

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
malfy 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

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



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

Collio Sauvignon Blanc 160 / 795

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 165 / 820

Panna cotta
classic cream and vanilla dessert with marinated blackberries and raspberry coulis 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 *vegetariano* h, m, e

Can be served without stracciatella *vegano* h, e 199

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, so

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 Parmigiano Reggiano h, m, e, s, x

Pasta can be made gluten free

SECONDI *served after 4 pm*

Risotto Milanese con scampi 295
creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x

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

Bistecca alla Fiorentina 995
classic grilled rib eye steak for two people which we serve with rosemary roasted potatoes, sauteed vegetables, oven baked cherry tomatoes and red wine sauce m, s, so, l, x

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

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

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* 195
San Marzano tomato sauce, mozzarella fior di latte, Grana Padano and basil h, e, m *
- Alla diavola**   249
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
- Al prosciutto cotto**  229
tomato sauce, mozzarella fior di latte and ham h, m
- Capricciosa**  245
tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, artichoke and olives h, m
- Alla stracciatella di burrata** *Vegetariano* 245
tomato sauce, mozzarella fior di latte, stracciatella, cherry tomatoes and rocket h, m
- ‘Nduja e stracciatella**  259
tomato sauce, mozzarella fior di latte, ‘nduja, stracciatella and rocket h, m
- Salame al tartufo**  265
tomato sauce, mozzarella fior di latte, truffle salami, portobello mushrooms and caramelized onion h, m, x

All pizzas can be made gluten free

Dairy-free or vegan?

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

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 |

PIZZA BIANCA

- 4 formaggi** *Vegetariano* 229
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**   239
chili paste, mozzarella fior di latte, Pecorino Romano, marinated chicken and rocket h, m
- Pollo bianco** 249
mozzarella fior di latte, marinated chicken, leccino olives, vegan ‘nduja, Grana Padano and rocket h, m, e, so, x
- Parma ai pomodori secchi** 269
mozzarella fior di latte, Prosciutto di Parma, chèvre, sun-dried cherry tomatoes, rocket, honey and pine nuts h, m, pk
- Tartufo e funghi** *Vegetariano* 259
mozzarella fior di latte, truffle cream with Pecorino Romano, Taleggio, mixed mushrooms and Kampot pepper h, m, x
- Patate e ‘nduja** *Vegetariano* 255
mozzarella fior di latte, oven-baked potatoes, smoked scamorza, caramelized onions with truffle, vegan ‘nduja and Kampot pepper h, m, x, so



DOLCI

- Pistamisù** 149
a twist on tiramisu; Savoiardi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x
- Panna cotta** 139
classic cream and vanilla dessert with marinated blackberries and raspberry coulis m
- Tiramisù** 149
ladyfingers soaked in espresso with mascarpone cream and cocoa h, m, e
- Soufflè 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

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

Scamorza

semi-hard smoked cheese made from cow's milk; mild and elastic, with a slightly smoked taste

Taleggio

a soft cheese with an intense aroma, but a surprisingly mild and creamy taste

Pecorino Romano

hard cheese made from sheep's milk, known for its intense and salty taste

Grana Padano

a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of 9 months

Parmiggiano 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. 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

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



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

b barley
bl molluscs
c sesame
e egg

f fish
ha hazel nuts
h wheat
l lupin

m milk
ma almonds
pi pistachio nuts

pk pine nuts
s celery
se mustard
sk crustaceans

so soy beans
v walnuts
x sulphur dioxide and sulphites

* contains cheese with animal enzymes