

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 light and refreshing sparkling wine from Veneto	glass 130
Bellavista Alma Assemblage 1 Extra Brut elegant and balanced sparkling wine from Franciacorta, made using the champagne method	175
Bellini prosecco, peach puré x	140
Oddbird Spumante 0% non alcoholic sparkling wine	110
Hugo spritz prosecco, elderflower liqueur, lemon juice, mint x	169
Limoncello spritz poli limoncello, prosecco, soda, lemon x	169
Aperol spritz prosecco, aperol, soda, orange x	165
Sarti Rosa spritz Sarti Rosa, prosecco, Gazzosa, pink grapefruit, soda, lemon x	165
Campari spritz all'arancia campari, prosecco, aranciata, elderflower, soda x	165
Sbagliato alla Olivia Cinzano Rosso, Campari, prosecco, hibiscus, orange x	165
Virgin Bellini <i>non alcoholic</i> alcohol free sparkling wine and peach purée	115
Virgin Hugo spritz <i>non alcoholic</i> elderflower syrup, lemon juice, soda, mint	115



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 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	295
Focaccia <i>Vegetariano</i> freshly baked focaccia served with pesto alla Genovese, aioli, and pesto rosso h, e, m, pk, se, so, x *	99
Focaccia sarda <i>Vegetariano</i> stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *	99
Olive <i>Vegano</i> mixed olives from Sicily and Puglia	69
Patate al tartufo <i>Vegetariano</i> oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *	89
Calamari fritti deep fried calamari with aioli and lemon e, h, m, bl, se, x	159
Caprese di Olivia <i>Vegetariano</i> fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x	159
Carpaccio thinly sliced raw beef tenderloin, caramelized truffle onion, Parmigiano Reggiano, pine nuts, rocket, and lemon m, x, pk	235
Manzo tonnato thinly sliced beef tenderloin, topped with tuna sauce, rocket, capers, pickled onion, and mustard seeds se, x, f, e	225



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	
Caprese di Olivia <i>Vegetariano</i> freshly marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x	
Lambrusco Rosé 150 / 825	
Pollo alla Fiorentina chicken fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x	
Lutelia Chardonnay 165 / 825	
Torta al limone tangy lemon cream, shortcrust crumble, topped with light Italian meringue h, e, m	
Moscato d'Asti 105	

PRIMI PIATTI

Linguine all'arrabbiata e stracciatella	239
linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella <i>Vegetariano</i> h, m, e	
Can be served without stracciatella <i>vegano</i> h, e	199
Linguine al profumo di mare linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e	279
Pasta pollo ubriaco mezzi rigatoni in a rich and creamy tomato sauce with a hint of chili, chicken fillet and bacon h, m, e	285
Pasta carbonara linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper h, m, e	255
Pasta di manzo fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms h, m, s, e	299
Pasta alla zozzona	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	

Pasta can be made gluten free

SECONDI

served after 4 pm

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

TODAYS LUNCH

Served Monday to Friday until 4 pm

Includes mineral water or coffee
Ask your waiter about the dish of the day

Choose between Purezza, Pepsi Max, Pepsi, Solo, 7up zero sugar, black coffee or tea



EXTRA

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

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.

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

All pizzas can be made gluten free

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

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

PIZZA TRADIZIONALE

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

Margherita	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 tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x	265
'Nduja e salsiccia	269
'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m	
Stracciatella di burrata <i>Vegetariano</i> tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x	259
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 <i>Vegetariano</i> mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e *	229

...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 a fruity and crisp white wine, perfect with seafood, vegetarian dishes, antipasti, and spicy flavors.	175
Roero Arneis Giovanni Rosso a juicy and vibrant white wine with a refreshing mineral finish. Pairs perfectly with salads, antipasti, and seafood.	160
Lutelia Chardonnay full-bodied and elegant, this white wine is a great match for rich dishes, seafood, and cheese-based plates like our <i>Pizza Quattro Formaggi</i> .	165

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



DOLCI

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

VINI DOLCI

Moscato d'Asti Pairs well with <i>Torta al limone</i> and <i>Panna cotta</i>	105
Recioto della Valpolicella Classico Acinatico Pairs well with <i>Soufflè al cioccolato</i>	120
Brolio Vin Santo Pairs well with <i>Tiramisù</i>	125



BAMBINI

For children up to 12 years old

Pizza margherita	h, m, e	115
Pizza al prosciutto cotto	h, m	115
Pasta carbonara	h, m, e	115
Pollo ubriaco	h, m	115
Gelato bianco		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.

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