

*Olive*

RESTAURANT

STARTERS

PROSCIUTTO ROLLS

with Prosciutto, Pear, Provolone Cheese, Arugula, Peanuts, Walnuts, Rye Bread and Balsamic Glaze



SALMON TARTARE

Served with Beet, Mango and Lime Vinaigrette



BREADED ZUCCHINI with MOZZARELLA and SPINACH

Served with Mozzarella Cheese, Parmesan Cheese, Cream Cheese, Fresh Spinach, Mediterranean Greens and Mustard Sauce with Dill



SOUPS

MINESTRONE SOUP

with Carrot, Potato, Green Beans, Zucchini, Celery and Croutons



MEATBALL and TORTELLINI SOUP

Veggie Tortellini and Mini Grandmother's Meatballs



SALADS

CEASAR SALAD with CHICKEN

Served with Lettuce, Mustard, Mayonnaise, Garlic, Parmesan Cheese, Oven-Baked Chicken Fillets and Croutons



MEDITERRANEAN SALAD with CHICKPEAS

with Mesclun Greens, Colorful Cherry Tomatoes, Mini Mozzarella Balls and Mustard Sauce



RISOTTOS

MUSHROOM RISOTTO

with Fresh Button and Chestnut Mushrooms, Parmesan Cheese and Fried Basil



RISOTTO with BEEF RIBS

with Beef Ribs, Almonds, Parmesan Cheese and Fried Basil



GORGONZOLA RISOTTO

with Gorgonzola Cheese and Caramelized Pear



PIZZAS

MARGHERITA PIZZA

with Mini Mozzarella Balls, Fresh Tomato Sauce and Basil



PIZZA CALZONE

with Mozzarella Cheese, Pork Sausage, Tomato Sauce and Fresh Basil



PIZZA QUATTRO FORMAGGI

with Goat Cheese, Fontina Cheese, Roquefort Cheese, Mozzarella Cheese and Tomato Sauce



PIZZA CAPRICCIOSA

with Beef Ham, Button Mushroom, Sliced Black Olives, Mozzarella Cheese and Tomato Sauce



PASTAS

SEAFOOD SPAGHETTI

Homemade Fresh Pasta with Shrimp, Squid, Sand Mussel, Scallops, Vegetable Cream and Parmesan Cheese



TRIPOLINE with BOLOGNESE

with Classic Bolognese Sauce and Parmesan Cheese



FUSULLI with NOMATO SAUCE

with Homemade Italian Nomato Sauce and Parmesan Cheese



GIGLI CARBONARA

with Freshly Homemade Pasta, Fresh Mushroom Slices, Pork Bacon, Quail Egg, Cream and Parmesan Cheese



PANZAROTTI with GOAT CHEESE and FIRE-ROASTED EGGPLANT

Served with Dip Sauce with Garlic and Dill, Sicilian Sauce, Roasted Walnuts and Fresh Thyme



LASAGNA with EGGPLANT

with Pan-Fried Eggplant Slices, Bolognese Sauce, Bechamél Sauce and Mozzarella Cheese



MAIN COURSES

GRILLED LAMB CHOPS with PARMESAN

with Cube Vegetables, Fresh Arugula Leaves, Parmesan Cheese Powder, Pesto Sauce and Balsamic Glaze



BRAISED BEEF RIBS with CHIANTI WINE

Served with Barley Risotto with Vegetables and Fresh Thyme



OVEN-BAKED CHICKEN CAPRESE

Homemade Spaghetti, Neapolitan Sauce, Cheddar Cheese, Caper, Oven-Baked Eggplant, Cherry Tomatoes, Balsamic Glaze



GRILLED TROUT FILLET with MARSALA

Served with Chestnut Mushrooms, Marsala Wine, Cream, Carrot and Sautéed Asparagus



CIAMBOTTA (VEGAN)

Eggplant, Zucchini, Potato, Edamame, Carrot, Oyster Mushroom, Onion, Tomato, Celery Branch, Parsley



MUSHROOM RISOTTO with PEANUTS (VEGETARIAN)

Served with Parmesan Cheese and Fried Cherry Tomatoes



DRY AGE BEEF (Chargeable Price Per Kg = 50 € )

with Sautéed Vegetables Rings, Boiled & Fried Baby Potatoes, Green Asparagus, Green Peppercorn Sauce and Homemade Bearnaise Sauce



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.

