




AZZURRA

Dolci

-  **Tiramisu** 17
Freshly prepared tableside with rich mascarpone and intense espresso. Choose classic, pistachio, or hazelnut
NV Marsala Mille Semi Secco, Rallo Azienda Agricola, Sicily, 75ml | 12
- Profiterole** 15
Delicate choux pastry with chocolate sauce, served with pistachio or strawberry
NV Pedro Ximénez, Bodegas Gutierrez Colosía, Jerez, Spain, 75ml | 13
- Tartufo** 13
Dark chocolate mousse with pear compote and hazelnut ice cream
2023 Brachetto D'Acqui, Contero, Piedmont, 75ml | 13
- Limone** 12
Amalfi lemon with ricotta and white chocolate, for bright citrus and smooth sweetness
2023 Moscato d'Asti, Contero, Piedmont, 75ml | 11
- Affogato** 7
A scoop of gelato - vanilla, hazelnut, or pistachio - covered in espresso
- Gelati** each 5
A selection of ice cream and sorbets
- Formaggi** 17
Italian artisanal cheeses with truffle honey, carasau bread, and grapes
10 Years Old Tawny Port, Delaforce, Real Companhia Velha, Portugal, 75ml | 12

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. | **v** - vegetarian **vg** - vegan |  Azzurra signature



Coffee

Espresso	£4.5
Double Espresso	£5
Macchiato	£5
Double Macchiato	£5
Cappuccino	£5
Latte	£5
Flat White	£5
Mocha	£5
Hot Chocolate	£5

Tea

English Breakfast	£4.5
Peppermint Tea	£4.5
Green Tea	£4.5
Fresh Mint Tea	£4.5
Chamomile	£4.5
Earl Grey	£4.5