



Caffé  Piccolo

Ristorante Italiano

Dessert

Menu



www.caffepiccolo.co.uk

Bombed by Chocolate

Chocolate ice cream with a chocolate sauce centre, covered with Belgian milk chocolate.

Caramel Crunch

A toffee biscuit base, layered with a rich caramel dairy ice cream centre, topped with a toffee sauce and mini malt balls.

Cherry Yoghurt Sorte

A toffee biscuit base, layered with a plain frozen yoghurt ice cream centre, topped with wild cherries.

Coppa Pistacchio E Crema

Custard gelato swirled with chocolate and pistachio gelato, topped with crushed pistachio praline.

Cocoberry Bombe

Coconut ice cream with a raspberry sauce centre, covered with Belgium milk chocolate and coconut shavings.

Coppa Cioccolato E Nocciola

Hazelnut gelato and dark chocolate gelato, swirled with chocolate syrup.

Gelati Misti

3 scoops of Italian ice cream. Choice of: Vanilla, Chocolate, Strawberry or Coffee.

Caffè Affogato

Vanilla gelato topped with a shot of espresso.

Chocolate Fudge Cake

A rich moist chocolate sponge, layered with fudge and coated in a wonderfully smooth chocolate fudge icing. Served warm with vanilla ice cream.

Profiteroles

Little choux buns filled with cream and covered in a thick chocolate sauce.

Tiramisù

A rich creamy traditional dessert, featuring sponge in liqueur and coffee, layered with mascarpone and fresh cream.

Banoffee Pie

Toffee and fresh bananas, topped with double cream and set on a digestive biscuit base.

Crêpe Con Gelato

Crêpe filled with banana and ice cream, topped with cream and chocolate sauce.

Sorbet of the Day

Please ask you waiter.

Toffee Pecan Cheesecake

Baked pecan cheesecake on a biscuit base with cinnamon, topped with toffee layer, caramel sauce, crunchy pecan pieces and spun with white and dark chocolate.

Dolce Appiccicoso

Warm sticky toffee pudding served with ice cream.

All Deserts £5.45

Labaglione (when available)

A Whip of egg yolk, Marsala wine, sugar and white wine, made on order and served hot.

£5.95

GLUTEN FREE

Nocciola

Delicious Hazelnut mousse decorated with giandua chocolate chips.

£6.50

Tiramisù

Classic Tiramisù cream, with sponge cake soaked in coffee.

£6.50

Pistacchio

Pistacchio mousse, decorated with chopped pistacchio.

£6.50

Beverages

Filter Coffee	£2.20
Espresso	£1.95
Decaf Espresso	£2.25
Double Espresso	£3.05
Cappuccino	£2.75
Caffè Latte	£3.10
Caffè Corretto (Espresso with a shot of liqueur)	£4.95
Tea (English Breakfast, Earl Grey)	£2.10
Herbal Tea (Peppermint, Camomile, Fruity)	£2.10
Hot Chocolate	£2.95

Brandy & Liqueurs

Vecchia Romagna
Sambuca
Grand Marnier
Grappa
Limoncello
Strega
Tia Maria
Baileys
Drambuie
Cointreau
£3.95

Liqueur Coffees

Please ask for your choice of liqueur

£4.95