi-firm Alpine cheese, Veneto	
PECORINO TARTUFO Truffle infused sheep's milk cheese, Toscana	

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.

Allergens & Calories
Scan this code



🌱 Vegetarian 🌱 Vegan 🍪 New Season Dishes

Estate Dessert AW23

DIGESTIVI

COCKTAILS

HAZELNUT ESPRESSO MARTINI	10.50	VANILLA ESPRESSO MARTINI	10.50
Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso		Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso	
BOULEVARDIER	12.50	OLD FASHIONED	14.00
The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Cocchi di Torino		Woodford Reserve Bourbon, Angostura bitters, sugar, orange zest	

AMARI

Amari embodies Italy's cultural heritage through the tradition of digestivo. Regarded as the elixir of life, these post-meal liqueurs facilitate digestion, encapsulating both taste and history.

AMARO AVERNA	5.75	AMARO MONTENEGRO	5.75
AMARO DEL CAPO	5.75	BRANCA MENTA	6.25
FERNET BRANCA	5.75		

DESSERT WINE & GRAPPA

PASSITO TERRE SICILIANE	Glass 100ml 6.00	PORT LBV TAYLOR'S	Glass 50ml 5.50
CANTINE VINCI	Bottle 500ml 19.00	Touriga National, Touriga Franca, Tinta Roriz, Tinta Barroca	
100% Zibibbo		Full of ripe dark fruit & a hint of spice - enhanced by the aromatic purity of the grapes with Frangelico	
Beautifully balanced with notes of ripe peach and aromas of candied citrus fruit, dried figs and dates.		BEPI TOSOLINI GRAPPA DI MOSCATO	25ml 5.25
		BEPI TOSOLINI GRAPPA I LEGNI ROVERE	25ml 7.25

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	CAFFÈ MOCHA	4.15
MACCHIATO	3.50 / 3.80	AMERICANO	3.75
CAPPUCCINO	3.95	HOT CHOCOLATE	4.15
CAFFÈ LATTE	3.95	SELECTION OF TEAS	3.50
FLAT WHITE	3.75		