

AZZURRA

Dolci

- 🌀 **TIRAMISU** | freshly made at the table 17
Classic or Pistachio or Hazelnut
NV Marsala Mille Semi Secco, Rallo Azienda Agricola, Sicily, 75ml | £12
- PROFITEROLE** | with chocolate sauce 15
Pistachio or Strawberry
NV Pedro Ximénez, Bodegas Gutierrez Colosía, Jerez, Spain, 75ml | £13
- CUSTARD TART** 12
Almond tuille, apricot sorbet
2023 Brachetto D'Acqui, Contero, Piedmont, 75ml | £13
- LIMONE** 12
Amalfi lemon, ricotta, white chocolate
2023 Moscato d'Asti, Contero, Piedmont, 75ml | £11
- AFFOGATO** 7
Vanilla, Hazelnut, Pistachio
- GELATI** each 5
Selection of ice cream and sorbets
- FORMAGGI** 17
Italian artisanal cheese selection served 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. A15% discretionary service charge will be added to the final bill. | v - vegetarian | vg - vegan | 🌀 Azzurra signature



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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