



DESSERT MENU

VALENTINE'S APHRODISIAC MENU MAKE YOUR RESERVATIONS TODAY!

In celebration of Valentine's Day from February 10 - 14, we are offering a special prix fixe dinner menu & specialty cocktails featuring ingredients historically believed to put you 'in the mood'.

360 Saint Peter Street Saint Paul, MN 55102
651-223-7000 info@pazzaluna.com

DOLCI *Dessert*

CRÈME BRÛLÉE *Crema Bruciata*

Vanilla custard cream, candied sugar crust, chocolate ganache surprise 6

TIRAMISU *Tiramisu*

Kahlua & espresso soaked ladyfingers with whipped mascarpone cheese 7

MOCHA CHEESECAKE *Torta di Formaggio al Caffè* Raspberry agrodolce 7

CHOCOLATE CAKE *Torta al Cioccolato*

Tia Maria soaked chocolate cake with chocolate ganache,
served with coffee crème anglaise and Tia Maria caramel drizzle 8

CHOCOLATE VERSATO *Cioccolato Versato*

Chocolate cake baked to order filled with warm ganache, blueberry sauce & vanilla gelato 7
Please note this requires a 15-minute baking time

BANANA NUTELLA TART *Banana alla Nutella*

Bananas with Nutella custard & vanilla pastry cream 7

FRANGELICO PECAN PIE *Torta di Nocci*

Country style pie crust with vanilla gelato & caramel sauce 8

GELATO *Gelato*

Handmade & locally produced Italian gelato
Please ask your server for today's flavors 6
add Balsamico #10, berry sauce or chocolate sauce 8

SORBETTI *Sorbetti*

Handmade & locally produced Italian sorbet
Please ask your server for today's flavors 6

DESSERT PLATTER *Dessert Piatto*

(Recommended for groups of 4 to 6)
A sampling of our best desserts ~

Mocha Cheesecake, Banana Nutella Tart, Tiramisu, Crème Brûlée & Sorbetti 25

ESPRESSO

Freshly Roasted Coffee 2.75

Espresso 3

Double Espresso 4

Cappuccino 5

Mocha 4.5

Double Cappuccino 6

Cafe Latte 4.5

Cappuccino Supremo
with amaretto & frangelico 8

Hot Chocolate 3.50

CORDIALS

Amaretto di Saronno 7

Bailey's Irish Cream 7

St. Germain Elderflower 7

Tuaca 7

Nocello 7

Kahlua 7

Pernod 7

Luxardo Espresso 7

Sambuca Romana 7

Sambuca Romana Black 7

Amaretto Lazzaroni 8

Galliano 8

Caravella Limoncello 8

Caravella Orangecello 8

Clear Creek Loganberry 8

Chartreuse 8

Drambuie 8

Luxardo Maraschino 8

Frangelico 8

Grand Marnier 8

GRAPPA

Zardetto Prosecco 9

Allegrini Amarone 15

Jacopo Poli Moscato 22

Jacopo Poli Vespaiolo 23

SINGLE MALT SCOTCH

Highland

Highland Park 12 yr 10

Glenmorangie 10 yr 11

Oban 14 yr 12

Glenfarclas 21 yr 25

Speyside

Glenfiddich 12 yr 9

Glenlivet 12 yr 9

Dalwhinnie 15 yr 12

Balvenie Doublewood 12 yr 12

Macallan 12 yr 11

Macallan 15 yr 17

Islay

Laphroaig 10 yr 11

Talisker 10 yr 11

Lagavulin 16 yr 15

COGNAC

Courvoisier VS 8

Remy Martin VSOP 9

Hennessy VSOP 10

Martell VSOP 10

Delamain Pale & Dry XO 18

Remy Martin XO 24

ARMAGNAC

Larressingle VSOP 11

DIGESTIVI

Jagermeister 7

Averna 8

Fernet Branca 8

MADEIRA

Blandy's 10 yr 12

CALVADOS

Boulard 10

PORT & SHERRY

Old Benson Tawny 10

Fonseca Bin 27 Ruby 11

Taylor Fladgate Tawny 10 yr 12

Taylor Fladgate Tawny 20 yr 17

Taylor Fladgate Tawny 30 yr 19

Taylor Fladgate Tawny 40 yr 29

Dry Sack Medium Dry Sherry 7

Lustau Amontillado 9

HAPPY HOUR

4-6pm Daily in the Bar.

\$3-\$6

Drink Specials

Featured Cocktails, Beer, Wine,
Pazzaluna Signature Cocktails,
& Pazzaluna Signature Martinis

\$5-\$9

FOOD SPECIALS

Antipasti, Pizza, Bruschetta,
Mozzarella & Artichoke Bagna Cauda,
Calamari & more!

An MHC Managed Property 010612