

OLIVE & ANGELO



DESSERT MENU



DOLCI

TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 22

CRÉME BRULEE *(gf)*

Mixed berry compote, lemon balm 22

MOUSSE

Chocolate mousse, berry compote, lemon balm 22

MERINGA *(gf, df)*

Italian meringue, passionfruit cream,
mango compote, fresh kiwi, lemon balm 23

PIZZA ANGELI *(to share)*

Deep-fried pizza dough bites, cinnamon sugar & hazelnut spread 35
add gelato scoop +9

TORTA *(gf, v)*

Chocolate, banana, mixed nuts,
maple syrup, coconut cream, raspberry coulis 24
add gelato scoop +9

GELATO E SORBET *(gf, dfo)*

House-made gelato & sorbet, ask your waiter for daily flavours 2 scoops 22

AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico, crushed hazelnuts 28

COCKTAIL DOLCE

Fratello	long branch whiskey cynar kahlua molinari nero	38
Torrone	baileys frangelico creme de cacao cream nutmeg	27
Espresso Martini	vodka kahlua espresso	27
Lamington Martini	lamington vodka baileys creme de cacao cream	31
Bartenders Tiramisu	tia maria creme de cacao rum disaronno cream	28

VINO DOLCE

Tait Liquid Gold Fronti / *frontignac* barossa valley, aus gls 15 | btl 92
The nose has notes of apricot jam, honey, spice cake and caramel with a hint of rancio and hazelnuts. The palate is sweet, rich and spicy with a long, nutty finish.

Collefrisio Sottosopra / *montepulciano* montepulciano, itl gls 20 | btl 115
Deep ruby colour, intense with red sour cherry fruit & hints of cocoa. Elegant & rich with good acidity. Luscious & silky smooth.

Castello di Querceto
Vin Santo del Chianti Classico / *malvasia, trebbiano* tuscan, itl gls 32 | btl 175
Golden colour with amber reflexes. The aroma is rich and recalls honey, walnuts and raisins. The taste is slightly sweet, velvety and harmonic with caramel, almonds and ripe apple aftertaste.

Bertani Recioto della Valpolicella / *corvina, merlot, rondinella* veneto, itl gls 32 | btl 175
From notes of plum, cherry and raspberry to hints of vanilla spice, hay & cocoa. On the palate it is full, fragrant and intense. Leaving a long aftertaste of fruits of the forest, chocolate and liquorice.

Donnafugata Ben Rye Passito di Pantelleria DOC / *zibibbo* sicily, italy gls 62 | btl 480
Golden color with bright amber hues. The very intense bouquet ranges from fruity notes of apricot, yellow peach and candied orange peel to tropical hints of mango and papaya. On the palate, the fruity hints of aromatic herbs are combined with sweet nuances of honey. Intense and persistent, with an extraordinary balance between freshness and sweetness.

PORT

Galway Pipe 12 Year Old Tawny Notes of fruitcake, raisins & nuts	barossa valley, sa	22
Penfolds Grandfather 20 Year Old Tawny Notes of fruitcake, liquorice & vanillin oak	barossa valley, sa	46

AMARO

Montenegro	Italy	15
Averna	Italy	15
Braulio	Italy	15
Lucano	Italy	15
Cynar	Italy	15
Mr Black Amaro	Australia	15
Amaro Nepeta	Italy	17
Branca Menta	Italy	17
Fernet Branca	Italy	17

Fratelli Brunello Limoncello Intense & persistent liqueur with citrus scents. Ideal as an aperitif if added to an excellent sparkling wine, excellent after a meal served cold. Unfiltered & natural.	italy	15
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Amaro del Palazzone Light alcoholic liqueur, obtained according to an ancient pharmaceutical recipe based on aromatic herbs. Delicate to the scent, soft and harmonious to the taste.	italy	15
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GRAPPA

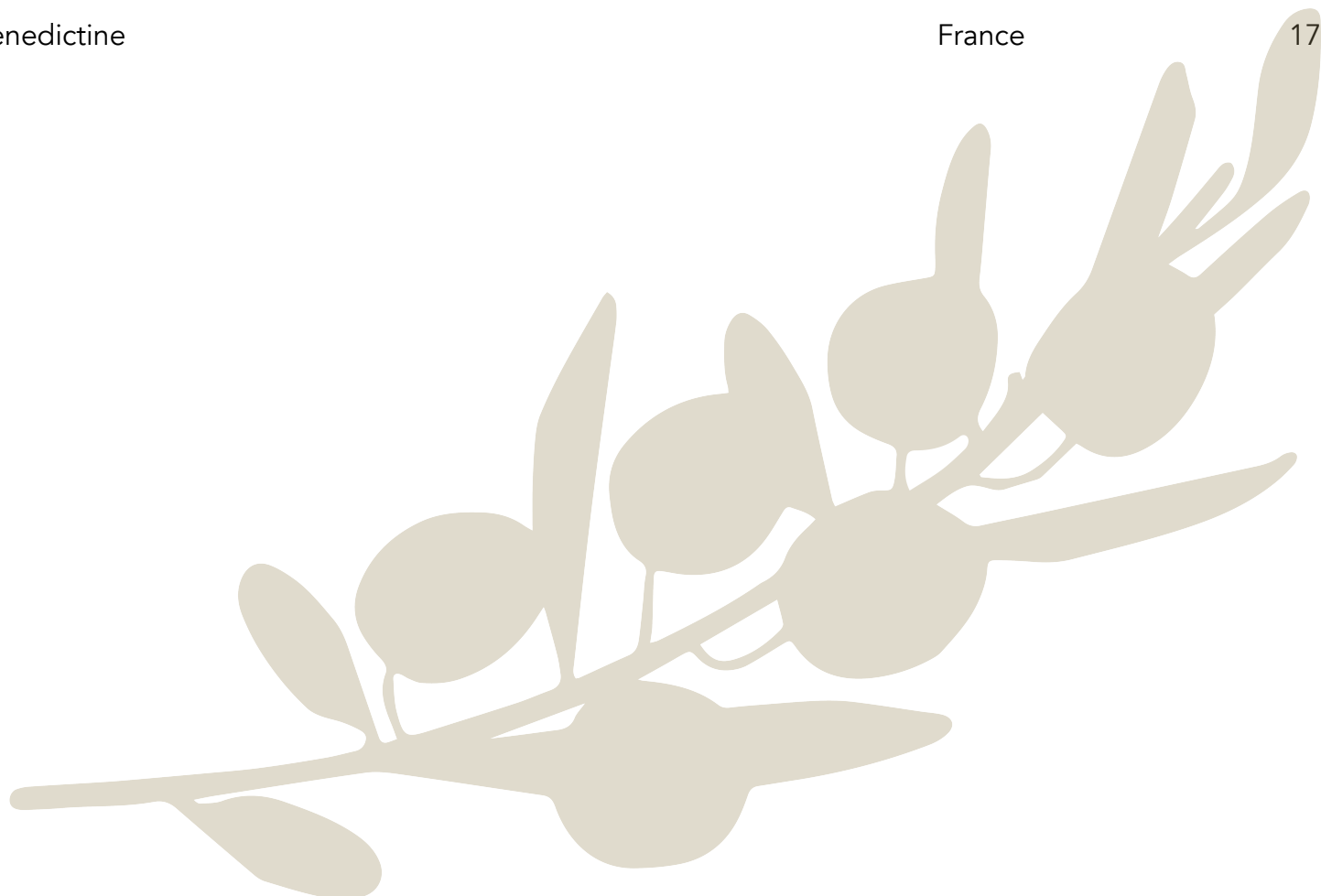
Fratelli Brunello Grappa di Moscato Fior D'atancio 2018	Italy	27
Antinori Tignanello Grappa	Italy	27
Gaja Grappa Gaia & Rey	Italy	48

COGNAC | ARMAGNAC

Hennessy VSOP	France	28
XO Hennessy	France	75
Baron Gaston Legrand 1970 Bas Armagnac	France	450

LIQUEURS

Frangelico	Italy	14
Fiorente Elderflower	Italy	14
Disaronno Amaretto	Italy	14
Kahlua	Mexico	14
Tia Maria	Italy	14
Baileys	Ireland	14
Malibu	Barbados	14
Chambord	France	14
Fireball	Canada	14
Mandarine Napoleon	Belgium	14
Licor 43	Spain	15
Licor 43 Horchata	Spain	15
Pernod	France	15
Cointreau	France	15
Molinari Sambuca Bianco	Italy	15
Molinari Sambuca Nero	Italy	15
Italicus Rosolio di Bergamotto	Italy	17
Grand Marnier	France	17
Benedictine	France	17



At Olive & Angelo we aim to enrich.

Food, beverage and merriment are the elements of a well-spent moment. We source the finest and freshest ingredients to assemble what we consider to be a memorable signature of authentic Italian cuisine.

Join us and commemorate the occasion.

**OLIVE &
ANGELO**

