



A la Carte

Antipasti

- **Beetroot,** beetcrème, burrata, anchovy ,sourdough 17.50
- **Spinach,** chickpea, egg, Parmesan cheese, sourdough 13.50
- **Vitello tonnato,** veal, tuna, anchovy mayonaise 17.50
- **Carpaccio Oliva,** Holstein presa, truffle Pecorino, 16.00
- **Mackerel,** pumpkin bouillabaise, sweet potato, pumpkin 15.00

Primi

- **Risotto,** carrot, scallops, tarragon, vadouvan 17.50
- **Ravioli,** aubergine, ricotta, red wine sauce, pecorino 14.50
- **Agnolotti,** fennel sausage, leek, n'duja, burrata, gremolata 16.25
- **Moscardin,** cime di rapa, pine nuts 14.00

Secondi

- **Skrei (cod) alla saltimbocca,** pumpkin, sweet potato, white beetroot, bimi, creamsauce, prosciutto, sage 27.50
- **Filet de canard,** confit, celeriac, borlotti beans, enoki mushrooms, jus 28.50
- **Malfatti,** spinach, spring onion, ginger, vegan jus, potato 18.50

Dolci e formaggio

- **Panna cotta,** yoghurt, honey, nogatine 8.50
- **Merenque,** lemon 8.50
- **Choux,** white chocolate, pear, hazelnut, chocolate icecream 10.50
- **Tiramisu,** classico 7.50
- **Scroppino,** lemon sorbet, wodka, prosecco 7.50
- **Affogato** vanilla ice cream, espresso 5.50
- **Formaggio,** 4 cheeses 12.50

Tasting di Oliva (only per table)

4 courses 43.50

5 courses 54.50

4 courses vegetarian 42.50

5 courses vegetarian 49.50

Prefer cheese instead of sweet dessert?

Supplement 7.00