



Menù di Oliva

Let our kitchen team surprise you tonight

Only per table, not in combination with a la carte.

We serve 4 or 5 courses outside of our a la carte menu

4 courses €42,50

5 courses €52,50

We also serve a complete vegetarian menu

4 courses €41,50

5 courses €48,50

Of course we take into account any allergies or dietary requests

Please let us know

Cheese instead of sweet dessert?

Supplement €7,00

Extra course cheese?

Supplement €12,50


Wine arrangement

Complement your menu with matching wines


Glas matching wine €5,50/€8,50 per course

A la Carte


Antipasti

• Burrata, 	beluga lentils, shallot, tapenade, crostini	14.50
• Quailbreast,	duckliver terrine, quince compote, chantharelles, aceto	16.00
• Baked mussels,	n'duja, artichoke, chips of chorizo	13.50
• Vitello Oliva,	raw tuna, veal, anchovy mayonaise, pistachio	16.50
• Carpaccio Oliva,	lemon, Parmesan cheese, rocket, olive oil	13.50

Primi

• Spaghetti,	puttanesca, mussels	19.50
• Ravioli,	pumpkin, langoustine foam, herb oil	21.00
• Fusili, 	mushrooms, mushroom reduction, radicchio	18.50
	Pork belly	Suppl. 6.50

Secondi

• Halibut,	spinach, chantharelles, crab pomme fondant, crab-tarragon sauce	29.50
• Duck breast,	guancia-celeriac crème, beetroot lasagne, shitake, beetroot sauce, cavolo nero chips	28.50
• Agnolotti, 	pumpkin, Parmesan cheese, pumpkin crème, chantharelles, chantharelles sauce	21.50

Dolci e formaggio

• Pavlova,	passion fruit, almond crème, pistachio icecream	10.00
• Caramel pear,	dulce de leche, vanilla icecream, pecan crunch	8.50
• Panna cotta,	buttermilk, almond icecream, coffee, rum, cardemom, pineapple	8.00
• Tiramisu,	classico	7.00
• Scroppino	lemonsorbet, wodka, prosecco	7.00
• Affogato	vanilla icecream, espresso	5.50
• Formaggio,	4 cheeses	12.50