



OZIO  
GASTRONOMICO  
COCINA ITALIANA, ALMA SICILIANA

## TRUE PLEASURES

- Rocher de Ozio** 12  
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
- Tiramisù** 12  
A tribute to Italy's most beloved dessert—whose name means *"pick me up"*.  
Savoardi, mascarpone, and subtle notes of Marsala, giving it a distinctly Sicilian soul.  
1,3,7,14
- Red Berry Tartlete** 12  
A tartlet filled with silky pastry cream, topped with red berries  
And white chocolate pearls.  
1,3,7
- Pistacchio Semifreddo.** 12  
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
- Ozio Carrot Cake** 12  
Carrot cake with silky buttercream, caramelized carrot carpaccio, and hazelnut ice cream..  
1,3,5, 7, 8, 14
- Lemon Sorbet** 12  
Artisanal lemon granita, blended with Sicilian limoncello and Prosecco DOC.  
3, 5, 6, 7, 8, 9, 14
- Affogato al Café** 12  
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

*Ozio Gastronomico*

