




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

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