



**Tasting di Oliva** (only per table)

Tasting of our menu, chosen by the chefs


4 courses 47.00**4 courses vegetarian 45.00****5 courses 57.00****5 courses vegetarian 53.00***Prefer cheese instead of sweet dessert? Supplement 10.50***A la Carte****Antipasti**

Vitello tonnato : veal tenderloin, fresh tuna, anchovy mayonnaise	18.50
Carpaccio di Oliva : Holstein presa, truffle pecorino, aceto	17.75
Burrata : Mojama tuna, mineola- white borettane vinaigrette	18.50
Smoked ribeye : smoked ribeye, miso cream, flower sprouts, hazelnuts	17.75
Puffed celeriac : anchovies, warm mayonnaise foam, cress 	15.75

Primi

Spaghetti nero : squid, bottarga, crème fraiche, pistachio, herb oil	22.00
Risotto spinach : taleggio, hazelnuts, cress 	18.00
Ravioli : potato/mascarpone/lemon, artichoke, n'duja, taleggio	21.50
Pasta : pancetta, gamba, vadouvan, carrot, parmesan	22.00

Secondi

Duo of venison : pumpkin, truffle, white beetroot, flower sprouts, gravy	34.50
Cod : black pudding, cabbage, fregola, parmesan gravy, cavolo nero	29.50
Eggplant steak : truffle risotto, parmesan, vegetable gravy, watercress 	22.50

Dolci e formaggio

Tiramisu classico : hazelnut	8.75
Coffeecream : vanilla cream, macadamia nougatine, Tia-maria jelly	11.00
Warm cake : almond, white chocolate, 5-spice ice cream, orange syrup	11.50
Scroppino : lemon sorbet, vodka, prosecco	8.75
Affogato : vanilla ice cream, espresso	6.75
Espresso martini : espresso, vodka, coffee liquor	9.50
Formaggio : 4 cheeses, panforte, homemade jam	16.00