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## I DOLCI

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### **Cannolo \$18**

Traditional Sicilian Cannolo Filled with Ricotta Cheese & Candied Fruit with Pistachio Ice Cream

### **Tiramisu \$18**

Our Traditional Coffee & Mascarpone Cake

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

Sicilian Custard with Almond Chantilly

### **Affogato \$24**

Artisanal Vanilla Ice Cream, Espresso & Baileys

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## SWEET & FORTIFIED WINES

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NV Angileri - Zibibbo - Sicily	\$16/\$108
NV Angileri 'Moscato Di Alessandra'   Zibibbo - Sicily, Italy	\$16/\$108
COS Zibibbo - Zibibbo, Sicily, Italy	24/120
Michelini   Fragolino - VIC	24/120

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

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

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

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 \$11**

**Amaro Averna \$12**

**Amaro del Capo \$14**

**Amaro Montenegro \$12**

**Amaretto Di Saronno \$10**

**Bailey's \$12**

**Limoncello \$12**

**Amaro Amara \$12**