

# DESSERTS

<b>TORTINO DI CIOCCOLATO</b> hot chocolate fondant served with crème fraîche	10.50
<b>TIRAMISÙ</b> sponge fingers soaked in coffee with mascarpone cream and cocoa	9.50
<b>SEMIFREDDO ALLE MANDORLE</b> chilled almond cream with caramel topping	9.50
<b>SEBADA</b> hot traditional Sardinian cheese fritter drizzled with honey	10.50
<b>CROSTATA DI FICHI</b> fig tart served with homemade natural frozen yoghurt & an Anghelu Ruju glaze	10.00
<b>GELATO ALLO YOGHURT</b> homemade blueberry or Sardinian bitter honey frozen yoghurt	8.50
<b>GELATI</b> homemade vanilla, chocolate, hazelnut, pistachio or amarena croccante ice cream *more flavours available, please ask your waiter*	8.50
<b>SORBETTI</b> homemade lemon, mango or strawberry sorbet	8.50
<b>FORMAGGI SARDI MISTI</b> selection of Sardinian sheep and goat cheeses with toasted bread, quince jam and grapes	11.00

## DESSERT WINES

### Selection from Sardinia

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

[www.olivorestaurants.com](http://www.olivorestaurants.com)