BRASSERIE

# Olivia

## Antipasti

**VEGETARIAN BRUSCHETTA** *1 pers* / 12 *2 pers* / 18
focaccia, italian marinated vegetables, stracciatella

**ARANCINI WITH BASIL AND PECORINO** 12
Arrabbiata, arugula and parmesan

**BUTTERNUT SOUP WITH ROASTED HAZELNUTS** 9

**BRAISED LEEKS IN VINAIGRETTE,** 9
egg cream with parmesan

**HOMEMADE MARINATED SALMON SLICES,** 14
italian gravlax-style

**BRESAOLA CARPACCIO** 11
olive oil, arugula, parmesan

**COLD CUTS BOARD** *2 pers* / 19 *4 pers* / 32
marinated vegetables and italian cheeses

## Mozzarella

**BURRATA AND HEIRLOOM TOMATOES** 18
basil, extra virgin olive oil

**BURRATA AND GRILLED VEGETABLES** 19
zucchinis, bell peppers, eggplants

## Insalate

**THE OLIVIA** 20
heirloom tomatoes, avocado, artichoke, bocconcini di bufala, vitello tonnato, arugula, basil

**THE POLPO** 23
roseval potato, octopus, red onions, arugula, preserved bell pepper, cherry tomatoes, spianata

**THE GRAZIA CEZAR** 19
crunchy salad and crispy chicken, egg, croûtons, parmesan and Caesar sauce

**THE TALEGGIO** 22
mixed salad, hot crusty taleggio, cherry tomatoes, peperoni with ricotta, San Daniele ham, walnuts and honey

## Carpaccio and Tartar

**BEEF CARPACCIO** 19/21
arugula and parmesan OR marinated vegetables

**BEEF CARPACCIO ROSSO PISTACHIO** 25
pistachio pesto, arugula, parmesan, peperoni with ricotta, artichoke

**VITELLO TONNATO** 23
with marinated vegetables

**PUGLIESE TARTAR** 21
red pesto, pine nuts, parmesan, stracciatella, arugula

## *The Pinsa roman version of the pizza*

**RUSTICA** 20
cream base, mozzarella, goat cheese, honey, arugula, cherry tomatoes

**TRUFFO** 24
truffle cream base, mozzarella, truffle burrata, San Daniele ham, arugula, cherry tomatoes

**SALMONE** 22
cream base, mozzarella, fresh salmon, homemade marinated salmon, red onions, arugula and parmesan

**CAMPIONE** 21
tomato base, mozzarella, red onions, bell peppers, beef

**SAN DANIELE** 22
tomato base, mozzarella, San Daniele ham, cherry tomatoes, arugula and parmesan

**QUATTRO FORMAGGI** 21
cream base, mozzarella, goat cheese, gorgonzola, parmesan

## Pasta di Olivia

**RICOTTA SPINACH RAVIOLI // 19**
sage cream, arugula and parmesan

**BEEF LASAGNA ALLA STRACCIATELLA // 20**
arugula and parmesan

**FUSILLOTTI WITH CHICKEN & PISTACHIO PESTO // 22**
marinated chicken, pistachio pesto, arugula, parmesan

**LINGUINE WITH TWO SALMONS // 23**
and sage

**LINGUINE ALLA GENOVESE // 21**
with pesto and its creamy burrata

**BEEF ARANCINI NAPOLETANA // 19**
arugula and parmesan

**GENUINE LINGUINE CARBONARA // 22**
with guanciale and pecorino

**FUSILLOTTI WITH GORGONZOLA // 23**
arugula, walnuts, San Daniele ham

**FUSILLOTTI ALL'ARRABBIATA // 19**
ricotta dumpling, basil

**GNOCCHI WITH PECORINO AND BRESAOLA // 22**
pecorino, arugula, parmesan

**LINGUINE AL TARTUFO // 26**
and its truffled burrata

**Extra for San Daniele ham 5 €**
**Extra for burrata 6 €**

*Net prices in euros, taxes and service included. Checks not accepted.*
*The abuse of alcohol is dangerous for health. Drink moderately.*

# Piatti

**EXTRA TENDER MILANESE** 22
nice slice

**SALTIMBOCCA WITH SAGE** 23
Parma ham and mozzarella ballotine,
sage cream

**PORK CONFIT WITH THYME** 21
risotto with olives and parmesan

**PARSLEYED VEAL LIVER,** 24
gratinated macaronis with pecorino

**ITALIAN-STYLE CORDON BLEU** 23
corn cream, carrot and sweet potato mousseline

**BEAUTIFUL BEEF PRIME RIB** 70
**(APPROX. 1,2 KG)** good for two

**OR FLAMBÉED WITH CAMUS COGNAC** 75

**NICE RIBEYE STEAK** (350 g) , 31
bell peppers & olives béarnaise,
side dish to choose from

**MINUTE-MADE MINCED STEAK** 17/18.5
simple or with an egg on top

**GRILLED BEEF FILLET** 34
green peppercorn and amaretto sauce,
side dish to choose from

**RUMP STEAK** with Gorgonzola, 21
side dish to choose from

**TAGLIATA DI MANZO** 26
grilled sirloin steak, sliced, italian virgin sauce,
arugula and parmesan, side dish to choose from

**SIDE DISHES**
*fresh french fries / linguine / arugula / caponata / risotto with olives and parmesan / macaronis gratin / carrot and sweet potato mousseline*

**SAUCE TO CHOOSE FROM**
*Gorgonzola / green peppercorn and amaretto / pepper bells and olives béarnaise*

# Our *Signature* Burgers

**THE MONTI** 20
grilled beef, taleggio, pancetta,
onions confit, tomato, arugula

**THE GORGO** 22
grilled beef, gorgonzola, speck, tomato,
onions confit, arugula

**THE POLLO** 21
crusty chicken, grilled bell pepper, corn cream,
tomatoes, onions confit, arugula and parmesan

# Pesce

**POLPO PLANCHA-STYLE,** virgin sauce 27
olives risotto and parmesan

**HAKE STEW COOKPOT** 23
tarragon stew, carrots, leeks,
potatoes, zucchinis

**HALF-COOKED TUNA WITH TWO SESAMES,** 24
caponata

# Formaggi

**CHEESES SELECTION** 14
taleggio, Gorgonzola, Camembert di
bufala, pear compote, honey and rosemary

**TALEGGIO / GORGONZOLA** 8

**CAMEMBERT DI BUFALA** 8

# Dólci

**OLIVIA TIRAMISÙ** coffee 9

**ORANGES SUPREMES & TANGERINE SORBET** 10
cinnamon syrup

**PISTACHIO RICE PUDDING** 10
blueberry compote with basil

**PRALINE FLOATING ISLAND** 9

**DARK CHOCOLATE LAVA CAKE,** 11
stracciatella ice cream

**MADAGASCAR VANILLA-PANNA COTTA** 9
pear compote, honey and rosemary

**GOURMET COFFEE** 9.5

MAISON "ANTOLIN"
*Glaces Artisanales depuis 1916*

**2 SCOOPS / 3 SCOOPS** 6/8
*coffee, chocolate, vanilla, pistachio, almond, strawberry, tangerine, lemon-basil, stracciatella, mango, vine peach*
*Topping: chocolate or coffee sauce, roasted hazelnuts*

**LIÉGEOIS COFFEE / CHOCOLATE** 9

**AFFOGATO CUP** 9
vanilla and almond ice cream,
an espresso and whipped cream

**BELLE HÉLÈNE AL PIEMONTE** 10
vanilla and chocolate ice creams, pear compote,
honey & rosemary, chocolate sauce, whipped cream

**AMARENA** 10
almond & stracciatella ice creams, amarena cherries,
whipped cream

**LIMONCELLO** 10
lemon-basil sorbet and limoncello liqueur

# Wines

## ITALIAN

| | 12 cl | 25 cl | 50 cl | 75 cl |
|---|---|---|---|---|
| ***Reds*** | | | | |
| **PUGLIA IGT** Diverso BIO | 6 | 11 | 19 | 29 |
| **REGGIANO LAMBRUSCO DOC** | - | - | - | 29 |
| **MONTEPULCIANO D'ABRUZZO DOP** Valle d'Oro | 7,5 | 14 | 25 | 35 |
| **SICILIA DOC** Nero d'Avola - Brigantello | - | - | - | 34 |
| **SALENTO IGT** Primitivo - Terrame | - | - | - | 39 |
| **CHIANTI DOCG** Sangiovese, Governo all'Uso Toscano | 10 | 16 | 30 | 45 |
| **SALENTO IGT** Castello Monaci Coribante | - | - | - | 42 |
| **VALPOLICELLA DOC** Bolla La poiane ripasso | - | - | - | 78 |
| **BAROLO DOCG** Ca'Bianca Piémont | - | - | - | 95 |
| **BARBARESCO ANTICHE CANTINE** Marchesi I Barolo | - | - | - | 140 |
| ***Whites*** | | | | |
| **PINOT GRIGIO IGT TERRE SICILIANE** Vinistella - La Passione BIO | 7 | 13 | 24 | 32 |
| **ORVIETO DOC** Bigi - Vigneto Torricella | 8 | 14 | 26 | 38 |
| ***Rosés*** | | | | |
| **LAMBRUSCO ROSATO DOC** Eretico - Vin rosé pétillant | - | - | - | 26 |
| **IGT VERONESE** - Valpantena | 6,5 | 12 | 21 | 32 |
| **CHIARETTO DI BARDOLINO, INFINITO DOC** Corvina, Rondinella, Molinara | - | - | - | 38 |

## FRENCH

| | 12 cl | 25 cl | 50 cl | 75 cl |
|---|---|---|---|---|
| ***Reds*** | | | | |
| **CÔTES-DU-RHÔNE** | 6,5 | 12 | 21 | 32 |
| **BROUILLY AOC** Château des Tours | - | - | - | 39 |
| **CAHORS AOC** - Malbec Chevalier du Château Lagrezette | - | - | - | 48 |
| **LUSSAC SAINT-ÉMILION** Grand Ricombre | 8 | 14 | 27 | 38 |
| **SAINT-ESTÈPHE AOP** Château Haut Baradieu | - | - | - | 51 |
| **HAUT-MÉDOC AOP** L'Héritage Chasse-Spleen | - | - | - | 64 |
| **CHÂTEAUNEUF-DU-PAPE AOP** BIO Les Granières de la Nerthe | - | - | - | 70 |
| **POMMARD AOC** Prunier-Bonheur | - | - | - | 92 |
| **SAINT-JULIEN AOC** Connétable de Talbot, second vin du Château Talbot | - | - | - | 98 |
| **MARGAUX AOP** Château du Tertre 2018 | - | - | - | 155 |
| ***Whites*** | | | | |
| **PAYS D'OC IGP** Chardonnay | 6 | 11 | 19 | 29 |
| **PETIT CHABLIS AOC** Domaine Chevallier | 8 | 15 | 29 | 41 |
| **POUILLY-FUISSÉ AOP** Les Gavouilles Cave des Grands Crus Blancs | - | - | - | 78 |
| ***Rosés*** | | | | |
| **CÔTES-DE -PROVENCE AOC** | 7 | 13 | 24 | 32 |
| **CÔTES-DE-PROVENCE AOP** Cru Classé Château Sainte Marguerite - Symphonie | 12 | 19 | 36 | 54 |

# Bubbles

| | 12 cl | 75 cl |
|---|---|---|
| **CHAMPAGNE AOC LANSON** Black Label | 13 | 75 |
| **RUINART** Brut | - | 95 |
| **RUINART** Blanc de blancs | - | 200 |
| **PROSECCO DOC** | 8 | 32 |

# Waters

| | 50 cl | 1 l |
|---|---|---|
| **SAN BENEDETTO** still or sparkling | 6 | 7.5 |
| **SAN PELLEGRINO** | - | 8 |