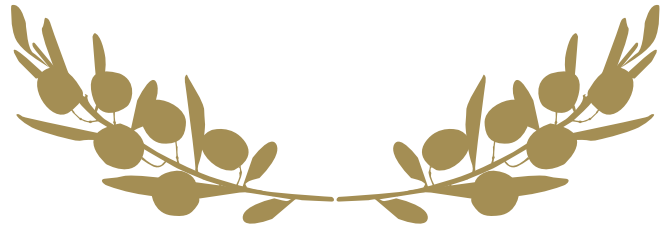


OLIVE & ANGELO



FOOD MENU



ANTIPASTI to start

OLIVES (gf, df)

Oven-warmed, mixed Italian olives
marinated in chilli, garlic, citrus, herbs 15

FOCACCIA (gfo, v)

Wood-fired focaccia, confit garlic, rosemary 18
add ricotta, olive oil & basil +12

PANE (vo)

Wood-fired house-made 48-hour risen bread,
served with aromatised butter 15
add olive oil & balsamic +3

RICOTTA (gf)

Fresh Italian ricotta, basil, olive oil 12

ANTIPASTO (gf)

Selection of premium cured meats and cheeses,
house-made giardiniera, marinated olives and sun-dried tomato 40

CAPRESE (gf, vt)

OX heart tomato, buffalo mozzarella,
aged balsamic, fresh basil, EVOO 27

df = Dairy Free ~ gf = Gluten Free ~ n = contains nuts ~ vt = Vegetarian ~ v = Vegan ~ o = option
Please note that all our food is at risk of cross-contamination with regards to ingredient allergies, we do however take strict precautions and care to prevent this where we can.

ANTIPASTI *continued...*

BRUSCHETTA *(gfo, v)*

Fresh tomato salsa, with red onion, basil, parsley, garlic oil, lemon, on our house-made bread

24

ARANCINI

Beef & pork Bolognese Ragu, green peas, mushroom coulis, Grana Padano

30

CALAMARI *(gf, df)*

Deep fried baby squid, fresh baby rocket, aioli, lemon

29

GRILLED BUG *(gf)*

Moreton Bay bug, garlic butter

45

PRAWNS *(gf, df)*

Grilled Skull Island tiger prawns, confit garlic, chilli, parsley, lemon

40



PIZZE ROSSE

Wood-fired traditional Napoli pizza

Substitute to our Gluten Free base

+4

MARGHERITA (vt)

San Marzano tomato, fior di latte, pecorino romano, fresh basil, EVOO 35

CAPRICCIOSA

San Marzano tomato, fior di latte, salami, smoked ham, artichoke, black olives, mushroom, fresh basil 42

VEGETARIANA (vt)

San Marzano tomato, fior di latte, mushrooms, zucchini, red onion, capsicum, eggplant, fresh basil 40

GAMBERI

San Marzano tomato, fior di latte, tiger prawns, zucchini, garlic, fresh basil 45

PIZZE BIANCHE

Substitute to vegan cheese or house-made coconut feta.

+4

FUNGHI (vt)

Fior di latte, gorgonzola, mixed mushrooms, thyme, truffle oil, fresh basil 41

PASTA *made with love*

All pasta & gnocchi are made on-premise including Angelo's GF tagliatelle & gnocchi +4

RAGU DI PAPPARDELLE *(df)*

Beef & pork bolognese ragu, garlic oil, parsley 43

CASARECCE CON SALSICCIA

Pork, fennel & chilli sausage, champignon mushroom, porcini, n'duja, cream, Grana Padano 44

GNOCCHI AL GORGONZOLA *(vt)*

Fried gnoccho, gorgonzola, cavolo nero, cream, Grana Padano 43

RISOTTO AI FUNGHI *(gf, vt)*

Arborio rice, champignon mushroom, porcini, Grana Padano, porcini dust, truffle oil 43

PESTO E POLLO *(n)*

Rigatoni pasta, basil pesto, chicken, sun-dried tomatoes, mushrooms, cream, Grana Padano 46

MARINARA *(df)*

Bucatini pasta, mixed seafood parsley, garlic, chilli oil, napoli sauce 58

Ask your waiter for our vegan pasta option

SECONDI

PESCE *(gf, dfo)*

Gold band snapper, fresh tomato salsa, broccolini, green beans, potato cream 60

LAMB SHOULDER *(gf, dfo)*

12-hour slow roasted lamb shoulder, sweet potato mash, paprika roasted broccolini, coconut feta, lamb jus 70

MANZO *(gf, dfo)*

Black Angus scotch fillet 300g MB 3, green beans, broccolini, mushroom sauce 82

add grilled prawn +13

add 1/2 grilled bug +15

INSALATE E CONTORNI

Salads & Sides

GARDEN SALAD *(gf, v)*

Mixed lettuce, balsamic vinaigrette 17

BROCOLINNI *(gf)*

Fresh garlic, olive oil, lemon 20

PATATE *(gf, df)*

Herb roasted chat potatoes, rosemary, confit garlic, parsley 17

FRITTE PATATINE *(v)*

Potato chips, garlic aioli 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.



DOLCI

TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 19

CRÉME BRULEE *(gf)*

Mixed berry compote, lemon balm 19

MOUSSE

Chocolate mousse, berry compote, lemon balm 19

TORTA *(gf, v)*

Chocolate, banana, mixed nuts,
maple syrup, coconut cream, raspberry coulis 20
add gelato scoop +9

GELATO E SORBET *(gf, dfo)*

House-made gelato & sorbet 2 scoops 18

Vanilla

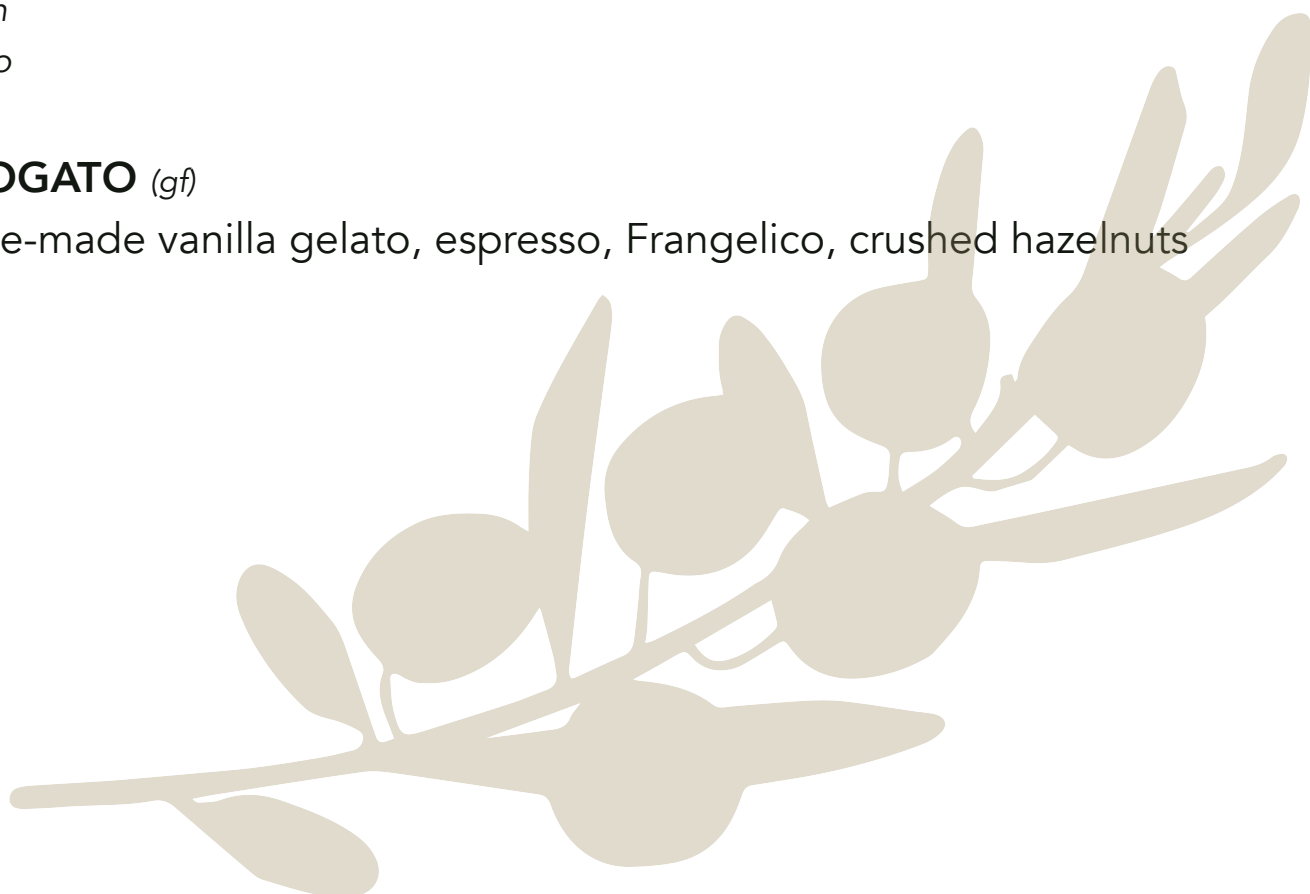
Chocolate

Lemon

Mango

AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico, crushed hazelnuts 26



COCKTAIL DOLCE

Fratello	long branch whiskey cynar kahlua molinari nero	35
Torrone	baileys frangelico creme de cacao cream nutmeg	25
Espresso Martini	vodka kahlua espresso	25
Lamington Martini	lamington vodka baileys creme de cacao cream	29
Bartenders Tiramisu	tia maria creme de cacao rum disaronno cream	26

VINO DOLCE

Tait Liquid Gold Fronti / *frontignac* barossa valley, aus gls 12 | btl 80
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.

Collefriso Sottosopra / *montepulciano* montepulciano, itl gls 15 | btl 100
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 25 | btl 150
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 25 | btl 150
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 50 | btl 400
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.

**OLIVE &
ANGELO**

