

# AZZURRO

Ristorante Italiano



## DESSERTS



| Made by Chef Diego Palacios |

### PROFITEROLES 10.5

Delicate puff pastry filled with your choice of Vanilla, Strawberry or Chocolate Gelatissimo gelato

### CHOCOLATE BROWNIE 10.5

with Gelatissimo gelato

### CANNOLI 11

Homemade Italian pastry filled with ricotta

### TIRAMISU 10.5

Homemade, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder

### *Gelatissimo* BONBONS 11

For two. 10 pieces in a variety of flavors.  
Ask your server for available flavors

### ITALIAN LEMON MERINGUE CAKE 10.5

Light, moist layered lemon cake covered in Italian meringue

### PISTACHIO CHEESECAKE 11

Homemade cheesecake, pistachios and a crumb bottom crust

### CRÈME BRÛLÉE 10.5

Vanilla infused French style custard with melted sugar on top

### *Gelatissimo* GELATO 9.5

Daily specials

## DESSERTINIS



### CAPPUCCINO MARTINI 13.5

Absolut Vanilla, fresh brewed espresso, Baileys, Kahlúa

### CHOCOLATE MARTINI 13.5

Chocolate vodka, crème de cacao, Baileys, Frangelico

## AFTER DINNER DRINKS

### COGNACS

Hennessy VSOP 17.5 | Hennessy XO 37.5

Rémy Martin 16

### SINGLE MALTS

Macallan 12 18 | Macallan 15 30

### PORT WINE

Taylor Fladgate Ruby Port 11

Taylor Fladgate Tawny 10 Port 18

### DESSERT WINE

Cavit Arèle Vino Santo €20 - 🍷110

La Roncaia Picolit Italia €15 - 🍷75

Masi Recioto della Valpolicella Classico €18 - 🍷90

### AFTER DINNER LIQUEUR

Sambuca 10.5 | Limoncello 10.5 | Frangelico 10.5

Grand Marnier Cuvée Du Centenaire 21.5 |

Averna Amaro Siciliano 13.5

### SPECIALTY COFFEE

Italian 13.5 Amaretto Disaronno, Coffee and Fresh Cream

Baileys Irish 13.5 Baileys, Coffee and Fresh Cream

B52 13.5 Kahlúa, Baileys and Grand Marnier

### COFFEE

Cappuccino 5 | Espresso 5

Coffee (Regular/Decaf) 4 | Organic Tea 4