



Picciocchi's

 PI-CHO-KI

DESSERTS, COFFEE  
& AFTER DINNER DRINKS  
MENU



## CAFFÈ

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**CAFFÈ EXPRESSO | \$3,5**

**CAPPUCCINO | \$5**

**ICED CAPPUCCINO | \$5**

*(decaf also available)*

## DIGESTIF

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**GRAPPA | \$9**

**AMARO NONINO | \$9**

**CARDAMARO AMARO | \$9**

**LIMONCELLO | \$8**

**SAMBUCA | \$8**

**MONTENEGRO | \$8**

**AVERNA | \$8**

**FERNET BRANCA | \$8**

## GELATO, SORBETTO & AFFOGATO DI CAFFÈ

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**SORBETTO | \$7**

Lemon, Strawberry, Raspberry, Mango, Passion Fruit

**GELATO | \$8**

Vanilla, Chocolate, Coffee, Hazelnut, Amerena (black cherry), Dulche de leche (caramel), gianduia (chocolate & hazelnut), Cookies & cream

**AFFOGATO DI CAFFÈ | \$11**

Your choice of gelato with a shot of espresso





## DESSERT

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### **CLASSIC TIRAMISU | \$12**

Mascarpone cream on a sponge base covered by a row of espresso soaked ladyfingers

### **STRAWBERRY TIRAMISU | \$12**

Mascarpone cream on a sponge base covered by a row of pureed strawberries drenched ladyfingers

### **STRAWBERRY MASCARPONE CAKE | \$10**

Alternating layers of sponge cake and strawberry mascarpone cream served with fresh strawberries

### **LIMONCELLO MASCARPONE CAKE | \$10**

Alternating layers of sponge cake and limoncello infused mascarpone cream, decorated with limoncello sauce

### **RASPBERRY PASSIONFRUIT CAKE | \$10**

Passion fruit mousse and raspberry sauce, decorated with white chocolate and raspberry glaze.

### **MONTEROSA | \$10**

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries

### **TORTA FRUTTI DI BOSCO | \$10**

Short pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with mixed berries

### **PISTACCHIO E RICOTTA CAKE | \$10**

Pistachio and ricotta creams divided by sponge cake, decorated with crushed pistachios and dusted with powdered sugar

### **CREMOSO AL CIOCCOLATO | \$10**

Chocolate mousse on a sponge cake base with a heart of creamy chocolate, topped with chocolate flake

### **PROFITEROLE | \$9**

Two Vanilla OR Chocolate Cream puffs

### **CANNOLI | \$7**

Crispy fried cannoli shell dusted with powdered sugar filled with ricotta & chocolate chip cannoli cream

### **CHEF STEFANO'S DESSERT PLATTER | \$48**

A mix of Picciocchi's favorite desserts for the table to share

## AFTER DINNER DRINKS

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### **MOSCATO DOLCE | \$10**

Sweet, sparkling wine from Piemonte, Italy

### **ESPRESSO MARTINI | \$14**

Lazzaroni Black coffee liqueur, Stoli Vanilla Vodka,  
fresh shot of espresso

### **TIRAMISÙ MARTINI | \$15**

Lazzaroni Black Coffee liqueur, Stoli Vanilla Vodka,  
Baileys Irish Cream, Disaronno amaretto liqueur, cream,  
chocolate syrup

### **RYE CAPPUCCINO | \$13**

Woodford Rye, shot of espresso, brown sugar syrup, cream

### **LIMONCELLO CREAM MARTINI | \$14**

Stoli Vanilla Vodka, Limoncello, white chocolate,  
lemon, cream

### **CREAMSICLE | \$14**

Whipped Vodka, orange, cream

### **ITALIAN NIGHTCAP | \$11**

Tito's Vodka, Lazzaroni Walnut Coffee liqueur, cream

### **SPICED RUM CAKE | \$13**

Sailor Jerry, Chambord, crème de cacao, cinnamon, cream

### **PEACHES & CREAM | \$12**

Absolut Peach, Peachtree, white chocolate, cream

### **WHITE CHOCOLATE PISTACHIO | \$15**

Stoli Vanilla, crema pistachio, white chocolate,  
Disaronno, cream

