

DESSERTS

TORTINO DI CIOCCOLATO hot chocolate fondant served with crème fraîche	10.50
TIRAMISÙ sponge fingers soaked in coffee with mascarpone cream and cocoa	9.50
SEMIFREDDO ALLE MANDORLE chilled almond cream with caramel topping	9.50
SEBADA hot traditional Sardinian cheese fritter drizzled with honey	10.50
PANETTONE BREAD AND BUTTER PUDDING layered slices of Panettone with candied fruit and vanilla cream	9.00
GELATO ALLO YOGHURT homemade blueberry or Sardinian bitter honey frozen yoghurt	8.50
GELATI homemade vanilla, chocolate, hazelnut, pistachio or amarena croccante ice cream *more flavours available, please ask your waiter*	8.50
SORBETTI homemade lemon, mango or strawberry sorbet	8.50
FORMAGGI SARDI MISTI selection of Sardinian sheep and goat cheeses with toasted bread, quince jam and grapes	11.00

DESSERT WINES

Selection from Sardinia

2005	Anghelu Ruju	Sella & Mosca	glass	8.00	bottle 75 cl	63.00
2016	Festa Noria	Cantina Santadi	glass	7.30	bottle 50 cl	44.00
2014	Angialis	Argiolas	glass	8.80	bottle 50 cl	54.50
2014	Pontis	Contini	glass	7.00	bottle 37.5 cl	36.00
2012	Latinia	Cantina Santadi	glass	8.90	bottle 37.5 cl	46.50

COFFEES & TEAS

ESPRESSO	3.30	DOUBLE	4.80	DECAF Espresso	3.40	DOUBLE	4.90
CAPPUCCINO	3.70	DECAF	3.80	FRESH MINT	3.40	TEA	3.00

HOUSE DIGESTIF - MIRTO (Traditional Sardinian chilled myrtle berry liqueur) 6.20

Information concerning the ingredients of dishes and any allergen content is available on request

Due to COVID-19 discretionary service is now 15% to support our staff
(following the code of best practice, Service Charge & all tips are shared among the staff)

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