



# La Piccola

Italian Restaurant

## Dessert Menu

*selected desserts made here on the premises*

### ALLERGY INFORMATION

(V) Suitable for Vegetarians. (N) Contains Nuts. Gluten Free recipe options available. If you suffer from food allergies, please ask a server for more information. Allergen Menus are available on request. "Gluten free" options are made using non gluten containing ingredients. However, our kitchens do handle gluten therefore we cannot guarantee dishes to be completely free of gluten. Approximate weights uncooked. Please be aware that our kitchens are not 100% flour free. Olives may contain stones. Chicken, fish and duck dishes may contain bones. Pesto contains nuts. All our dishes are prepared in kitchens where nuts, flour etc are commonly used. Unfortunately we cannot guarantee our dishes will be free from traces of these products. All dishes may contain ingredients not listed in the menu descriptions.



## Desserts

---

<b>HOMEMADE TIRAMISU</b>	<b>£6.50</b>
<i>Sponge fingers, soaked in coffee, marsala wine and Tia Maria. Layered with mascarpone cream cheese, mixed with lemon and orange zest and sprinkled with chocolate.</i>	
<b>HOMEMADE LEMON CHEESECAKE</b>	<b>£6.50</b>
<b>HOMEMADE BANOFFEE PIE</b>	<b>£6.50</b>
<b>HOMEMADE PANNA COTA</b>	<b>£6.50</b>
<b>HOMEMADE CHOCOLATE BROWNIE</b>	<b>£6.50</b>
<i>With one scoop of Very Vanilla Ice Cream.</i>	

*all made here on the premises*

## Ice Creams

---

<b>AFFAGATO</b>	<b>£5.95</b>
<i>Ice cream served with a shot of expresso on top.</i>	
<b>AMARETTO ICE CREAM</b>	<b>£8.95</b>
<i>Heavenly Honeycombe, Strawberry and Coconut - Sprinkled with Amaretto Liquer.</i>	
<b>CARIBBEAN ICE CREAM</b>	<b>£8.95</b>
<i>Two scoops of Coconut and one of Vanilla with Malibu Liquer and finished with Pineapple pieces.</i>	
<b>A SELECTION OF ICE CREAMS (3 SCOOPS)</b>	<b>£6.50</b>
<i>With a choice of Very Vanilla, Succulent Strawberry, Heavenly Honeycombe, Caribbean Coconut or Double Chocolate.</i>	

## Dessert Wine

---

<b>VENUTUS-MOSCATO DI SICILIA</b> 175ml Glass	<b>£8.95</b>
<i>Golden in colour with amber reflections, this sweet, full bodied, aromatic wine is warm to the palate with a clear cut aroma.</i>	

## Caffe Con Liguore

---

<b>CAFFE SICILIANO</b>	<b>£6.50</b>
<i>Sambuca, coffee and cream.</i>	
<b>CAFFE ITALIANO</b>	<b>£6.50</b>
<i>Strega, coffee and cream.</i>	
<b>CAFFE CALYPSO</b>	<b>£6.50</b>
<i>Tia Maria, coffee and cream.</i>	
<b>CAFFE AMERICANO</b>	<b>£6.50</b>
<i>Southern Comfort, coffee and cream.</i>	
<b>CAFFE FRANCAISE</b>	<b>£6.50</b>
<i>Brandy, coffee and cream.</i>	
<b>CAFFE SCOZESE</b>	<b>£6.50</b>
<i>Scotch Whisky, coffee and cream.</i>	
<b>CAFFE IRLANDESE</b>	<b>£6.50</b>
<i>Irish Whiskey, coffee and cream.</i>	
<b>CAFFE LATINO</b>	<b>£6.50</b>
<i>Amaretto, coffee and cream.</i>	

## Caffe

---

<b>WHITE COFFEE</b>	<b>£3.20</b>
<b>BLACK COFFEE</b>	<b>£3.10</b>
<b>MACHIATO</b>	<b>£2.95</b>
<b>CAFFE ALLA CREAM</b>	<b>£4.95</b>
<b>CAFFE ESPRESSO</b> strong black coffee, Italian style	<b>£2.95</b>
<b>CAPPUCCINO</b> white frothy coffee topped with chocolate	<b>£3.50</b>
<b>CAFFE LATTE</b>	<b>£3.50</b>
<b>HOT CHOCOLATE</b>	<b>£3.50</b>