

STARTERS - ANTIPASTI

	COLDCUTS / ANTIPASTO ITALIANO	690
	• Assorted Italian Cold Cut & Cheese	
🏠	LAMB SKEWERS / ARROSTICINI ABRUZZESI	390
	• Grilled Sheep Meat Skewers with Garlic Bread	
	GIANT SCALLOP / CAPESANTE SCOTTATE	860
	• Grilled Giant Sea Scallop on White Asparagus Cream & Salmon Roe	
★	BURRATA / BURRATA DI ANDRIA E POMODORINI	450
	• Apulia Burrata Cheese with Marinated Local Tomato & Pasta Chips	
	BEEF CARPACCIO / CARPACCIO DI MANZO	550
	• Thinly Sliced raw Beef, Wild Rocket, Shaved Parmigiano, Balsamic Dressing	
★	GRILLED OCTOPUS / POLPO GRIGLIATO ALLO ZAFFERANO	860
	• Grilled Octopus Tentacles, Saffron Cream, Potato, Tomato and Mushrooms	
✓	EGGPLANT PARMIGIANA / PARMIGIANA DI MELANZANE	380
	• Eggplants Layers with Mozzarella, Parmesan, Tomato & Basil	
🏠	BLACK MUSSELS / IMPEPATA DI COZZE	550
	• Sautéed Mussels in Arrabbiata Tomato Sauce	
	PARMA HAM & MELON / PROSCIUTTO E MELONE	720
	• 24 Months aged Parma Ham, Rockmelon and Rucola leaves	

SALADS - INSALATE

✓	MIXED SALAD / INSALATA MISTA	330
	• Fresh Seasonal Mixed Salads & Vegetables with Italian Dressing	
	ROMAN SALAD / INSALATA ROMANA	360
	• Romaine Lettuce with Artichoke, Goat Cheese, Boiled Eggs & Caesar Dressing	
✓	ROCKET SALAD / RUCOLA E BURRATA	550
	• Wild Rocket, Fruits, Nuts, Burrata & Premium Modena's Balsamic	
	CRAB SALAD / INSALATA DI GRANCHIO	650
	• Crab Meat, Avocado, Fresh Tomatoes, Green Salad, Honey Mustard	

🏠 Abruzzo Specialty

★ Chef Recommended

✓ Vegetarian



L'OLIVA

SOUPS / ZUPPE

 MUSHROOM SOUP / VELLUTATA DI PORCINI E TARTUFO • Porcini Mushroom Creamy Soup with a Scent of Truffle	390	LOBSTER SOUP / FUMETTO DI ARAGOSTA E CROSTACEI • Lobster Bisque, Cream Foam and Grilled Shrimp	320
 VEGETABLE SOUP / MINESTRONE • Mix of Locally Grown Vegetables Soup with Parmesan Cheese	280	 TORTELLINI IN BRODO • Handmade Pasta Stuffed with Seasoned Pork in Clear Broth	390

PASTA / LE NOSTRE PASTE E RISOTTI

-We Serve Our Pasta Cooked "AL DENTE" Ask our Staff for Different Cooking Level-

 CHITARRINA ALLA TERMANA CON PALLOTTINE • Homemade Spaghetti Abruzzo Style Meatballs Tomato Sauce			420
 CHITARRA AL RAGU' ABRUZZESE (3 CARNI) • Homemade Spaghetti with 3 Meats Ragù', Veal/Lamb/Pork			420
 TAGLIATELLE FUNGHI E SALSICCIA • Fresh Tagliatelle with Italian Sausage & Mushrooms			400
 TIMBALLO ABRUZZESE • Abruzzo's Traditional Lasagna, Beef, Pork, Tomato Sauce & Scamorza Cheese			420
 RISOTTO PORCINI E TALEGGIO • Italian Risotto, Porcini Mushrooms, Truffle Cream & Taleggio Cheese			450
 RISOTTO ALLO ZAFFERANO CON SALSICCIA • Italian Risotto With Parmesan Creamed Saffron & Sausage			400
CAPELLINI AL GRANCHIO • Angel Hair With Tomato Chili & Crab Meat Sauce			490
SPAGHETTI ALLA CARBONARA • Authentic Roman Carbonara, Organic Egg Yolk, Guanciale & Pecorino			490
 PASTA L'OLIVA • Linguine with Anchovies, Assorted Olives, Topped with Peppered Salmon Fillet			450
RAVIOLI CON CREMA DI TALEGGIO E SPECK • Homemade Spinach & Ricotta Ravioli, Taleggio Cream Sauce, Speck & Walnuts			450
LINGUINE CON GAMBERONI ROSSI • Pasta with Carabineros Red Prawns			790
CLASSIC ITALIAN PASTA SAUCES AVAILABLE ON REQUEST • Tomato, Pesto, Amatriciana, Bolognese, Vongole etc...			

MAIN COURSES - SECONDI

★ TOMAHAWK / SCOTTONA	5400
• Australian Prime Beef, 1.4 kg Tomahawk Served with Grilled Vegetables	
BEEF TENDERLOIN / MEDAGLIONE DI MANZO ALLA ROSSINI	1350
• Beef Tenderloin 200 gm, White Asparagus topped with Foie Gras & Truffle Mash	
RIBE-EYE / CONTROFILETTO ALLA GRIGLIA	1190
• Grilled Australian Grain-fed Rib-Eye 250 gm, Red Wine Sauce & Roasted Potatoes	
LAMB SHANK / COSCIOTTO DI AGNELLO AL FORNO	520
• Braised Lamb Shank, Slow cooked with Rosemary and Mashed Potato	
LAMB RACK / COSTINE DI AGNELLO ALLA SCOTTADITO	920
• Roasted Lamb Rack with Baked Potatoes and Red Wine Sauce	
PORK CHOP / BRACIOLA DI MAIALE	490
• Grilled Pork Chop, Sautéed Spinach, Green Apple Pâté' & Gravy Sauce	
BABY CHICKEN / POLLETO AROMATIZZATO AL FORNO	450
• Marinated and Baked Baby Chicken on Capsicum Puree & Potatoes	
🏠 SEABASS / BRANZINO AL SALE	650
• Whole Sea Bass Fish Baked in Salt Crust with Lemon	
🏠 SEAFOOD SAUTÉED / GUAZZETTO DI PESCE ABRUZZESE	750
• Mix Sautéed Mediterranean Seafood in White Wine & Herbs	
SALMON / FILETTO DI SALMONE ALLA GRIGLIA	570
• Grilled Salmon Fillet, Beetroot & Aioli Mayonnaise	
TURBOT FILLET / FILETTO DI ROMBO SU PUREA DI CECI	920
• Pan Seared Turbot Fillet, Chickpeas Cream, White Wine Sauce, Capper Leaves	

PIZZA - LE NOSTRE PIZZE

CREMA DI NOCI E SPECK	450
• Fiordilatte Mozzarella, Walnuts Cream, Mushrooms & Smoked Ham Speck	
★ MORTADELLA E PISTACCHIO	520
• Fiordilatte Mozzarella, Zucchini Cream, Mortadella, Mascarpone & Pistacchio	
✔ L'OLIVA	450
• Olive Paste, Green Cerignola & Black Leccino Olives, Capers, Piennolo Tomatoes	
GAMBERI E COZZE	420
• Fiordilatte Mozzarella, Tomato Sauce, Mussels & Shrimps	
SALMONE E RUCOLA	420
• Fiordilatte Mozzarella, Smoked Salmon, Onion, Capers, Rocket, Mascarpone & Cherry Tomatoes	
BARONE	420
• Fiordilatte Mozzarella, Crispy Guanciale, Ricotta, Sun Dried Tomatoes & Pecorino Cheese Flakes	

CLASSIC PIZZA / LE CLASSICHE

✔ MARGHERITA	380
• Tomato Sauce, Fior di Latte Mozzarella and Organic Basil	
CAPRICCIOSA	410
• Tomato Sauce, Fiordilatte Mozzarella, Ham, Mushrooms, 'Nduja, Anchovies and Artichokes	
✔ BUFALINA	430
• Tomato Sauce, Agerola Fior di Latte and Buffalo DOP Campania Mozzarella	
DIAVOLA	410
• Tomato Sauce, Fior di Latte Mozzarella, Spicy Salame and Black Olives	

CALZONE AND SALTIMBOCCA PIZZA

✔ SALTIMBOCCA ALLA CAPRESE	410
• Mozzarella Bufala and Sliced Tomatoes Pizza Sandwich	
★ SALTIMBOCCA BUFALA E CRUDO	450
• Mozzarella Bufala, Parma Ham, Rocket and Tomatoes Pizza Sandwich	
CALZONE RIPIENO	420
• Wrapped Pizza Stuffed with Sausage, Ham, Mushrooms and Cheese	

VEGETARIAN STARTERS

MINISTRONE	280	INSALATA MISTA DI CETRIOLI	290
• Mix Vegetables Soup with Parmigiano Reggiano		• Fresh Mesclun Salad with Cucumbers & Mustard dressing	
BURRATA CAPRESE	350	FUNGHI TRIFOLATI	250
• Burrata Cheese Served on Fresh Tomatoes with Basil Leaves		• Sautéed Champignon Mushrooms with Garlic, Chilli & Herbs	
BRUSCHETTA AL POMODORO	220		
• 5 Pcs of Toasted homemade Bread with Seasoned Tomatoes			

VEGETARIAN PASTA

L'OLIVA	360	RIGATONI RAGU' DI FUNGHI	360
• Linguine AOP sauce with Mixed Olives		• Rigatoni with Mushroom based Tomato Ragu'	
SPAGHETTI AL PESTO	320	FETTUCCINE CON POMODORINI	390
• Spaghetti Basil Pesto Sauce topped with Cherry Tomatoes		• Homemade Fettuccine with Fresh Tomatoes, EVO oil & Basil	
PENNE ALL'ARRABBIATA	350	RIGATONI IN SALSA ROSA	350
• Penne with garlic & Chilli Tomato Sauce		• Rigatoni in Tomato Pink Sauce	
LINGUINE AI FUNGHI	320	PENNE CREMA DI PROVOLONE E PORCINI	390
• Linguine White Wine Cream Sauce with Mushrooms		• Penne with provolone Cheese Cream & Porcini Mushrooms	

VEGETARIAN PIZZA

PIZZA L'OLIVA	450
• Homemade Olive Paste, Green Cerignola Olives, Black Leccino Olives, Capers & Piennolo Cherry Tomatoes	
PIZZA MARINARA	320
• House Special Tomato Sauce, Garlic and Oregano	
PIZZA VEGANA	350
• Mixed Vegetables Drizzled with Vegan Pesto	
PIZZA VERDE	350
• Zucchini Cream Sauce & Mixed Vegetables	



DESSERTS / DOLCI

TIRAMISU'	280
• Mascarpone Cream, Savoiardi and Espresso	
PROFITEROLE	280
• Puff Pastry Balls with Vanilla Ice Cream & warm Chocolate	
BAKED ALASKA	300
• Ice Cream in Sponge Bread, Passion Fruit & Cointreau Liquor	
PANNACOTTA	260
• With Vanilla and Seasonal Fresh Fruits	
 CANNOLI ABRUZZESI	280
• Cannoli Stuffed with Ricotta & Mascarpone Cream	
GELATO (Per Scoop)	90
• Vanilla - Swiss Chocolate - Rum Raisin - Strawberry - Hazelnut - Nutella - Coffee - Macadamia - Lemon - Lemon Sorbet - Pistacchio - Limoncello	