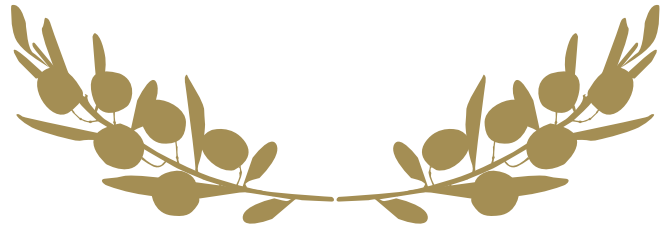


# OLIVE & ANGELO



FOOD MENU



# ANTIPASTI to start

## **OLIVES** (gf, df)

Oven-warmed, mixed Italian olives  
marinated in chilli, garlic, citrus, herbs 15

## **FOCACCIA** (gfo, v)

Wood-fired focaccia, confit garlic, rosemary 18  
*add ricotta, olive oil & basil +12*

## **PANE** (vo)

Wood-fired house-made 48-hour risen bread,  
served with aromatised butter 15  
*add olive oil & balsamic +3*

## **RICOTTA** (gf)

Fresh Italian ricotta, basil, olive oil 12

## **ANTIPASTO** (gf)

Selection of premium cured meats and cheeses,  
house-made giardiniera, marinated olives and sun-dried tomato 40

## **CAPRESE** (gf, vt)

OX heart tomato, buffalo mozzarella,  
aged balsamic, fresh basil, EVOO 27

# ANTIPASTI *continued...*

## **BRUSCHETTA** *(gfo, v)*

Fresh tomato salsa, with red onion, basil, parsley, garlic oil, lemon, on our house-made bread

24

## **ARANCINI**

Beef & pork Bolognese Ragu, green peas, mushroom coulis, Grana Padano

30

## **CALAMARI** *(gf, df)*

Deep fried baby squid, fresh baby rocket, pizzaiola sauce, lemon

29

## **GRILLED BUG** *(gf)*

Moreton Bay bug, garlic butter

45

## **PRAWNS** *(gf, df)*

Grilled Skull Island tiger prawns, confit garlic, chilli, parsley, lemon

40



# PIZZE ROSSE

*Wood-fired traditional Napoli pizza  
Substitute to our Gluten Free base*

+4

## **MARGHERITA** (vt)

San Marzano tomato, fior di latte, pecorino romano, fresh basil, EVOO 35

## **CAPRICCIOSA**

San Marzano tomato, fior di latte, salami, smoked ham,  
artichoke, black olives, mushroom, fresh basil 42

## **VEGETARIANA** (vt)

San Marzano tomato, fior di latte, mushrooms, zucchini,  
red onion, capsicum, eggplant, fresh basil 40

## **GAMBERI**

San Marzano tomato, fior di latte, tiger prawns, zucchini, garlic, fresh basil 45

# PIZZE BIANCHE

*Substitute to vegan cheese or house-made coconut feta.*

+4

## **FUNGHI** (vt)

Fior di latte, gorgonzola, mixed mushrooms,  
thyme, truffle oil, fresh basil 41

# PASTA *made with love*

All pasta & gnocchi are made on-premise including Angelo's GF tagliatelle & gnocchi +4

## **RAGU DI PAPPARDELLE** *(df)*

Beef & pork bolognese ragu, garlic oil, parsley 43

## **CASARECCE CON SALSICCIA**

Pork, fennel & chilli sausage, champignon mushroom, porcini, n'duja, cream, Grana Padano 44

## **GNOCCHI AL GORGONZOLA** *(vt)*

Fried gnocchi, gorgonzola, cavolo nero, cream, Grana Padano 43

## **RISOTTO AI FUNGHI** *(gf, vt)*

Arborio rice, champignon mushroom, porcini, Grana Padano, porcini dust, truffle oil 43

## **PESTO E POLLO** *(n)*

Rigatoni pasta, basil pesto, chicken, sun-dried tomatoes, mushrooms, cream, Grana Padano 46

## **MARINARA** *(df)*

Bucatini pasta, mixed seafood parsley, garlic, chilli oil, napoli sauce 58

# SECONDI

## **PESCE** *(gf, dfo)*

Gold band snapper, fresh tomato salsa, broccolini, green beans, potato cream 60

## **LAMB SHOULDER** *(gf, dfo)*

12-hour slow roasted lamb shoulder, sweet potato mash, paprika roasted broccolini, coconut feta, lamb jus 70

## **MANZO** *(gf, dfo)*

Black Angus scotch fillet 300g MB 3, green beans, broccolini, mushroom sauce 82

*add grilled prawn +13*

*add 1/2 grilled bug +15*

# INSALATE E CONTORNI

## *Salads & Sides*

## **GARDEN SALAD** *(gf, v)*

Mixed lettuce, balsamic vinaigrette 17

## **BROCOLINNI** *(gf)*

Fresh garlic, olive oil, lemon 20

## **PATATE** *(gf, df)*

Herb roasted chat potatoes, rosemary, confit garlic, parsley 17

## **FRITTE PATATINE** *(v)*

Potato chips, garlic aioli 17



*At Olive & Angelo we aim to enrich.*

*Food, beverage and merriment are the elements of a well-spent moment. We source the finest and freshest ingredients to assemble what we consider to be a memorable signature of authentic Italian cuisine.*

*Join us and commemorate the occasion.*



# DOLCI

## TIRAMISU

Savoardi biscuits, espresso, mascarpone, chocolate 19

## CRÉME BRULEE *(gf)*

Mixed berry compote, lemon balm 19

## MOUSSE

Chocolate mousse, berry compote, lemon balm 19

## TORTA *(gf, v)*

Chocolate, banana, mixed nuts,  
maple syrup, coconut cream, raspberry coulis 20  
*add gelato scoop +9*

## GELATO E SORBET *(gf, dfo)*

House-made gelato & sorbet 2 scoops 18

*Vanilla*

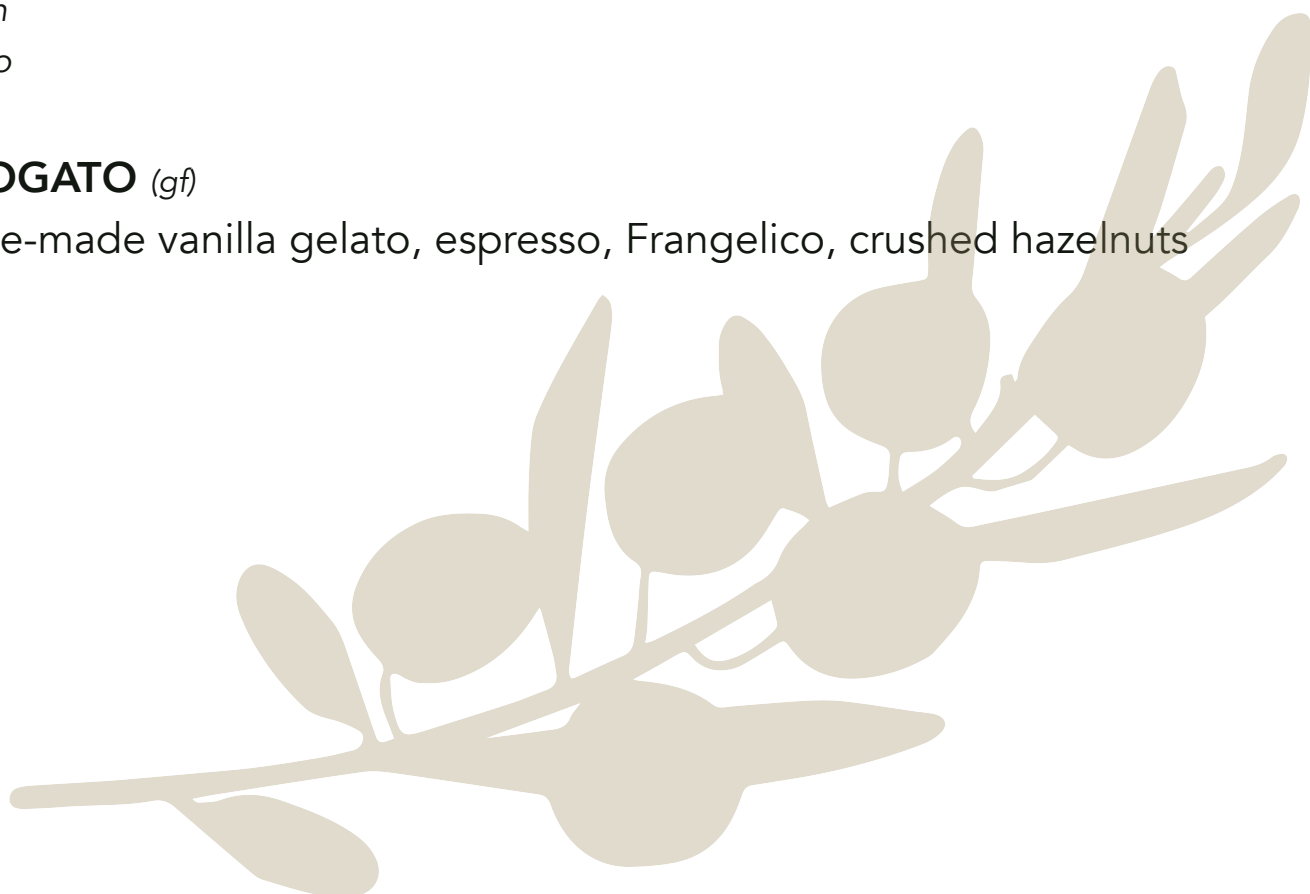
*Chocolate*

*Lemon*

*Mango*

## AFFOGATO *(gf)*

House-made vanilla gelato, espresso, Frangelico, crushed hazelnuts 26





## COCKTAIL DOLCE

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<b>Fratello</b>	long branch whiskey   fernet branca   kahlua   molinari nero	34
<b>Torrone</b>	baileys   frangelico   creme de cacao   cream   nutmeg	24
<b>Bartenders Tiramisu</b>	tia maria   creme de cacao   rum   disaronno   cream	24
<b>Velvet Espresso Martini</b>	vodka   kahlua   disaronno   espresso	24

## VINO DOLCE

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**Tait Liquid Gold Fronti** / *frontignac* barossa valley, aus gls 12 | btl 80

The nose has notes of apricot jam, honey, spice cake and caramel with a hint of rancio and hazelnuts. The palate is sweet, rich and spicy with a long, nutty finish.

**Collefrisio Sottosopra** / *montepulciano* montepulciano, itl gls 15 | btl 100

Deep ruby colour, intense with red sour cherry fruit & hints of cocoa. Elegant & rich with good acidity. Luscious & silky smooth.

### Castello di Querceto

**Vin Santo del Chianti Classico** / *malvasia, trebbiano* tuscan, itl gls 25 | btl 150

Golden colour with amber reflexes. The aroma is rich and recalls honey, walnuts and raisins. The taste is slightly sweet, velvety and harmonic with caramel, almonds and ripe apple aftertaste.

**Bertani Recioto della Valpolicella** / *corvina, merlot, rondinella* veneto, itl gls 25 | btl 150

From notes of plum, cherry and raspberry to hints of vanilla spice, hay & cocoa. On the palate it is full, fragrant and intense. Leaving a long aftertaste of fruits of the forest, chocolate and liquorice.

**Donnafugata Ben Rye Passito di Pantelleria DOC** / *zibibbo* sicily, italy gls 50 | btl 400

Golden color with bright amber hues. The very intense bouquet ranges from fruity notes of apricot, yellow peach and candied orange peel to tropical hints of mango and papaya. On the palate, the fruity hints of aromatic herbs are combined with sweet nuances of honey. Intense and persistent, with an extraordinary balance between freshness and sweetness.

**OLIVE &  
ANGELO**

