

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	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
Odbird 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 vegan 'nduja 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
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	175
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
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



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.



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 <i>Vegetariano</i> h, m, e	239
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 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

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

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 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

FOCACCE

<i>served until 4 pm</i>	
Focaccia di Parma 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	195
Focaccia pollo e pancetta 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	199

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	249
Insalata Amalfitana 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	245

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 marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m	255
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

...WITH THE BEST FLAVORS FROM ITALY!

PIZZA TRADIZIONALE

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

Margherita <i>Vegetariano</i> San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *	195
Diavola tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x	255
Prosciutto di Parma tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk	259
Salame al tartufo tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x	265
'Nduja e salsiccia 'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m	269
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 tomato sauce, mozzarella fior di latte, and ham h, m	245
Capricciosa tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m	249
Quattro formaggi <i>Vegetariano</i> mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e *	229

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

Panna cotta classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	145
Tiramisù ladyfingers soaked in espresso and rum with mascarpone cream, pieces of dark chocolate, and cocoa h, m, e	149
Soufflé al cioccolato chocolate fondant with raspberry 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

COCKTAILS AL CAFFÈ

 Espresso martini absolut vodka, coffee liqueur, espresso h	169	 Caffè baileys coffee, baileys m	149
 Caffè corretto espresso, amaro	169	 Irish coffee coffee, jameson, cream m	159

GLOSSARIO

Mozzarella fior di latte fresh cheese made from pasteurized cow's milk with a mild and creamy taste, known for its elastic texture	Grana Padano a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of 9 months
Mozzarella di bufala the original mozzarella, made with buffalo milk, creamier and fuller than the cow's milk version	Parmigiano Reggiano the most famous Parmesan cheese is aged for a minimum of 12 months and has a rich and characteristic taste
Stracciatella velvety cheese made from shredded mozzarella mixed with cream, which gives a creamy texture and delicate taste	Prosciutto di Parma air-dried ham, aged for a minimum of 12 months, known for its delicate texture and aromatic flavor.
Mozzarella di burrata a fresh cheese with a filling of creamy stracciatella – like a cheese fondant with a firm outer and soft core	Mortadella di Bologna classic Italian cooked sausage with pistachio
Pecorino Romano hard cheese made from sheep's milk, known for its intense and salty taste	Pancetta salted and seasoned thin ribs, rolled and thinly sliced
Gremolata a fresh Italian blend of finely chopped parsley, grated lemon zest, and garlic	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

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	v	veal 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	sulphur dioxide and sulphites		
egg		l	lupin			sk	crustaceans				