



REDDITCH

DESSERT MENU

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.

selected desserts made here on the premises

Desserts

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| HOMEMADE TIRAMISU | £4.95 |
| <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> | |
| HOMEMADE LEMON CHEESE CAKE | £4.95 |
| HOMEMADE BANOFFEE PIE | £4.95 |
| HOMEMADE PANNACOTTA | £4.95 |
| CHOCOLATE BROWNIE | £5.50 |
| <i>With one scoop of Very Vanilla Ice Cream.</i> | |
| AFFAGATO | £4.95 |
| <i>Ice cream served with a shot of espresso on top.</i> | |
| MOUSSE DI LIMONCELLO | £5.50 |
| <i>Mousse infused with limoncello.</i> | |

all made here on the premises

Ice Creams

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| AMARETTO ICE CREAM | £5.50 |
| <i>Heavenly Honeycombe, Strawberry and Coconut - Sprinkled with Amaretto Liqueur.</i> | |
| CARIBBEAN ICE CREAM | £5.50 |
| <i>Two scoops of Coconut and one of Vanilla with Malibu Liqueur and finished with Pineapple pieces.</i> | |
| A SELECTION OF ICE CREAMS (3 SCOOPS) | £4.95 |
| <i>With a choice of Very Vanilla, Succulent Strawberry, Heavenly Honeycombe, Caribbean Coconut or Double Chocolate.</i> | |

Dessert Wine

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| VENUTUS-MOSCATO DI SICILIA 175ml Glass | £6.95 |
| <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 Liquore

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| CAFFE SICILIANO | £5.50 |
| <i>Sambuca, coffee and cream.</i> | |
| CAFFE ITALIANO | £5.50 |
| <i>Strega, coffee and cream.</i> | |
| CAFFE CALYPSO | £5.50 |
| <i>Tia Maria, coffee and cream.</i> | |
| CAFFE AMERICANO | £5.50 |
| <i>Southern Comfort, coffee and cream.</i> | |
| CAFFE FRANCAISE | £5.50 |
| <i>Brandy, coffee and cream.</i> | |
| CAFFE SCOZZESE | £5.50 |
| <i>Scotch Whiskey, coffee and cream.</i> | |
| CAFFE IRLANDESE | £5.50 |
| <i>Irish Whiskey, coffee and cream.</i> | |
| CAFFE LATINO | £5.50 |
| <i>Amaretto, coffee and cream.</i> | |

Caffe

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| WHITE COFFEE | £2.20 |
| BLACK COFFEE | £2.10 |
| MACHIATO | £1.95 |
| CAFFEE ALLA CREAM | £3.95 |
| CAFFE ESPRESSO <i>strong black coffee, Italian style</i> | £1.95 |
| CAPPUCCINO <i>white frothy coffee topped with chocolate</i> | £2.50 |
| CAFFE LATTE | £2.50 |
| HOT CHOCOLATE | £2.80 |

Starters

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| GARLIC BREAD | £2.99 |
| GARLIC BREAD with Cheese | £4.99 |
| Homemade bread with marinated cheese | |
| BREAD AND OLIVES | £3.99 |
| Homemade bread with three types of olives, marinated in our signature Italian olive oil | |
| MINISTRONE (V) | £4.99 |
| Traditional Italian soup made with seasonal vegetables, served with homemade bread | |
| BRUSCHETTA DE NAPOLI | £4.99 |
| Fresh tomatoes marinated in olive oil fresh basil, anchovies and a touch of garlic, served with chunky ciabatta bread | |
| BRUSCHETTA DE FORMAGGIONI (V) | £3.99 |
| Chunky ciabatta bread served with three different types of cheeses, Sanza Prosciutto & Pecora Sardinia together with fresh herbs and finished with our signature balsamic | |
| BRANCHETTI | £3.99 |
| Whisked cream with lemon juice and herbs | |
| CALAMARI CROCCANTE | £3.99 |
| Fresh squid coated with crunchy flour, served with extra virgin olive oil, chili, garlic and herbs | |
| GAMBERONI | £6.99 |
| Sea food king prawns with garlic, olive oil and a touch of chili finished with our signature sauce, served with fresh bread | |
| ANTIPASTI CRUDI | £2.99 |
| A selection of cured meats, olives, citrus and pickled vegetables on a wooden plate | |
| FUNGHI TARTARA | £4.99 |
| Fresh slices of truffled mushrooms, shag flat and served with tomato sauce | |
| FUNGHI CON AGLIO | £4.99 |
| Sea food butter mushrooms with garlic butter olive oil, fresh herbs and served with fresh bread | |
| COZZE DELLA CASA | £6.99 |
| A bowl of fresh mussels that will glow, white wine, finished with tomato sauce and herbs, served with homemade bread | |
| CAPRESE (V) | £3.99 |
| Fresh Italian mozzarella with sliced fresh tomatoes and fresh basil | |

Pizza

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| PIZZA MARGHERITA (V) | £7.99 |
| Tomato and marinated cheese | |
| PIZZA FIORENTINA | £8.99 |
| Spiced, olive and marinated cheese | |
| PIZZA TROPICALE | £8.99 |
| Tomato, tuna, pineapple and marinated cheese | |
| PIZZA BUFFALO (V) | £9.99 |
| Tomato sauce, cherry tomatoes and buffalo mozzarella finished with garlic sauce | |
| PIZZA ETNA | £9.99 |
| Tomato, garlic, chili, pepperoni and marinated cheese | |
| PIZZA VEGETARIAN (V) | £10.99 |
| Tomato base, mushrooms, sweet corn, onion, pepper, olive and marinated cheese | |
| PIZZA TONNO | £10.99 |
| Tomato, tuna, marinated onion, olive and marinated cheese | |
| PIZZA MEXICANA | £10.99 |
| Tomato, mozzarella, pepperoni, onion, jalapeno, pineapple and marinated cheese | |
| PIZZA SAN GIUSEPPE | £9.99 |
| Tomato, tuna, onion, mushrooms and marinated cheese | |
| PIZZA PICCANTE | £10.99 |
| Tomato, spicy sausage, mixed marinated peppers and marinated cheese | |
| PIZZA CON POLLO | £10.99 |
| Tomato, chicken, pepper, mushrooms and marinated cheese | |
| PIZZA MARINARA | £10.99 |
| Tomato, anchovies, squid, garlic, onion, and marinated cheese | |
| PIZZA PARMA | £10.99 |
| White based pizza with cherry tomatoes, red onion finished with tomato, olive, prosciutto and parmesan shavings | |
| PIZZA CALZONE | £10.99 |
| Belgian, mushrooms, onion, olive & marinated | |
| ADOBERIA TOPPING FOR | £1.00 |
| Cheese, Pepperoni, Prosciutto, Olives, Sausages, Peppers, Mushrooms, Nuts, Ketchup, Garlic Cheese, Cherry Tomatoes, Prosciutto, Peas, Squid | |



Telephone

01527 585 213

46 Alcester Street, Redditch B99 6AJ

Chef's Corner

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| POLLO AL TALEGGIO | £12.99 |
| Chicken breast stuffed with olives, cheese wrapped in parma ham, finished with a creamy cheese sauce served with spaghetti and potatoes | |
| POLLO PIZZAIOLA | £12.99 |
| Chicken breast coated in garlic, red onions, capers, mixed fresh herbs, anchovies and tomato sauce, served with parmesan, fresh new potatoes and seasonal vegetables | |
| POLLO DOLCE LATTE (V) | £12.99 |
| Chicken (braghiogholi) served with olive base cheese sauce, fresh spinach and parmesan, served with parmesan potatoes and seasonal vegetables | |
| POLLO CON FUNGHI | £12.99 |
| Golden chicken breast served with a mushroom & cream sauce, red wine and served with parmesan potatoes and seasonal vegetables | |
| ANATRA ARROSTO | £14.99 |
| Roasted duck breast, with our duck sauce, spring onions, parmesan and cherry tomatoes. Served with seasonal vegetables, served with parmesan potatoes and seasonal vegetables | |
| TROCIATA AGLI AROMI | £10.99 |
| Thin white steak in marinated, jelly, a touch of lemon served with fresh herbs, potatoes and finished with parmesan shavings | |
| BIFFERICA ALLA TRIGLIA | £10.99 |
| Chopped white steak served with grilled mushrooms, fresh salad and chips | |
| BIFFERICA PEPE NERO | £11.99 |
| Chopped white steak with a classic black pepper sauce, served with chips and fresh salad | |
| BIFFERICA DOLCE LATTE | £11.99 |
| Chopped white steak with olive base cheese, double cream and fresh spring onions, served with chips and fresh salad | |
| STINGO DI AGNELLO | £14.99 |
| Lamb cutlet with olive oil, red wine served with fresh seasonal vegetables, parmesan potatoes and a parmesan sauce | |
| FILLETTO DI MAIALE | £14.99 |
| Pork tenderloin with parmesan, fresh olive in a creamy tomato sauce, served with parmesan potatoes and seasonal vegetables | |
| SALTIBROCCA ALLA ROMANA | £10.99 |
| Pork loin with sage and parmesan, served with parmesan potatoes and fresh salad | |



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| ROCKET SALAD & PARMESAN | £2.99 |
| MILLET SALAD | £2.99 |
| CHIPS | £2.75 |
| SWIET POTATO CHIPS | £2.75 |
| CARLIC MUSHROOMS | £2.99 |
| CONDOR BUNCS | £2.99 |

Risotto & Fish

Risotto

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| RSOTTO PRIMAVERA (V) | £11.99 |
| April Risotto rice with fresh peppers, asparagus and broad beans finished with marinated cheese | |
| RSOTTO GORGONZOLA (V) | £12.99 |
| April Risotto rice with fresh slices of parmesan cheese finished with walnuts, mushrooms and asparagus cheese | |
| RSOTTO PORCINI (V) | £11.99 |
| April Risotto rice with wild mushrooms a touch of parmesan and finished with slices of parmesan cheese | |
| RSOTTO AI GAMBERONI | £12.99 |
| April Risotto rice with spaghetti king prawns and peas finished with cheese and fresh chili | |
| RSOTTO ALLA ZAFFERANO | £12.99 |
| April Risotto rice finished in saffron and vegetable meat with king prawns, tomatoes and fresh new slices of parmesan and fresh chili finished with olive oil and parmesan | |
| RSOTTO CON SALMONE | £14.99 |
| Sea food Salmone salmon served with extra virgin olive oil and served with a touch of parmesan | |
| RSOTTO CON POLLO | £12.99 |
| April Risotto rice with mushrooms, mushrooms and chicken | |

Fish

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| BRANZINO (V) | £14.99 |
| Sea sea bass fillet, served with tomatoes, fresh parmesan served with extra virgin olive oil, capers, and served with our signature balsamic, parmesan and fresh salad | |
| BRANZINO PIZZAIOLA | £14.99 |
| Sea fillet of sea bass, parmesan served with our cream parmesan sauce, seasonal vegetables and chips | |
| PIANERA DI MARE | £11.99 |
| Sea food fish prawns with garlic sauce, chili, garlic, capers, tomato juice, vegetable meat, fresh parmesan, cherry tomatoes and a touch of tomato sauce, served with parmesan potatoes | |
| MERLUZZO ALLA SICILIANA | £12.99 |
| Fresh parmesan cod fish with tomato sauce, asparagus, parmesan and garlic, served with vegetables | |
| NASELLO | £14.99 |
| Sea food fillet of hake with fresh tomatoes, olive oil, parmesan, potatoes a touch of chili and garlic on a bed of soft potatoes and tomato sauce, served with parmesan potatoes and vegetables | |
| SALMONE ALLA GRECICA | £14.99 |
| Sea food Salmone salmon served with tomato sauce, grilled asparagus and parmesan potatoes | |

Pasta

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| SPAGHETTI POMODORO (V) | £8.99 |
| Spaghetti with tomato sauce, fresh herbs and parmesan cheese | |
| SPAGHETTI BOLONNESE | £8.99 |
| Spaghetti in a rich Bologna sauce with fresh herbs | |
| SPAGHETTI CARBONARA | £8.99 |
| Spaghetti with fresh parmesan cream egg yolk finished with a touch of black pepper and aged parmesan cheese | |
| LINGUINI PUTTANESCA | £10.99 |
| Linguine with anchovies, olive, olive chili, garlic, mushrooms, capers and cherry tomatoes | |
| PENNE ARRABBIATA | £8.99 |
| Penne pasta with chili, tomatoes, chili oil and fresh herbs, tomato sauce and finished with parmesan cheese | |
| PENNE AL FORNO DELLA CASA | £10.99 |
| Penne pasta with cheese, mushrooms, marinated peppers a touch of fresh cream and topped with parmesan cheese | |
| PENNE CON POLLO | £10.99 |
| Penne pasta with chicken, tomato sauce, fresh mushrooms, cheese, green onion and topped with parmesan cheese | |
| CANNELLONI | £8.99 |
| Pork pasta that will taste fresh, spinach, parmesan, mushrooms, cheese meat and salad together finished in a tomato sauce, marinated cheese and baked in the oven | |
| LASAGNE | £8.99 |
| The pasta layers will contain meat, bechamel sauce, fresh herbs and mushrooms, cheese, baked in the oven, the cheese hidden top | |
| LINGUINI AI GAMBERONI | £12.99 |
| Linguine with king prawns, parmesan, olive, chili, capers and tomato sauce, finished with fresh parmesan | |
| SPAGHETTI ALLA PUGLIESE | £14.99 |
| Spaghetti with king prawns and fresh, marinated parmesan, fresh parmesan, parmesan, olive and tomato sauce | |
| LINGUINI CON SALMONE | £8.99 |
| Linguine in a creamy parmesan sauce, with smoked salmon, capers, chili, garlic and oil | |
| GLUTEN FREE PASTA is available - Please call your waiter for details | |

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Wine List

PROSECCO ITALIAN CHAMPAGNE

Prosecco £21.95

Produced in treviso this is Italy's finest sparkling wine. Delicate fruit flavours with a soft intensity and an almost royal perlage.

Spumante Rose "lounge" £35.95

Delicate with pearl transparency with a delicate red ruby colour, this wine is gentle, suggestive with hints of fresh fruits and white colours.

Prosecco Valdobbiabene Superiore £35.00

Produced in the vento region this is an exceptional sparkling wine with delicate fruit flavours and soft intensity.

SPIRITS All Spirits £2.95 All Mixers £0.65

Vodka, Havana club, Courvoisier, Vecchia, Romagna, Campari, Martini, Jack Daniels, Drambuie, Cointreau, Southern Comfort, Grappa, Gin, Jamesons, Malibu, Baccard.

LIQUERS & DECONGESTIVES All £3.25

Baileys, Sambuca, Strega, Ramazotti, Amoretti Disaranna, Limoncello, Tia Maria.

BEVANDE / DRINKS

Soft Drinks £1.95

Lemonade, Tonics, Bitter Lemon or Ginger Ale.

Soft Drinks (Bottled) £2.50

Coke, Diet Coke and Appletizer.

J20 Mango or J20 Raspberry £2.75

Fruit Juices £1.95

Grapefruit, Orange, Apple or Pineapple or Tomato.

Still & Sparkling Water £1.95

BOTTLED BEERS

Moretti Toscana (500ml) £5.45

Peroni, Moretti, Corona, Budweiser or Magners £3.75

Becks Blue or Becks Red (330ml) £3.75

DRAUGHT BEERS

Peroni, Half Pint £2.50 Pint £4.95

Becks Half Pint £1.75 Pint £3.50

Thatchers Gold Half Pint £1.90 Pint £3.80

La Piccola
Italia

REDDITCH

WINE LIST

Telephone

01527 585 213

4b Alcester Street, Redditch B98 8AE

Wine List

WHITE WINE

(125ml available) 175ml 250ml Bottle

House White £4.00 £5.35 £15.95

Caruso & Minini. Rich ripe flavours with succulent fruit and refreshing acidity, this wine teases out every drop of flavour from this grape variety.

Cardonnay IGT £4.50 £5.95 £17.45

This Chardonnay sits head and shoulders above others at the price point. Wonderfully ripe fruit but clean and crisp on the finish. Produced in the Umbria region.

Pinot Grigio £4.70 £6.50 £18.95

Produced out of 100% pinot grigio grapes, this Grey Burgundy from Verona reveals its class in shining yellow copper reflections, it will fascinate you with its fine acidity, delicious intensity and rich body.

Sauvignon Blanc £4.70 £6.50 £18.95

This rich straw yellow wine with golden reflections is produced in the Costa Alta estate near Lake Garda. A truly unique example of Northern Sauvignon it is fruity and warm in the mouth.

Verdicchio Dei Castelli Di Jesi £5.00 £6.80 £19.95

A classic Italian white from the heart of Verdicchio Dei Castelli Di Jesi presented in the traditional Verdicchio bottle. Fresh citrus aromas and white stone fruit with herbal notes.

Soave Classico £21.95

Straw yellow in colour, this Soave has an intense and delicate bouquet with vegetable fragrances of sage and tomato leaf. It has a slightly bitter finish.

Orvieto £20.95

An excellent accompaniment for delicate or structured first courses, soft and semi-matured cheeses. Very good as a dessert wine especially with fruit tarts and the traditional crunchy biscuits and cakes.

Frascati Superiore £20.95

Very light with tropical aromas, refreshing and crapy it is recommended for fish, risotto and light starters.

ROSE WINE

(125ml available) 175ml 250ml Bottle

House Rose £4.00 £5.25 £15.95

Minini & Caruso. Fresh, fruity and crisp with a gentle touch of spices.

Pinot Grigio (Blush) £4.70 £6.20 £17.95

Riva d'Oro. Dry but fruity this pinot is cherry coloured with lively after tastes of berries.

Wine List

RED WINE

(125ml available) 175ml 250ml Bottle

House Red £4.00 £5.25 £15.95

Caruso & Minini. Fresh, fruity and crisp with a gentle touch of spices. Dry but pleasant, this wine represents perfectly the spirit of Sicilian rose.

Montepulciano D'Abruzzo £4.75 £6.50 £18.95

Ripe cherry and plum flavours make this wine soft, smooth and easy drinking.

Merlot £4.75 £6.50 £18.95

The delicious flavour reminds of violets and currants. Soft in the mouth, this merlot has an elegant structure and wraps the palate skillfully.

Syrah £20.95

Powerful and full bodied, this syrah is dry, fruity with a pleasant floral finish, a perfect for meats.

Valpolicella Classico £22.95

This wine will capture the palate with its marvellous mature and well balanced taste and a well defined acidity. Alluring almond and vanilla finish

Cabernet Sauvignon £24.95

Youthful purple red coloured, this has a strong berry fragrance with a pleasant tannin after taste.

Chianti Classico £29.95

Lively ruby red this Chianti has an intense and persistent aroma of wild berries. Savoury and full bodied, it is an exceptional match for meats and pastas.

SELECTED WINES

Mandus Primitivo Di Manduria £27.95

Deep, powerful, dark with cherry and raspberry aromas. Round pleasant and velvety in the mouth, this classic Manduria wine is an award winning example of the best Southern Italy can produce.

Amarone £39.95

Spicy with a hint of flowers on the nose, great structure and soft tannins with a long elegant finish. Selected for you!

Gavi Di Gavi £26.95

Golden yellow with greenish sparkles, this wine is soft, elegant and rich in fruit nuances. The King of Northern white wines, Gavi di Gavi is a rich, settled and harmonious wine with a long lasting finish.

Barolo £32.95

Purple red, intense and persistent with tannic taste and a fruity vanilla flavour. Balanced and smooth, best served with meat and savoury dishes.