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## I DOLCI

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### **Brioche con Gelato \$20**

Homemade Gelato in Warm Sweet Brioche & Whipped Cinnamon Cream

### **Pigna \$20**

Modica's Chocolate Mousse, Amarena, Gianduja Soil & Pine Nut Gelato

### **Cannolo \$18**

Traditional Sicilian Crispy Waffle Filled w/ Sweet Sheep Ricotta Cheese & Candied Fruit w/ Pistachio Ice Cream

### **Tiramisu \$18**

Our Traditional Coffee & Mascarpone Cake

### **Cream Caramel \$18**

Sicilian Almond Custard w/ Passion Fruit Gelato & Fresh Whipped Cream

### **Gelato \$16**

Seasonal Fruits & Creamy Artisanal Flavors

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## SWEET & FORTIFIED WINES

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NV Angileri - Zibibbo - Sicily 750ml	<b>\$16/\$108</b>
2020 Funaro - Passito Zibibbo - Sicily 500ml	<b>\$20/\$110</b>
NV Peter Lehmann - Botrytis Semillon - Barossa Valley 375ml	<b>\$18/\$72</b>
2020 Brachetto d'Acqui DOCG - Piemonte 375ml	<b>\$20/\$75</b>
NV La Gioiosa et Amorosa - Moscato - Veneto 750ml	<b>\$20/\$95</b>

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### **Di Lorenzo Coffee \$6**

Espresso, Iced Coffee, Long Black, Flat White, Latte, Cappuccino, Macchiato, Piccolo, Double Espresso

### **Teatime T2 \$6**

Jasmine, Green Tea, Peppermint, English Breakfast, Earl Grey, Chamomile



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## OLIO'S FORMAGGI SELECTION \$18ea

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### **Taleggio Dop (Goat)**

It's a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavor is comparatively mild with an unusual fruity tangy.

### **Piacentino (Sheep)**

Compact, very intense yellow paste and rind. More or less hard according to the length of ripening and with the addition of black peppercorn intense, particularly in the raw milk version, with notes of sheep's milk, saffron and pepper.

### **Ragusano Dop (Cow)**

Ragusano is an Italian cow's-milk cheese produced in Ragusa, in Sicily in southern Italy. It is a firm stretched-curd cheese made with whole milk from cows of the Modicana breed, raised exclusively on fresh grass or hay in the provinces of Ragusa and Syracuse.

### **Pecorino Toscano (Sheep)**

Aged minimum 4 months before release. It is a semi-hard cheese, produced exclusively with whole sheep's milk. The aged cheese has a rind with a colour ranging from yellow to intense yellow. The cheese is pale yellow with a fragrant, intense but never piquant flavour.

## DIGESTIVES

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Francoli Limousin Barrel Aged **\$14**

Francoli Grappa Ambrata **\$14** - Frangelico **\$12**

Amaro Averna **\$12** - Amaro del Capo **\$12**

Amaro Montenegro **\$12** - Amaretto Di Saronno **\$12**

Bailey's **\$12** - Limoncello **\$12** - Amaro Amara **\$12**