

TRUE PLEASURES



OZIO
GASTRONOMICO
COCINA ITALIANA, ALMA SICILIANA

Rocher de Ozio

Chocolate bonbon with a play of textures: a crisp chocolate shell enclosing a white chocolate mousse with hazelnut and salted caramel.
1,3,4,7,8

12

Tiramisù

A tribute to Italy's most beloved dessert—whose name means “pick me up”. Savoiardi, mascarpone, and subtle notes of Marsala, giving it a distinctly Sicilian soul.
1,3,7,14

12

White Chocolate and Pear Millefoglie

Three layers of crisp pastry sheets filled with white chocolate bavarois and caramelised pear.
1,3,7

12

Pistacchio Semifreddo.

A delicate homage to Italian pistachio, combining an airy, creamy texture with the richness of toasted pistachio paste, cocoa crumble, and Maldon salt.
3,8,5,7

12

Apple Tart.

Almond biscuit topped with pastry cream and a fine carpaccio of apples.
1,3,8,7

12

Lemon Sorbet

Artisanal lemon granita, blended with Sicilian limoncello and Prosecco DOC.
3, 5, 6, 7, 8, 9, 14

12



Affogato al Café

Vanilla ice cream poured over with hot espresso and amaretto, finished with Sicilian almonds for an intense, creamy, and aromatic contrast.
1,3,7,8

12



Allergen Information

 CONTAINS GLUTEN (1)	 CRUSTACEANS (2)	 EGGS (3)	 FISH (4)	 PEANUTS (5)	 SOY (6)	 DAIRY (7)
 TREE NUTS (1)	 CELERY (1)	 MUSTARD (1)	 SESAME SEEDS (1)	 MOLLUSCS (1)	 LUPIN (1)	 SULPHITES (1)