

# Olivia



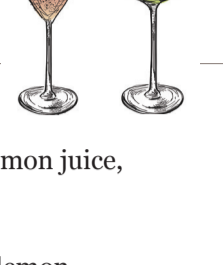
## APERITIVO

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** 99  
freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x \*
- Focaccia sarda** 99  
stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x \*
- Bruschetta ai pomodorini** 175  
crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x
- Olive** 69  
mixed olives from Sicily and Puglia
- Patate al tartufo** 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** 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** 235  
finely chopped tomatoes 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**

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- 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**   
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 199
- 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**   
classic pasta dish with mussels, scampi and heart shells in spicy tomato sauce h, bl, sk, x, e 295
- Pasta alla zozzona**   
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 265
- Linguine alla Bolognese** 245  
linguine with classic bolognese sauce h, m, x, s, e

## 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
- Tagliata di entrecôte** 999  
grilled entrecôte for two people with sautéed vegetables and two sauces: red wine sauce and tarragon sauce. Served with oven-baked potatoes with truffle aioli, and parmesan crunch h, m, e, x, se, s

## 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

## 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.

- Arlcchino**   
marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m
- Parma ai pomodori 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

### 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.
- Roero 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 pizzas like our *Pizza Quattro Formaggi*.

- Accordato Ripasso** 165  
a full-bodied elegant 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 pastas, chicken, and lighter dishes like antipasti and salads.
- 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  
classic 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** 169  
absolut vodka, coffee liqueur, espresso h
- Caffè corretto** 169  
espresso, amaro
- Caffè baileys** 149  
coffee, baileys m
- Irish coffee** 159  
coffee, jameson, cream m

## 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

## 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*

### STUDENT OFFER 199

**Todays dish**  
Includes mineral water or coffee.  
Ask your waiter about the dish of the day.  
Choose between Pepsi Max, Pepsi, Solo, 7up zero sugar, black coffee or tea



The offer is personal and applies upon presentation of a student ID card. Valid Monday to Friday.

## 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
- Pasta bolognese** h, m, x, s 115
- Pollo ubriaco** h, m 115
- 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 se mustard x sulphur dioxide and sulphites
- e egg l lupin sk crustaceans