

Olivia



APERITIVO

Aperitivo is an Italian tradition where people gather to enjoy antipasti and a drink before dinner – the perfect way to begin a great evening.

SPUMANTI E SPRITZ

A small selection of sparkling wine, spritz and non alcoholic drinks – perfect for our antipasti

- Prosecco Brut** 130
light and refreshing sparkling wine from Veneto
- Bellavista Alma Assemblage 1 Extra Brut** 175
elegant and balanced sparkling wine from Franciacorta, made using the champagne method
- Lambrusco Rosé** 150
fresh and sparkling rosé wine with delicate berry notes
- Bellini** 140
prosecco, peach puré x
- Odbird Spumante 0%** 110
non alcoholic sparkling wine
- Hugo spritz** 169
prosecco, elderflower liqueur, lemon juice, mint x
- Limoncello spritz** 169
poli limoncello, prosecco, soda, lemon x
- Aperol spritz** 165
prosecco, aperol, soda, orange x
- Sarti Rosa spritz** 165
Sarti Rosa, prosecco, Gazzosa, pink grapefruit, soda, lemon x
- Campari spritz all'arancia** 165
campari, prosecco, aranciata, elderflower, soda x
- Sbagliato alla Olivia** 165
Cinzano Rosso, Campari, prosecco, hibiscus, orange x
- Virgin Bellini** 115
alcohol free sparkling wine and peach purée
- Virgin Hugo spritz** 115
elderflower syrup, lemon juice, soda, mint



You can find our full selection of wine and cocktails in the drink menu.

ANTIPASTI

Antipasto means 'before the meal' and offers a variety of small dishes, letting you enjoy a little bit of everything.

- Antipasto all'Italiana** 295
plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, Parmigiano Reggiano, fennel salami, mortadella di Bologna, green olives, aioli, focaccia h, m, e, pi, se, x
- Focaccia Vegetariano** 99
freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *
- Focaccia sarda Vegetariano** 99
stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *
- Bruschetta ai pomodorini Vegetariano** 175
crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x
- Olive Vegano** 69
mixed olives from Sicily and Puglia
- Patate al tartufo Vegetariano** 89
oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *
- Calamari fritti** 159
deep fried calamari with aioli and lemon e, h, m, bl, se, x
- Caprese di Olivia Vegetariano** 159
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x
- Carpaccio** 235
thinly sliced raw beef tenderloin, caramelized truffle onion, Parmigiano Reggiano, pine nuts, rocket, and lemon m, x, pk
- Manzo tonnato** 225
thinly sliced beef tenderloin, topped with tuna sauce, rocket, capers, pickled onion, and mustard seeds se, x, f, e
- Mozzarella di burrata Vegetariano** 235
finely chopped tomato salad with shallots, capers, and Dijon vinaigrette. Topped with a whole burrata, basil oil, and crispy focaccia h, m, se, x, so

GENUINE AND AUTHENTIC

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



MENU DELLA CASA

Per person **550**

- Bruschetta ai pomodorini Vegetariano**
crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes
h, m, so, x
- Lambrusco Rosé** 150 / 825
- Linguine ai frutti di mare**
classic pasta dish with mussels, scampi and heart shells in spicy tomato sauce h, bl, sk, x
- Südtiroler Riesling Fallwind** 175 / 870
- Torta al limone**
tangy lemon cream, crispy shortcrust, topped with light Italian meringue h, e, m
- Moscato d'Asti** 105

PRIMI PIATTI *Pasta can be made gluten free*

- Linguine all'arrabbiata e stracciatella** 239
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
- Linguine al profumo di mare** 279
linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e
- Pasta pollo ubriaco** 285
mezzi rigatoni in a rich and creamy tomato sauce with a hint of chili, chicken fillet and bacon h, m, e
- Pasta carbonara** 255
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** 299
fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms h, m, s, e
- Linguine ai frutti di mare** 295
classic pasta dish with mussels, scampi and heart shells in spicy tomato sauce h, bl, sk, x, e
- Pasta alla zozzonna** 265
mezzi rigatoni tossed in a creamy tomato sauce with chili, garlic, Pecorino Romano, Grana Padano, and egg yolk, with salsiccia and guanciale h, m, e, x

FOCACCE E FRITTATA

served until 4 pm

- Focaccia di Parma** 195
freshly baked focaccia filled with Prosciutto di Parma, buffalo mozzarella, pesto alla Genovese, mixed salad, and oven-baked grapes with thyme. h, m, e, pk, x
- Focaccia pollo e pancetta** 199
freshly baked focaccia with chicken, semi-dried tomatoes, mozzarella di bufala, pancetta, mixed salad, pesto alla Genovese and aioli h, m, e, se, pk, x
- Frittata Olivia** 189
omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli h, m, e, se, x

INSALATE

- Insalata pollo e pancetta** 249
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 Amalfitana** 245
mixed salad with melon, pickled red onion, and pine nuts, tossed in a honey and mustard vinaigrette. Topped with Prosciutto di Parma and mozzarella di bufala. Served with focaccia h, m, pk, se, x

SECONDI *served after 4 pm*

- Risotto con scampi** 295
creamy risotto with shellfish stock and white wine, Grana Padano, served with scampi marinated in chili and garlic. Topped with gremolata sk, m, e
- Pollo alla Fiorentina** 329
chicken fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x
- Filetto al vino rosso** 425
grilled beef tenderloin with a rich red wine sauce, oven-baked potatoes, asparagus, and seasonal vegetables m, x

EXTRA

- Insalata piccola** 45
small side salad with cherry tomatoes, pickled red onion, and honey and mustard vinaigrette se, x
 - Aioli** e, se, x 30
 - Chili paste** 30
 - Pesto alla Genovese** pk, m, e 30
 - Pesto rosso** pk, m, e 30
 - Vegan 'nduja** so, x 30
- | | | | |
|--------------------------------|----|----------------|----|
| Extra topping for pizza | | | |
| onion | 20 | spicy salami e | 45 |
| mushroom | 20 | ham | 45 |
| olive | 20 | parma ham | 45 |
| rocket | 20 | chicken | 45 |
| artichokes | 20 | 'nduja | 45 |

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, which ensures a perfectly crisp crust while keeping it light and fluffy inside.

PIZZA MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists.

- Arcelchino** 255
marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m
- Parma ai pomodorini secchi** 269
Prosciutto di Parma, chèvre cream, honey, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk
- Pollo bianco** 249
marinated chicken, pesto rosso, mozzarella fior di latte, Grana Padano, dried Leccine olives, and rocket h, m, e, pk
- Manzo matto** 295
beef tenderloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion h, m, e, x, bl
- Pizza carpaccio** 315
thinly sliced raw beef tenderloin, mozzarella fior di latte, fried capers, rocket, truffle aioli, and parmesan crumbs h, m, e, se, x
- Tropic del mare** 269
marinated scampi, thinly sliced marinated pineapple, saffron emulsion, chili paste, mozzarella fior di latte, zucchini, and lemon h, m, e, x, sk

PIZZA TRADIZIONALE

These are the classic Italian pizzas, made with respect for tradition and high-quality Italian ingredients.

- Margherita Vegetariano** 195
San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *
- Diavola** 255
tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x
- Prosciutto di Parma** 259
tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk
- Salame al tartufo** 265
tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x
- 'Nduja e salsiccia** 269
'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m
- Stracciatella di burrata Vegetariano** 259
tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x
- Prosciutto cotto** 245
tomato sauce, mozzarella fior di latte, and ham h, m
- Capricciosa** 249
tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m
- Quattro formaggi Vegetariano** 229
mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e *

...WITH THE BEST FLAVORS FROM ITALY!

A GLASS OF WINE WITH YOUR MEAL?

Here is a small selection of versatile wines that pair well with our food.



- Südtiroler Riesling Fallwind** 175
a fruity and crisp white wine, perfect with seafood, vegetarian dishes, antipasti, and spicy flavors.
- Rocero Arneis Giovanni Rosso** 160
a juicy and vibrant white wine with a refreshing mineral finish. Pairs perfectly with salads, antipasti, and seafood.
- Planeta Chardonnay** 195
full-bodied and elegant, this white wine is a great match for rich dishes, seafood, and cheese-based plates like our *Pizza Quattro Formaggi*.

- Accordini Ripasso** 165
a body and juicy red wine that pairs perfectly with rich meat dishes. It is a great choice for our *Pasta di Manzo*, *Filetto al Vino Rosso*, and *Salame al Tartufo*.
- Planeta Frappato** 165
a fresh and juicy red wine that pairs beautifully with tomato-based pizzas and salads, chicken, and lighter dishes like antipasti and pastas.
- Planeta Rosé** 150
a fresh and fruity rosé wine that pairs well with salads, seafood, and antipasti, especially with dishes featuring fresh flavors like *Caprese di Olivia*.

DOLCI

- Torta al limone** 139
tangy lemon cream, shortcrust crumble, topped with light Italian meringue h, e, m
- Panna cotta** 145
strawberry cream and vanilla dessert with marinated strawberries and strawberry coulis with elderflowers m
- Tiramisù** 149
ladyfingers soaked in espresso and rum with mascarpone cream, pieces of dark chocolate, and cocoa h, m, e
- Soufflé al cioccolato** 155
chocolate fondant with caramelized popcorn, passion fruit coulis, and vanilla ice cream h, m, e
- Affogato al caffè** 99
one scoop of vanilla ice cream, hot espresso and dark chocolate m, e
- Gelato e sorbetto** 69
one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e

COCKTAILS AL CAFFÉ

- | | |
|---|---|
|  |  |
| Espresso martini
absolut vodka, coffee liqueur, espresso h
169 | Caffè baileys
caffè, baileys m
149 |
|  |  |
| Caffè corretto
espresso, amaro
169 | Irish coffee
coffee, jameson, cream m
159 |

VINI DOLCI

- Moscato d'Asti** 105
Pairs well with *Torta al limone* and *Panna cotta*
- Recioto della Valpolicella Classico Acinatico** 120
Pairs well with *Soufflé al cioccolato*
- Brolio Vin Santo** 125
Pairs well with *Tiramisù*



BAMBINI For children up to 12 years old

- Pizza margherita** h, m, e 115
- Pizza al prosciutto cotto** h, m 115
- Pasta arbosciana** h, m, e 115
- Pollo ubriaco** h, m 115
- Gelato bambino** 99
two scoops ice cream (vanilla and chocolate) m, e

GLOSSARIO

- Mozzarella fior di latte**
fresh cheese made from pasteurized cow's milk with a mild and creamy taste, known for its elastic texture
- Mozzarella di bufala**
the original mozzarella, made with buffalo milk, creamier and fuller than the cow's milk version
- Stracciatella**
velvety cheese made from shredded mozzarella mixed with cream, which gives a creamy texture and delicate taste
- Mozzarella di burrata**
a fresh cheese with a filling of creamy stracciatella – like a cheese fondant with a firm outer and soft core
- Pecorino Romano**
hard cheese made from sheep's milk, known for its intense and salty taste
- Gremolata**
a fresh Italian blend of finely chopped parsley, grated lemon zest, and garlic
- Grana Padano**
a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of 9 months
- Parmigiano Reggiano**
the most famous Parmesan cheese is aged for a minimum of 12 months and has a rich and characteristic taste
- Prosciutto di Parma**
air-dried ham, aged for a minimum of 12 months, known for its delicate texture and aromatic flavor.
- Mortadella di Bologna**
classic Italian cooked sausage with pistachio
- Pancetta**
salted and seasoned thin ribs, rolled and thinly sliced
- Guanciale**
cured pork cheek with a rich and savory flavor
- 'Nduja**
soft and spreadable spicy sausage made from pork and chilli.
- Kampot-pepper**
aromatic pepper with a citrus and floral scent and a mild sweetness

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		
e	sesame	l	wheat	pi	pistachio nuts	sk	mustard	x	sulphur dioxide and sulphites		
c	egg	h	lupin								