



*Dessert Menu*

## DOLCI

### Desserts

<b>Tiramisù' al pistacchio</b> <i>Chef's Sicilian inspired take on an Italian classic</i>	8
<b>Crema catalana</b> <i>White chocolate crème brûlée</i>	8
<b>Crostatina di frutta con crema pasticcera e gelato all' albicocca</b> <i>Fruit tart, pastry cream, apricot ice cream</i>	7
<b>Panna cotta con composta di rabarbaro, favo di miele croccante</b> <i>Panna cotta, rhubarb compote, crunchy honeycomb</i>	7
<b>Carpaccio ananas con sorbetto al cocco</b> <i>Pineapple carpaccio with coconut sorbet</i>	7
<b>Insalata di frutta</b> <i>Sliced seasonal fruits</i>	8
<b>Selezione di formaggi</b> <i>Selection of Italian cheeses served with marmalade and rustic bread</i>	8

## VINI DOLCI

### Dessert wine

	100ml	Btl 375ml
<b>Vin Santo Del Chianti Le Serelle Rufino</b> <i>Toscana 2008</i>	9.5	32
<b>Moscato D'asti Moncucco Docg</b> <i>Fontanafredda 2010</i>	4.5	18
<b>Brachetto, Birbet</b> <i>Negro, Veneto, 2013 (700MI)</i>	5.5	31

## GRAPPA

### Wine

<b>Grappa Tradizione Nonino Nv</b> <i>Fresh, soft, selected blend of white and red grapes. Blend of indigenous grapes</i>	8
<b>Grappa monovitigno il Moscato Nonino</b> <i>Elegant, aromatic, soft and sensual with the scent of roses, sage and vanilla. Perfect if coupled with raw fish dishes, with all cream based sweets and ice-cream. Grape: Moscato</i>	9
<b>Grappa monovitigno il Prosecco In barriques Nonino</b> <i>Soft and floral with notes of almond and green apple which soften into a light aroma of vanilla and chocolate. Grape: Prosecco</i>	10.75
<b>Grappa riserva antica Invecchiata in barriques</b> <i>Aromatic and rich with a scent of spices, brioche, pastries and bitter almond. Vintage dated and numbered production. Grapes: Merlot, Cabernte Franc and Refosco</i>	10
<b>Pirus Williams Nonino</b> <i>Intense scent of pears and a clear expression of the fruit on the palate. Selection of Williams pears from Val Venosta - Alto Adige</i>	10.75
<b>Grappa Fragolino Cru Nonino 2011</b> <i>Intense and aromatic with scent of strawberries, blueberries and forest fruits. Grape: Fragolino</i>	11

## AMARO

### Liqueur

<b>Montenegro, Averna, Sambuca, Cynar</b>	6
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Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore you are advised to check allergen information on every visit.

All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill. (Sept.19)

## CAFFÈ

Espresso	3.5
Ristretto	3.5
Americano	3.5
Cappuccino	3.5
Caffè latte	3.5
Hot chocolate	3.5
English Breakfast tea	3.5
Earl Grey tea	3.5
Darjeeling tea	3.5
Assam tea	3
Green tea	3
Herbal tea	3

## CAFFE' AL LIQUORE

Amaretto	6
Jameson	6
Tia Maria	6
Kahlua	6
Grand Marnier	6
Baileys	6



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