

OLIVE & ANGELO



DESSERT MENU



DOLCI

TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 23

CRÉME BRULEE *(gf)*

Mixed berry compote 23

MOUSSE

Chocolate mousse, berry compote 23

MERINGA *(gf, df)*

Italian meringue, passionfruit cream, mango compote 24

PIZZA ANGELI *(to share)*

Deep-fried pizza dough bites, cinnamon sugar & hazelnut spread 36
add gelato scoop +9

TORTA *(gf, v)*

Chocolate, banana, mixed nuts,
maple syrup, coconut cream, raspberry coulis 25
add gelato scoop +9

GELATO E SORBET *(gf, dfo)*

House-made gelato & sorbet, ask your waiter for daily flavours 2 scoops 23

AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico 29

One bill per table
20% Public Holiday Surcharge
10% Saturday and Sunday Service Charge
We don't accept AMEX, Diners or any international credit cards.

COCKTAIL DOLCE

Fratello	long branch whiskey kahlua molinari nero	39
Torrone	baileys frangelico creme de cacao cream nutmeg	29
Espresso Martini	vodka kahlua espresso	29
Bartenders Tiramisu	tia maria creme de cacao rum disaronno cream	29

VINO DOLCE

Tait Liquid Gold Fronti / *frontignac* barossa valley, aus gls 16 | btl 94

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 21 | btl 118

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 33 | btl 177

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 33 | btl 177

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 63 | btl 482

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	23
Penfolds Grandfather 20 Year Old Tawny Notes of fruitcake, liquorice & vanillin oak	barossa valley, sa	48

AMARO

Montenegro	Italy	16
Averna	Italy	16
Braulio	Italy	16
Lucano	Italy	16
Branca Menta	Italy	18
Fernet Branca	Italy	18

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	17
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GRAPPA

Fratelli Brunello Grappa di Moscato Fior D'atancio 2018	Italy	28
Antinori Tignanello Grappa	Italy	28
Gaja Grappa Gaia & Rey	Italy	52

COGNAC | ARMAGNAC

Hennessy VSOP	France	32
XO Hennessy	France	78
Baron Gaston Legrand 1970 Bas Armagnac	France	470

LIQUEURS

Frangelico	Italy	15
Fiorente Elderflower	Italy	15
Disaronno Amaretto	Italy	15
Kahlua	Mexico	15
Tia Maria	Italy	15
Baileys	Ireland	15
Malibu	Barbados	15
Chambord	France	15
Fireball	Canada	15
Liqueur de Mandarine	France	15
Licor 43	Spain	16
Licor 43 Horchata	Spain	16
Pernod	France	16
Cointreau	France	16
Molinari Sambuca Bianco	Italy	16
Molinari Sambuca Nero	Italy	16
Italicus Rosolio di Bergamotto	Italy	18
Grand Marnier	France	18
Benedictine	France	18



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**

