

HOMEMADE DESSERT

LEMON CHEESECAKE V	7.50	PANNA COTTA GFO	7.50
Baked cheesecake served with fresh mango and mango puree		Served with forest fruits and crushed almond biscuits	
TORTINO AL PISTACCHIO	7.50	FRANGELICO PARFAIT V GFO	7.50
Warm pistachio fondant, pistachio sauce, vanilla ice cream		Creamy frangelico parfait served with toasted hazelnuts and chocolate sauce	
TIRAMISU V	7.50	ICE CREAM & SORBET VOA GFO	
Traditional recipe with savoiardi biscuits, espresso, mascarpone, cocoa, amaretto liqueur		Vanilla • Italian cherries • Chocolate Pistachio • Salted caramel • Coconut Lemon Sorbet • Passion fruit sorbet	1 SCOOP 2.50
CAPRESE VG GFO	7.50	SERVED WITH WAFER ROLL	3 SCOOPS 7.00
Warm chocolate cake served with homemade coconut ice cream		AFFOGATO VOA GFO	8.00
TOFFEE ESPRESSO MARTINI	9.00	Vanilla ice cream, amaretto Disaronno liquor and espresso coffee	

LIQUEUR COFFEE

IRISH	7.00
TIA MARIA	7.00
AMARETTO	7.00
BRANDY	7.00
BAILEYS	7.00
COINTREAU	7.00
FRANGELICO	7.50

COFFEE

ESPRESSO	2.45
DOUBLE ESPRESSO	3.00
AMERICANO	3.00
CAPPUCCINO	3.25
FLAT WHITE	3.25
LATTE	3.25
HOT CHOCOLATE	3.50
MOCHA	3.50

SPECIAL LIQUEUR

MONTENEGRO	6.50
BOMBA CARTA	7.00
MIRTO 50ml	6.50

A popular after-dinner drink in Sardinia. Made from the wild myrtle berries.

TEA

ENGLISH BREAKFAST	2.50
EARL GREY	2.75
PEPPERMINT	2.75
GREEN	2.75
FRESH MINT	2.75
GINGER & LEMON	2.75

LIQUEURS

LIMONCELLO	5.50
GRAPPA	6.00
GRAPPA BARRICATA	7.50
AMARETTO DISARONNO	6.00
BAILEYS 50ml	5.50
SAMBUCA	6.00
COINTREAU	6.00
COURVOISIER VS	6.50

WHISKEY & BOURBON

JACK DANIELS	5.50
MAKERS MARK BOURBON	5.50
FAMOUS GROUSE	5.50
LAPHROAIG	7.00

V Vegetarian • VG Vegan • VOA Vegan Option Available • GFO Gluten free Option

Detailed allergen information is available on request.

BURRO 
RESTAURANT PIZZERIA
EST. 2019