

## ◦ DESSERT ◦

### **TIRAMISU**

The Classic Italian

**16**

### **CANNOLO SICILIANO**

Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce and Bronte Pistachio Gelato

**16**

### **70% DARK CHOCOLATE TART**

Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust

**16**

### **LEMON TART**

Sorrento Lemon Curd, Fiordilatte Ice Cream and Meringue

**16**

### **BRIOCHE E GRANITA**

Seasonal Fruit Granita, Brioche Gelato and Poached Nectarines

**16**

### **SEMIFREDDO**

Organic Almond 'Semifreddo', Goats Cheese & White Chocolate Cream and Mixed Berries

**16**

### **FORMAGGI**

Ocello Selection of Cheese  
(see reverse for selection)

Selection of 1 - **16** / Selection of 3 - **42**

## ◦ TEA ◦

### **Loose leaf 'Dilmah'**

**5**

English Breakfast, Earl Grey

Chamomile, Peppermint, Green Tea

Italian Almond, White Lychee

## ◦ COFFEE ◦

### **Locally roasted by Locale Espresso**

**5**

Espresso, Macchiato, Ristretto, Piccolo

Flat White, Cappuccino, Mocha,

Long Black, Hot Chocolate

## ◦ DIGESTIF ◦

### **Amari**

Averna Sicila

**10**

Bràulio Lombardia

**10**

Montenegro Emilia Romagna

**10**

### **Grappa**

Francoli Moscato

**10**

Francoli Limousin (barrel aged)

**14**

### **Liqueurs**

Kahlúa

**8**

Luxardo

**12**

Limoncello

**12**

St Germain (elderflower)

**14**

Molinari Sambuca (liquorice)

**12**

Chambord (black raspberry)

**12**

Baileys Irish Whiskey & Cream

**10**

Disaronno Originale Amaretto

**10**

Frangelico (hazelnut)

**10**

Please note that a 10% surcharge applies on Sundays & Public Holidays

# FORMAGGI

## Ocello Selection of Cheese

Selection of 1 - **16** / Selection of 3 - **42**

### **RAGUSANO DOP**

**Region:** Sicily **Type:** Semi-hard **Milk:** Unpasteurised Cow Milk

Ragusano is matured for a minimum of 5 months and develops a robust flavour with a piccante bite and subtle savoury finish. Herbaceous notes are present on the end palate. Pair with well-structured white wines such as Greco di Tufo and Fiano or medium-bodied red wines such Nero d'Avola (also from Sicily).

### **PIACENTINU ENNESE DOP PECORINO WITH SAFFRON AND PEPPER**

**Region:** Sicily **Type:** Semi-hard **Milk:** Raw Sheep Milk

This delicious sheep's milk cheese has been enriched with the addition of saffron and whole peppercorns, creating a warm golden colour and unique taste. It works well with most medium to full-bodied white and red wines, especially southern Italian varieties such as Primitivo, Nero d'Avola & Cataratto Bianco.

### **FIANDINO SELEZIONE RISERVA (24+ MONTHS)**

**Region:** Piedmont, Italy **Type:** Hard (Grana) **Milk:** Unpasteurised Cow Milk

This Grana-style cheese is made according to artisan techniques with raw milk from Brown Alpine cows. Fattorie Fiandino are committed to sustainable farming practices. This is a delicious cheese to serve before dinner with sparkling wines and craft beers.

### **BERT TRE LATTI ( Three Milks)**

**Region:** Piedmont, Italy **Type:** Bloomy Rind **Milk:** Pasteurised - Cow/Goat/Sheep Blend

This small robiola cheese is made with a blend of cow, sheep and goat's milk and has an incredibly smooth, fudgy texture that coats your entire palate and is rich in flavour with amazing length and depth. The blend of 3 milks means it's very wine and beer friendly – pairing particularly well with white wines such as Gavi or Pinot Grigio.

### **BLUE DI LANGA**

**Region:** Piedmont, Italy **Type:** Blue Vein (Mild) **Milk:** Pasteurised Cow, Sheep & Goat Blend

The blend of 3 different types of milk plus the addition of extra cream creates a unique flavour – milky and slightly lactic, with a long lasting sweet, creamy note. The blue mould is relatively mild, and there is an earthy note from the natural grey rind.

### **FORMAGGIO DI PECORA DI BITTI**

**Region:** Sardinia **Type:** Hard **Milk:** Unpasteurised Sheep Milk

This hard cheese is intense, with animal light flavour, slightly spicy. Perfectly paired with full bodied red wines and aged wines. Beans and peas. Oranges and figs. Quince chutney. Bread "Pane Carasau"

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