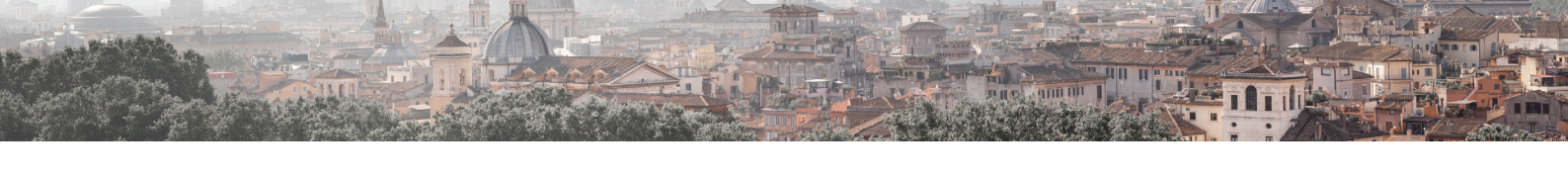


Olivia



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** 120
light and refreshing sparkling wine from Veneto
- Bellavista Alma Assemblage 1 Extra Brut** 165
elegant and balanced sparkling wine from Franciacorta, made using the champagne method
- Bellini** 135
prosecco, peach puré x
- Odbird Spumante 0%** 99
non alcoholic sparkling wine
- Hugo spritz** 169
prosecco, elderflower liqueur, lemon juice, mint x
- Limoncello spritz** 165
poli limoncello, prosecco, soda, lemon x
- Aperol spritz** 159
aperol, prosecco, soda, orange x
- Sarti Rosa spritz** 159
sarti rosa, prosecco, gazzosa, pink grapefruit, soda, lemon x
- Campari spritz all'arancia** 159
campari, prosecco, aranciata, elderflower, soda x
- Sbagliato alla Olivia** 159
cinzano rosso, campari, prosecco, hibiscus, orange x
- Virgin Bellini** 99
alcohol free sparkling wine and peach purée
- Virgin Hugo spritz** 99
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** 285
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** 89
freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *
- Focaccia sarda** 95
stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *
- Olive** 59
mixed olives from Sicily and Puglia
- Patate al tartufo** 79
oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *
- Caprese di Olivia** 155
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x
- Calamari fritti** 149
deep fried calamari with aioli and lemon e, h, m, bl, se, x
- Carpaccio** 225
thinly sliced raw beef tenderloin, caramelized truffle onion, Parmigiano Reggiano, pine nuts, rocket, and lemon m, x, pk

TODAYS LUNCH 199
Served Monday till Thursday 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

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 515

- Caprese di Olivia** 120 / 625
fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x
- Linguine ai frutti di mare** 170 / 845
classic pasta dish with mussels, scampi and heart shells in spicy tomato sauce h, bl, sk, x
- Südtiroler Riesling Fallwind** 170 / 845
- Panna cotta**
classic cream and vanilla dessert with marinated strawberries and strawberry coulis with elderflowers m
- Moscato d'Asti** 99

PRIMI PIATTI

Pasta can be made gluten free

- Linguine all'arrabbiata e stracciatella** 229
linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella vegetariano h, m, e
- Can be served without stracciatella vegetariano h, e 189
- Linguine al profumo di mare** 265
linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e
- Pasta pollo ubriaco** 275
mezzi rigatoni in a rich and creamy tomato sauce with a hint of chili, chicken fillet and bacon h, m, e
- Pasta carbonara** 245
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** 279
fresh tagliatelle served in a rich and creamy sauce with beef tenderloin and mixed mushrooms h, m, s, e
- Linguine ai frutti di mare** 275
classic pasta dish with mussels, scampi and heart shells in spicy tomato sauce h, bl, sk, x, e
- Pasta alla tozzona** 255
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
- Linguine alla Bolognese** 225
linguine with classic bolognese sauce h, m, x, s, e
- Lasagna della casa** 249
lasagna served with salad and focaccia h, m, x, s, e, se
- SECONDI** served after 4 pm
- Risotto con scampi** 285
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** 310
chicken fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x
- Filetto al vino rosso** 399
grilled beef tenderloin with a rich red wine sauce, oven-baked potatoes, asparagus, and seasonal vegetables m, x
- Tagliata di entrecôte** 899
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

...WITH THE BEST FLAVORS FROM ITALY!

FOCACCE E FRITTATA

served until 4 pm

- Focaccia di Parma** 185
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** 189
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** 175
omelette with bacon, pasta, leek and Grana Padano. Served with salad, focaccia and aioli h, m, e, se, x

INSALATE

- Insalata pollo e pancetta** 239
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** 239
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

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.

- Arlucchino** 245
marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m
- Parma ai pomodori secchi** 259
classic pizza of Parma, chèvre, honey, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk
- Pollo bianco** 239
marinated chicken, pesto rosso, mozzarella fior di latte, Grana Padano, dried Leccine olives, and rocket h, m, e, pk
- Manzo matto** 285
beef tenderloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion h, m, e, x, bl
- Pizza carpaccio** 309
thinly sliced raw beef tenderloin, mozzarella fior di latte, fried capers, rocket, truffle aioli, and parmesan crumbs h, m, e, se, x

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

PIZZA TRADIZIONALE

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

- Margherita** 189
San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, m, e *
- Diavola** 239
tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x
- Prosciutto di Parma** 249
tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk
- Salame al tartufo** 259
tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x
- Stracciatella di burrata** 245
tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x
- Prosciutto cotto** 229
tomato sauce, mozzarella fior di latte, and ham h, m
- Capricciosa** 235
tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m
- Quattro formaggi** 215
mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e *

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

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

A GLASS OF WINE WITH YOUR MEAL?

Here is a small selection of versatile wines that pair well with our food.



- Südtiroler Riesling Fallwind** 170
a fruity and crisp white wine perfect with seafood, vegetarian dishes, antipasti, and spicy flavors.
- Roero Arneis Giovanni Rosso** 150
a juicy and vibrant white wine with a refreshing mineral finish. Pairs perfectly with salads, antipasti, and seafood.
- Lutelia Chardonnay** 155
full-bodied and elegant, this white wine is a great match for rich dishes, seafood, and cheese-based plates like our *Pizza Quattro Formaggi*.

- Accordino Ripasso** 160
a full-bodied and flavorful 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** 155
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** 140
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

- Panna cotta** 135
classic cream and vanilla dessert with marinated strawberries and strawberry coulis with elderflowers m
- Tiramisù** 139
ladyfingers soaked in espresso and rum with mascarpone cream, pieces of dark chocolate, and cocoa h, m, e
- Soufflé al cioccolato** 149
chocolate fondant with caramelized popcorn, passion fruit coulis, and vanilla ice cream h, m, e
- Affogato al caffè** 89
one scoop of vanilla ice cream, hot espresso and dark chocolate m, e
- Gelato e sorbetto** 59
one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e

COCKTAILS AL CAFFÉ

- Espresso martini** 159
absolut vodka, coffee liqueur, espresso h
- Caffè corretto** 165
espresso, amaro
- Caffè baileys** 149
coffee, baileys m
- Irish coffee** 149
coffee, jameson, cream m

VINI DOLCI

- Moscato d'Asti** 99
Pairs well with *Panna cotta*
- Recioto della Valpolicella Classico Acinatico** 115
Pairs well with *Soufflé al cioccolato*
- Brolio Vin Santo** 120
Pairs well with *Tiramisù*



BAMBINI

For children up to 12 years old

- Pizza margherita** 109
- Pizza al prosciutto cotto** 109
- Pasta carbonara** 109
- Pollo ubriaco** 109
- Gelato bambino** 99
two scoops ice cream (vanilla and chocolate) 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
- 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 chili.
- Kampot pepper**
aromatic pepper with a citrus and floral scent and a mild sweetness

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	se	celery	v	walnuts		
c	sesame	h	wheat	pi	pistachio nuts	s	mustard	x	sulphurdioxide and sulphites		
e	egg	l	lupin			sk	crustaceans				