

PICCOLINO

AUTUMN/WINTER COLLECTION



# DOLCI

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

|  |       |  |       |
|--|-------|--|-------|
| <b>CREMA CAMELLATA</b> <span>🍲</span> <span>🌱</span>                                 | 10.25 | <b>PANNA COTTA</b> <span>🍲</span>  | 10.75 |
| Baked caramel custard, rum poached prunes & vanilla cream                            |       | White chocolate & blackberry cream, pickled blackberry, white chocolate tuile  |       |
| <b>BUDINO DI PANETTONE</b> <span>🍲</span> <span>🌱</span>                             | 10.25 | <b>AFFOGATO</b> <span>🌱</span>   | 8.75  |
| Italian-style bread & butter pudding, rum poached apricots, vanilla custard          |       | Amaretto, espresso coffee, amaretti biscuit & vanilla ice cream  |       |
| <b>ZEPPOLE</b> <span>🍲</span> <span>🌱</span>   | 11.50 | <b>CIOCCOLATINI</b> <span>🌱</span>   | 6.50  |
| Soft choux bun, vanilla cream, nutella ice cream, hazelnut brittle & chocolate sauce |       | Six handmade chocolate truffles flavoured with Frangelico  |       |
| <b>TORTA ALLA NUTELLA</b> <span>🌱</span>   | 10.25 | <b>SHARING DESSERT</b> <span>🍲</span> 15.50<br><i>Indulge in both rich and delicate flavours with four of our most decadent desserts to share;</i><br>Panna Cotta<br>Torta Alla Nutella<br>Budino Di Panettone<br>Tiramisu |       |
| Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts                      |       |  |       |
| <b>TIRAMISÙ</b>  | 10.25 |  |       |
| Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder    |       |  |       |
| <b>TORTINO AL CIOCCOLATO</b> <span>🌱</span>  | 10.25 |  |       |
| 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 🌱 8.75

|                                 |   |                                       |
|---------------------------------|---|---------------------------------------|
| <b>VANILLA</b> <span>🌱</span>   | <b>MINT CHOCOLATE CHIP</b> <span>🌱</span> | <b>VEGAN VANILLA</b> <span>🌱</span>   |
| <b>CHOCOLATE</b> <span>🌱</span> | <b>HONEYCOMB</b> <span>🌱</span>           | <b>VEGAN CHOCOLATE</b> <span>🌱</span> |
| <b>NUTELLA</b> <span>🌱</span>   | <b>WILD BERRY SORBET</b> <span>🌱</span>   |                                       |

# FORMAGGI

|  |       |
|--|-------|
| <b>ARTISAN ITALIAN CHEESE</b>  | 12.50 |
| 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

LDN Dessert AW23

# DIGESTIVI

## COCKTAILS

|   |       |   |       |
|---|-------|---|-------|
| <b>HAZELNUT ESPRESSO MARTINI</b>  | 13.50 | <b>VANILLA ESPRESSO MARTINI</b>   | 13.50 |
| Frangelico, Finlandia vodka, Borghetti coffee liqueur & fresh espresso            |       | Absolut vanilla vodka with Borghetti coffee liqueur, vanilla syrup & fresh espresso |       |
| <b>BOULEVARDIER</b>   | 14.00 | <b>OLD FASHIONED</b>  | 14.50 |
| 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.

|                       |      |                         |      |
|-----------------------|------|-------------------------|------|
| <b>AMARO AVERNA</b>   | 6.00 | <b>AMARO MONTENEGRO</b> | 6.00 |
| <b>AMARO DEL CAPO</b> | 6.00 | <b>BRANCA MENTA</b>     | 6.50 |
| <b>FERNET BRANCA</b>  | 6.00 |                         |      |

## DESSERT WINE & GRAPPA

|   |                    |   |                 |
|---|--------------------|---|-----------------|
| <b>PASSITO TERRE SICILIANE</b>  | Glass 100ml 7.00   | <b>PORT LBV TAYLOR'S</b>  | Glass 50ml 6.00 |
| <b>CANTINE VINCI</b>  | Bottle 500ml 22.00 | 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. |                    | <b>BEPI TOSOLINI GRAPPA DI MOSCATO</b>  | 25ml 5.50       |
|   |                    | <b>BEPI TOSOLINI GRAPPA I LEGNI ROVERE</b>  | 25ml 7.50       |

## 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.

|                    |             |                          |      |
|--------------------|-------------|--------------------------|------|
| <b>ESPRESSO</b>    | 3.75 / 4.50 | <b>CAFFÈ MOCHA</b>       | 4.95 |
| <b>MACCHIATO</b>   | 3.90 / 4.65 | <b>AMERICANO</b>         | 4.50 |
| <b>CAPPUCCINO</b>  | 4.75        | <b>HOT CHOCOLATE</b>     | 4.95 |
| <b>CAFFÈ LATTE</b> | 4.75        | <b>SELECTION OF TEAS</b> | 4.00 |
| <b>FLAT WHITE</b>  | 4.75        |                          |      |