

DOLCI

- Pistamisù** 139
a twist on tiramisù; Savoiardi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x
- Panna cotta** 129
classic cream and vanilla dessert with marinated blackberries and raspberry coulis m
- Tiramisù** 135
ladyfingers soaked in espresso with mascarpone cream and cocoa h, m, e
- Soufflè al cioccolato** 149
chocolate fondant with raspberry coulis and vanilla ice cream h, m, e
- Affogato al caffè** 89
one scoop of vanilla ice cream, hot espresso and dark chocolate m, e
- Gelato e sorbetto** 59
one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e

COCKTAILS AL CAFFÈ



Espresso martini
absolut vodka, coffee liqueur, espresso h
165



Caffè baileys
coffee, baileys m
149



Caffè corretto
espresso, amaro
169



Irish coffee
coffee, jameson, cream m
155

GLOSSARIO

- | | |
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| Mozzarella fior di latte
fresh cheese made from pasteurized cow's milk with a mild and creamy taste, known for its elastic texture | Grana Padano
a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of 9 months |
| Mozzarella di bufala
the original mozzarella, made with buffalo milk, creamier and fuller than the cow's milk version | Parmiggiano Reggiano
the most famous Parmesan cheese is aged for a minimum of 12 months and has a rich and characteristic taste |
| Straciatella
velvety cheese made from shredded mozzarella mixed with cream, which gives a creamy texture and delicate taste | Prosciutto di Parma
air-dried ham, aged for a minimum of 12 months, known for its delicate texture and aromatic flavor. |
| Mozzarella di burrata
a fresh cheese with a filling of creamy straciatella – like a cheese fondant with a firm outer and soft core | Mortadella di Bologna
classic Italian cooked sausage with pistachio |
| Scamorza
semi-hard smoked cheese made from cow's milk; mild and elastic, with a slightly smoked taste | Pancetta
salted and seasoned thin ribs, rolled and thinly sliced |
| Taleggio
a soft cheese with an intense aroma, but a surprisingly mild and creamy taste | Guanciale
cured pork cheek with a rich and savory flavor |
| Pecorino Romano
hard cheese made from sheep's milk, known for its intense and salty taste | 'Nduja
soft and spreadable spicy sausage made from pork and chilli. Vegan 'nduja is made with sun-dried tomatoes, garlic and chili |
| | Kampot-pepper
aromatic pepper with a citrus and floral scent and a mild sweetness |



Olivia
STORGATA



ANTIPASTI

Antipasti means 'before the meal' and brings a variety of small dishes to the table, letting you enjoy a little bit of everything. Perfectly paired with a glass of wine or your favorite aperitivo!

ANTIPASTI

- Antipasto all'Italiana** 279
plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, Parmigiano Reggiano, fennel salami, mortadella, green olives, aioli, focaccia h, m, e, pi, se, x
- Focaccia Vegetariano*** 89
freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *
- Focaccia sarda Vegetariano*** 95
stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *
- Olive Vegano** 59
mixed olives from Sicily and Puglia
- Patate al tartufo Vegetariano** 79
oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *
- Calamari fritti** 135
deep fried calamari with aioli and lemon e, h, m, bl, se, x
- Caprese di Olivia Vegetariano** 155
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x
- Bruschetta ai pomodorini Vegetariano** 169
crispy focaccia with straciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x
- Burrata frita Vegetariano** 225
crispy on the outside and creamy on the inside; fried burrata and tomato marmalade with a little kick. Topped with a generous layer of Parmigiano Reggiano h, m, e, bl, x

APERITIVO



- Olivia gin tonic** 169
malfy gin, tonic tomarchio, rosemary, lemon, orange x
- Bella Olivia** 159
absolut vodka, cranberry juice, passion fruit, lemon x
- Limoncello spritz** 165
poli limoncello, prosecco, soda, lemon x
- Aperol spritz** 159
prosecco, aperol, soda, orange x
- Campari spritz all'arancia** 159
campari, prosecco, aranciata, elderflower, soda x
- Hugo spritz** 169
prosecco, elderflower liqueur, lemon juice, mint x
- Bellini** 135
prosecco, peach puré x
- Virgin Hugo spritz non alcoholic** 99
elderflower syrup, lemon juice, soda, mint
- Virgin Bella Olivia non alcoholic** 99
cranberry juice, passion fruit, lemon

All our pizzas and pastas can be made gluten-free. If you have other allergies or special needs, ask your waiter.

b	barley	f	fish	m	milk	pk	pine nuts	so	soy beans	*	contains cheese with animal enzymes
bl	molluscs	ha	hazel nuts	ma	almonds	s	celery	v	walnuts		
c	sesame	h	wheat	pi	pistachio nuts	se	mustard	x	sulphurdioxide and sulphites		
e	egg	l	lupin			sk	crustaceans				



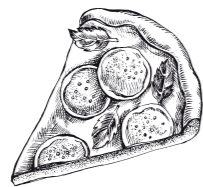
GENUINE AND AUTHENTIC

We prepare all our sauces and sides from scratch, using only the freshest ingredients in our kitchen. Our Italian ingredients are imported directly from carefully selected producers in Italy, ensuring true authenticity and genuine flavors.

TODAY'S LUNCH

Menù del pranzo
includes one optional drink

Per person **199**



Choose between

Linguine all'arrabbiata e stracciatella

linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella

Vegetariano h, m, e

Can be served without stracciatella Vegano h, e

or

Margherita

San Marzano tomato sauce, mozzarella fior di latte, Grana Padano and basil h, e, m *

Optional drink

Purezza - sparkling water, Coca-Cola, Coca-Cola zero, Fanta or Sprite zero sugar

(Served until 4 pm)

FOCACCE E FRITTATA

Served until 4 pm

Focaccia di mortadella e pistacchio 185
stone oven baked focaccia, filled with mortadella, pistachio cream, mozzarella di bufala, lettuces, aioli and tomato h, m, e, pi, se, x

Focaccia pollo e pancetta 185
stone oven baked bread with chicken, semi-dried tomatoes, mozzarella di bufala, pancetta, pesto alla Genovese and aioli h, m, e, se, pk, x

Frittata Olivia 175
omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli h, m, e, se, x

INSALATE

Insalata pollo e pancetta 239
mixed salad with sun-dried tomatoes, soybeans, and pickled red onion, tossed in a honey and mustard vinaigrette. Topped with marinated chicken breast, crispy pancetta, and Grana Padano. Served with focaccia so, m, h, x, e, se

Insalata di chevre e parma 245
mixed salad with pickled zucchini, roasted walnuts, and tomato marmalade, tossed in a honey and mustard vinaigrette. Topped with caramelized chèvre and Prosciutto di Parma. Served with focaccia h, m, se, x

PRIMI PIATTI

Linguine all'arrabbiata e stracciatella 229
linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella Vegetariano h, m, e

Can be served without stracciatella Vegano h, e 189

Linguine al profumo di mare 265
linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e

Pollo ubriaco 275
mezzi rigatoni in a rich and creamy tomato sauce with chicken and bacon h, m, e

Pasta carbonara 235
linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper h, m, e

Pasta di manzo 279
fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms h, m, s, e, so

Tortellini ai funghi Vegetariano 255
tortellini filled with ricotta and porcini mushrooms, tossed in a rich parmesan and butter sauce. Topped with sautéed mushrooms h, m, e

Tagliatelle al ragù bianco 285
rich and slow-cooked white ragù with beef, root vegetables, and red wine. Served with fresh tagliatelle and Parmigiano Reggiano h, m, e, s, x

Pasta can be made gluten free

SECONDI Served after 4 pm

Risotto Milanese con scampi 285
creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x

Pollo alla Fiorentina 310
chicken thigh fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x

Maiale all'arancia 325
slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven baked potatoes m, s, x

BAMBINI

For children up to 12 years old

Pizza margherita h, m, e 109

Pizza al prosciutto cotto h, m 109

Pasta carbonara h, m, e 109

Pollo ubriaco h, m 109

Gelato bambino 99
two scoops ice cream (vanilla and chocolate) m, e

ROMAN PIZZA

We make authentic Roman pizza! Our dough rests for at least 24 hours and has less moisture than other types of pizza, giving it that signature crispy texture. Baked in our ovens at 350°C, the short cooking time ensures a perfectly crisp outside while keeping the inside light and fluffy.

PIZZA ROSSA

Margherita Vegetariano 189
San Marzano tomato sauce, mozzarella fior di latte, Grana Padano and basil h, e, m *

Alla diavola 239
tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano and oregano h, m, se, x

Prosciutto di Parma 249
tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket and Grana Padano e, h, m, pk

Al prosciutto cotto 219
tomato sauce, mozzarella fior di latte and ham h, m

Capricciosa 235
tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, artichoke and olives h, m

Alla stracciatella di burrata Vegetariano 235
tomato sauce, mozzarella fior di latte, stracciatella, cherry tomatoes and rocket h, m

'Nduja e stracciatella 249
tomato sauce, mozzarella fior di latte, 'nduja, stracciatella and rocket h, m

Salame al tartufo 259
tomato sauce, mozzarella fior di latte, truffle salami, portobello mushrooms and caramelized onion h, m, x

All pizzas can be made gluten free

PIZZA BIANCA

4 formaggi Vegetariano 215
mozzarella fior di latte, gorgonzola dolce, Pecorino Romano, and Grana Padano – topped with walnuts and tomato marmalade for extra flavor h, m, e, x, v *

Arlecchino 229
chili paste, mozzarella fior di latte, Pecorino Romano, marinated chicken and rocket h, m

Pollo bianco 239
mozzarella fior di latte, marinated chicken, leccino olives, vegan 'nduja, Grana Padano and rocket h, m, e, so, x

Parma ai pomodori secchi 259
mozzarella fior di latte, Prosciutto di Parma, chèvre, sun-dried cherry tomatoes, rocket, honey and pine nuts h, m, pk

Tartufo e funghi Vegetariano 249
mozzarella fior di latte, truffle cream with Pecorino Romano, Taleggio, mixed mushrooms and Kampot pepper h, m, x

Patate e 'nduja Vegetariano 245
mozzarella fior di latte, oven-baked potatoes, smoked scamorza, caramelized onions with truffle, vegan 'nduja and Kampot pepper h, m, x, so

Dairy-free or Vegan?

Some of our pizzas can be made dairy-free or vegan



MENU DELLA CASA

Per person **495**

Bruschetta ai pomodorini Vegetariano
crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, x

Collio Sauvignon Blanc 150 / 750

Tagliatelle al ragù bianco
rich and slow cooked white ragù with beef loin, root vegetables and red wine. Served with fresh tagliatelle and Parmigiano Reggiano h, m, e, s, x

Langhe Nebbiolo 155 / 775

Panna cotta
classic cream and vanilla dessert with marinated blackberries and raspberry coulis m

Moscato d'Asti 99

EXTRA

Insalata piccola 45
small side salad with cherry tomatoes and pickled red onion se, x

Aioli e, se, x 30

Chili paste 30

Pesto alla Genovese pk, m, e 30

Vegan 'nduja so, x 30

Extra topping

onion	20	spicy salami e	45
mushroom	20	ham	45
olive	20	parma ham	45
rocket	20	chicken	45
artichokes	20	'nduja	45

...WITH THE BEST FLAVORS
FROM ITALY!