

DESSERTS

TORTINO DI CIOCCOLATO	10.50
hot chocolate fondant served with crème fraîche *V	
TIRAMISÙ	9.50
sponge fingers soaked in coffee with mascarpone cream and cocoa *V	
SEMIFREDDO ALL'AMARETTO	9.50
chilled almond cream topped with crushed amaretto biscuits *V	
SEBADA	10.50
hot traditional Sardinian cheese fritter drizzled with honey	
CROSTATA DI FRAGOLE	9.50
strawberry and custard cream tart *V	
GELATO ALLO YOGHURT	8.50
homemade blueberry or Sardinian bitter honey frozen yoghurt *V	
GELATI	8.50
homemade vanilla, chocolate, hazelnut, pistachio or amarena croccante ice cream *more flavours available, please ask your waiter* *V	
SORBETTI	8.50
homemade lemon, mango or strawberry sorbet *VG	
FORMAGGI SARDI MISTI	11.00
selection of Sardinian sheep and goat cheeses with toasted bread, quince jam and grapes	

DESSERT WINES

Selection from Sardinia

2005	Anghelu Ruju	Sella & Mosca	glass	8.00	bottle 75 cl	63.00
2016	Festa Norià	Cantina Santadi	glass	8.00	bottle 50 cl	48.00
2014	Angialis	Argiolas	glass	9.50	bottle 50 cl	62.00
2014	Pontis	Contini	glass	7.00	bottle 37.5 cl	36.00
2012	Latinia	Cantina Santadi	glass	9.00	bottle 37.5 cl	48.00

COFFEES & TEAS

ESPRESSO	3.50	DOUBLE	5.00	DECAF Espresso	3.60	DOUBLE	5.20
CAPPUCCINO	3.90	DECAF	4.00	FRESH MINT	3.50	TEA	3.20

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

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about ingredients in your meal, when making your order

We cannot guarantee that dishes are 100% allergen free owing to possible cross-contamination

Following the code of best practice, Service Charge & all tips are shared among the staff

www.olivorestaurants.com