

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 malfy gin, tonic tomarchio, rosemary, lemon, orange x	169
Bella Olivia absolut vodka, cranberry juice, passion fruit, lemon x	159
Limoncello spritz poli limoncello, prosecco, soda, lemon x	165
Aperol spritz prosecco, aperol, soda, orange x	159
Campari spritz all'arancia campari, prosecco, aranciata, elderflower, soda x	159
Hugo spritz prosecco, elderflower liqueur, lemon juice, mint x	169
Bellini prosecco, peach puré x	135
Virgin Hugo spritz <i>non alcoholic</i> elderflower syrup, lemon juice, soda, mint	99
Virgin Bella Olivia <i>non alcoholic</i> cranberry juice, passion fruit, lemon	99

ANTIPASTI

Antipasto all'Italiana 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	279
Focaccia <i>Vegetariano</i> freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *	89
Focaccia sarda <i>Vegetariano</i> stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *	95
Olive <i>Vegano</i> mixed olives from Sicily and Puglia	59
Patate al tartufo <i>Vegetariano</i> oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *	79
Calamari fritti deep fried calamari with aioli and lemon e, h, m, bl, se, x	135
Caprese di Olivia <i>Vegetariano</i> fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x	155
Bruschetta ai pomodorini <i>Vegetariano</i> crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x	169
Burrata frita <i>Vegetariano</i> 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	225

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	495
Bruschetta ai pomodorini <i>Vegetariano</i> crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x	
Rocero Arneis	150 / 750
Tagliatelle al ragù bianco 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	155 / 775
Panna cotta classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	
Moscato d'Asti	99

PRIMI PIATTI

Linguine all'arrabbiata e stracciatella 🍷 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	229 189
Linguine al profumo di mare linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e	265
Pollo ubriaco mezzi rigatoni in a rich and creamy tomato sauce with chicken and bacon h, m, e	275
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	235
Pasta di manzo fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms h, m, s, e	279
Tortellini ai funghi <i>Vegetariano</i> tortellini filled with ricotta and porcini mushrooms, tossed in a rich parmesan and butter sauce. Topped with sautéed mushrooms h, m, e	255
Tagliatelle al ragù bianco 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	285

Pasta can be made gluten free

FOCACCE E FRITTATA

served until 4 pm

Focaccia di mortadella e pistacchio stone oven baked focaccia, filled with mortadella, pistachio cream, mozzarella di bufala, lettuce, aioli and tomato h, m, e, pi, se, x	185
Focaccia pollo e pancetta stone oven baked bread with chicken, semi-dried tomatoes, mozzarella di bufala, pancetta, pesto alla Genovese and aioli h, m, e, se, pk, x	185
Frittata Olivia omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli h, m, e, se, x	175

INSALATE

Insalata pollo e pancetta 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	239
Insalata di chevre e parma 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	245



"I don't just eat pizza, I live pizza!"

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

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 tartato tenderloin, marragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion h, m, e, x, bl	285
Maiale rustico orange and balsamic glazed pork neck, horseradish dressing, bacon, roasted potatoes, mozzarella fior di latte, leek, and crispy kale chips h, m, se, x	269
Carpaccio thinly sliced raw tenderloin, mozzarella fior di latte, fried capers, rocket, truffle aioli, and parmesan crumbs h, m, e, se, x	309
Tropico del mare 🍷 marinated scampi, thinly sliced marinated pineapple, saffron emulsion, chili paste, mozzarella fior di latte, zucchini, and lemon h, m, e, x, sk	259

Arlecchino 🍷 marinated chicken, chili paste, ricotta cream, padron peppers, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m Can be served without chicken <i>Vegetariano</i> h, m	245 225
--	------------

Parma ai pomodori secchi chèvre cream with honey, Prosciutto di Parma, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk	259
--	-----

Pollo bianco marinated chicken, pesto rosso, mozzarella fior di latte, Grana Padano, Leccina olives, and rocket h, m, e, pk	239
---	-----

'Nduja e salsiccia 🍷 'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m	259
---	-----

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

DOLCI

Pistamisù a twist on tiramisù; Savoiardi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x, h	139
Panna cotta classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	129
Tiramisù ladyfingers soaked in espresso and rum with mascarpone cream and cocoa h, m, e	135
Soufflé al cioccolato chocolate ice cream with raspberry coulis and vanilla ice cream h, m, e	149
Affogato al caffè one scoop of vanilla ice cream, hot espresso and dark chocolate m, e	89
Gelato e sorbetto one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e	59

BAMBINI

For children up to 12 years old

Pizza margherita 🍀 h, m, e	109
Pizza al prosciutto cotto 🍀 h, m	109
Pasta carbonara h, m, e	109
Pollo ubriaco h, m	109
Gelato bambino	99

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

TODAYS LUNCH

Served until 4 pm

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

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



199

SECONDI

served after 4 pm

Risotto Milanese con scampi creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e	285
Pollo alla Fiorentina chicken thigh fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x	310
Maiale all'arancia slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven baked potatoes m, s, x	325

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 TRADIZIONALE

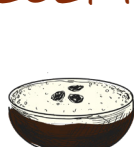
These are the classic Italian pizzas, made with respect for tradition, high-quality ingredients, and pure, authentic flavors

Margherita 🍀 <i>Vegetariano</i> San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *	189
Diavola 🍷 🍀 tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x	239
Prosciutto di Parma 🍀 tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk	249
Salame al tartufo tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x	259
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	245
Prosciutto cotto 🍀 tomato sauce, mozzarella fior di latte, and ham h, m	229
Capricciosa 🍀 tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m	235
Quattro formaggi <i>Vegetariano</i> Mozzarella fior di latte, gorgonzola piccante, Pecorino Romano and Grana Padano. Served with tomato marmalade on the side h, m, e, x *	215

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		
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

COCKTAILS AL CAFFÈ



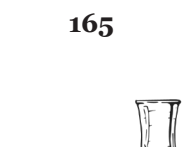
Espresso martini
absolut vodka, coffee liqueur, espresso h

165



Caffè baileys
coffee, baileys m

149



Caffè corretto
espresso, amaro

169



Irish coffee
coffee, jameison, cream m

155

...WITH THE BEST FLAVORS FROM ITALY!