

Olivia



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!

APERITIVO	
	Olivia gin tonic 175 malty gin, tonic tomarchio, rosemary, lemon, orange x
	Bella Olivia 165 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 109 elderflower syrup, lemon juice, soda, mint
	Virgin Bella Olivia non alcoholic 109 cranberry juice, passion fruit, lemon

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.

MENU DELLA CASA	
Per person 575	
	
Bruschetta ai pomodorini Vegetariano 160 / 795 crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x	
Roero Arneis 160 / 795	
Tagliatelle al ragù bianco 165 / 820 rich and slow cooked white ragù with beef loin, root vegetables and red wine. Served with fresh tagliatelle and Grana Padano h, m, e, s, x	
Langhe Nebbiolo 165 / 820	
Panna cotta 105 classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	
Moscato d'Asti 105	

FOCACCE E FRITTATA

served until 4 pm

Focaccia di mortadella e pistacchio 195 stone oven baked focaccia, filled with mortadella, pistachio cream, mozzarella di bufala, lettuce, aioli and tomato h, m, e, pi, se, x
Focaccia pollo e pancetta 195 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 185 omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli h, m, e, se, x

INSALATE

Insalata pollo e pancetta 245 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 249 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

ANTIPASTI

Antipasto all'Italiana 285 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 95 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 *
Olive Vegano 59 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 139 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
Bruschetta ai pomodorini Vegetariano 175 crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x
Burrata frita Vegetariano 235 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

PRIMI PIATTI

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 275 linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e
Pollo ubriaco 285 mezzi rigatoni in a rich and creamy tomato sauce with chicken and bacon h, m, e
Pasta carbonara 249 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
Tortellini ai funghi Vegetariano 265 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 295 rich and slow-cooked white ragù with beef, root vegetables, and red wine. Served with fresh tagliatelle and Grana Padano h, m, e, s, x

Pasta can be made gluten free

SECONDI

Risotto Milanese con scampi 295 creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e
Pollo alla Fiorentina 329 chicken thigh fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x
Maiale all'arancia 349 slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven baked potatoes m, s, 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	
onion 20	spicy salami e 45
mushroom 20	ham 45
olive 20	parma ham 45
rocket 20	chicken 45
artichokes 20	'nduja 45

MEET OUR PASSIONATE PIZZAIOLO, STANKO!

Stanko has been part of the Olivia family for over a decade and has put his unique mark on our pizzas with both passion and precision. This fall he has further developed these, traveling to Italy and around Europe for inspiration.

The result is several new and exciting pizzas on the menu, and our beloved classics have been given a new lift.

For him, pizza is more than just food; it's about making people happy.

That's amore ❤️

PIZZA MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists – always made with the finest ingredients from Italy

PIZZA TRADIZIONALE

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

OUR NEW FAVORITES	
These are our brand new pizzas on the menu – perfect for those who want to try something out of the ordinary.	
Manzo matto 295 tenderloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion h, m, e, x, bl	
Maiale rustico 279 orange and balsamic glazed pork neck, horseradish dressing, bacon, roasted potatoes, mozzarella fior di latte, leek, and crispy kale chips h, m, se, x	
Carpaccio 315 thinly sliced raw tenderloin, mozzarella fior di latte, fried capers, rocket, truffle aioli, and parmesan crumbs h, m, e, se, x	
Tropico 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	

Arlecchino 255 marinated chicken, chili paste, ricotta cream, padron peppers, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m Can be served without chicken Vegetariano h, m
Parma ai pomodori secchi 269 thinly sliced raw tenderloin, mozzarella fior di latte, 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, Leccino olives, and rocket h, m, e, pk
'Nduja e salsiccia 269 'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m

DOLCI

Pistamisù 149 a twist on tiramisù; Savoirdi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x, h
Panna cotta 139 classic cream and vanilla dessert with marinated blackberries and raspberry coulis m
Tiramisù 149 ladyfingers soaked in espresso and rum with mascarpone cream and cocoa h, m, e
Soufflé al cioccolato 155 chocolate fondant with raspberry coulis and vanilla ice cream h, m, e
Affogato al caffè 95 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

BAMBINI

For children up to 12 years old

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

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		

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 m
155

...WITH THE BEST FLAVORS FROM ITALY!