

## DESSERTINIS



### LOVER MARTINI 12

Vodka, Dark chocolate bitters, Maple syrup

### CAPPUCCINO MARTINI 12

Van Gogh double espresso vodka, fresh brewed espresso, Baileys, Kahlúa

### CHOCOLATE MARTINI 12

Chocolate vodka, crème de cacao, Baileys, Frangelico

## PORT WINE



### TAYLOR FLADGATE RUBY PORT 11

### TAYLOR FLADGATE TAWNY PORT 12

### TAYLOR FLADGATE TAWNY 10 PORT 15

## AFTER DINNER LIQUEUR



### GRAND MARNIER 13.5

### GRAND MARNIER CUVÉE DU CENTENAIRE 21.5

### SAMBUCA 9

### LIMONCELLO 9

### FRANGELICO 9

### AVERNA AMARO SICILIANO 13.5

# AZZURRO

Ristorante Italiano



## DESSERT MENU

## DESSERTS

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### 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

House-made Italian pastry filled with ricotta

### TIRAMISU 10.5

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder

### ITALIAN LEMON MERINGUE CAKE 10.5

Light, moist layered lemon cake covered in Italian meringue

### PISTACHIO CHEESECAKE 11

House-made cheesecake, pistachios and a crumb bottom crust

### CRÈME BRÛLÉE 10.5

Rich custard, topped with a layer of caramelized sugar

### *Gelatissimo* GELATO 9.5

Daily specials

## SPECIALTY COFFEE

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### ITALIAN 13.5

Amaretto Disaronno, Coffee and Fresh Cream

### IRISH 13.5

Irish Whiskey, Coffee and Fresh Cream

### B52 13.5

Kahlúa, Baileys and Grand Marnier

## COFFEE

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### CAPPUCCINO 4.5

### ESPRESSO 4

### COFFEE (REGULAR/DECAF) 4

### ORGANIC TEA 4

## COGNACS

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### HENNESSY VSOP 13.5

### HENNESSY XO 27

### RÉMY MARTIN 16

## SINGLE MALTS

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### MACALLAN 12 18

### MACALLAN 18 39.5

## DESSERT WINE

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### CAVIT ARÈLE VINO SANTO

### GLASS 16 - BOTTLE 155

### LA RONCAIA PICOLIT ITALIA

### GLASS 15 - BOTTLE 75