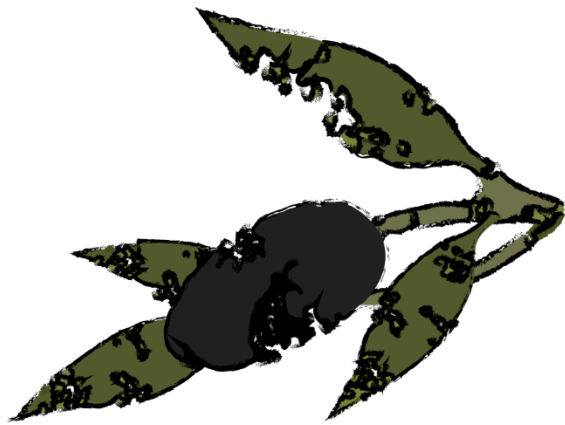


Ristorante Italiano & Wine bar



**L'OLIVA**



**ANTIPASTI**

*Starters*

★ <b>ANTIPASTO ITALIANO</b>	590
Assorted Italian Cold Cuts, Assorted typical Italian Cheeses	
 <b>ARROSTICINI ABRUZZESI DI PECORA</b>	320
Grilled Italian Sheep Meat Skewers with Garlic Bread (5 pieces)	
<b>CAPESANTE SCOTTATE con Suffle di Asparagi Bianchi con Caviale di Salmone</b>	720
Grilled Giant Sea Scallops with white Asparagus cream and Salmon Roe	
★ <b>BURRATA PUGLIESE DI ANDRIA CON POMODORI MARINATI</b>	450
Italian Burrata Cheese with Marinated Locally grown Tomatoes and Pasta Chips	
<b>CARPACCIO DI MANZO</b>	480
Sliced Beef Carpaccio, Wild Rocket, "Grana" Cheese and Modena's Balsamic	
★ <b>TENTACOLI DI POLPO E MOUSSE ALLO ZAFFERANO</b>	680
Grilled Octopus Tentacles, Saffron Cream, Potato, Tomatoes and Mushrooms	
<b>PARMIGIANA DI MELANZANE</b>	350
Baked Locally grown Eggplant, Mozzarella cheese, Tomato Sauce and Parmesan	
 <b>IMPEPATA DI COZZE ALL'ARRABBIATA</b>	450
Sauteed Mussels, Spicy Tomato Sauce and Basil	


**INSALATE**

*Salads*

<b>INSALATA MISTA</b>	300
Mixed Fresh Local Seasonal Salad and Vegetables and Italian Dressing	
<b>LATTUGA ROMANA FRESCA CON CARCIOFI E RICOTTA DI CAPRA</b>	300
Locally grown Lettuce, Artichokes, Boiled Egg, Goat Milk Ricotta and Caesar Dressing	
<b>INSALATA DI FRUTTA, RUCOLA E BURRATA</b>	450
Fresh Wild Locally Grown Rocket, Fruits, Nuts, Burrata and Premium Modena's Balsamic	

## ZUPPE & CONSOMME'

Soups

	<b>GUAZZETTO DI PESCE ABRUZZESE</b> Sautéed Seafood from Mediterranean Sea with White Wine Sauce	590
	<b>VELLUTATA DI PORCINI E TARTUFO</b> Porcini Mushrooms Creamy Soup with a scent of Black Truffle	390
	<b>FUMETTO DI ARAGOSTA E CROSTACEI</b> Lobster Bisque, Cream Foam and Grilled Shrimp	320
	<b>MINISTRONE</b> Mixed Locally grown Vegetables Soup and Parmesan Cheese	280
	<b>★TORTELLINI IN BRODO</b> Handmade Pasta Stuffed with Pork Meat in a clear Broth	390

## LE NOSTRE PASTE & RISOTTI

*We serve our Pasta cooked "Al Dente" Italian style; Ask for different cooking degree*

	<b>CHITARRINA ALLA TERMANA CON PALLOTTINE</b> Homemade Spaghetti with Tomato sauce and Abruzzo Style and Meatballs	420
	<b>CHITARRA AL RAGÙ ABRUZZESE (RAGU ALLE TRE CARNI)</b> Homemade Spaghetti with tomato Ragù of Veal-Lamb-Pork	420
	<b>TAGLIATELLE SALSICCIA E FUNGHI</b> Tagliatelle Pasta with Italian Sausage and Mushrooms	400
	<b>TIMBALLO ABRUZZESE</b> Homemade Lasagna Abruzzo style, Beef and Pork, Tomato and Scamorza cheese	420
	<b>RISOTTO AL PORCINI E TALEGGIO</b> Italian Risotto, Porcini Mushrooms, Truffle Cream and Taleggio Cheese	450
	<b>★RISOTTO ALLO ZAFFERANO CON SALSICCIA</b> Italian Risotto with Saffron, Italian Sausage and Parmesan cheese	400
	<b>CAPELLINI AL GRANCHIO</b> Angel Hair Pasta, Local Crab Meat, Cherry Tomato and Chili	460
	<b>TAGLIATELLE ALLA NORCINA</b> Tagliatelle Pasta, Porcini Mushrooms, Italian Sausage and Truffle Cream	450
	<b>★PASTA L'OLIVA</b> Linguine, assorted premium olives, Anchovies, peppered Salmon and olive oil sauce	450
	<b>RAVIOLI AGLI SPINACI CON CREMA AL TALEGGIO, SPECK E NOCI</b> Homemade Ravioli stuffed with Ricotta and Spinach, Taleggio cream, Walnuts and Speck	450
	<b>LINGUINE CON GAMBERONI ROSSI</b> Linguine Pasta with Carabineros Red Prawns	650

## **SECONDI PIATTI**

*Main course*

★ <b>SCOTTONA</b> (TOMAHAWK Style) about 1,4kg cooking time around 30 minutes Australian Tender Beef rack Tomahawk Premium Ribs, grilled vegetables	4,400
<b>MEDAGLIONE DI MANZO ALLA ROSSINI</b> Beef Tenderloin Fillet, White Asparagus, Foie Gras and Truffle Mash	950
<b>CONTROFILETTO DI MANZO ALLA GRIGLIA</b> Grilled Australian Grain-fed Beef Rib Eye", Red Wine Sauce and roasted potatoes	880
<b>COSCIOTTO DI AGNELLO AL FORNO CON PUREA DI PATATE AL ROSMARINO</b> Braised Lamb Shank, slow oven cooked served with Rosemary and Mash Potatoes	500
<b>COSTINE DI AGNELLO ALLA SCOTTADITO</b> Roasted Lamb Rack, Baked Potatoes and Red Wine sauce	720
<b>BRACIOLA DI MAIALE</b> Grilled local Pork Chop, sautéed spinach, Green Apple Pate' and Gravy Sauce	450
<b>POLLETTO AROMATIZZATO AL FORNO</b> Marinated Baked Baby Chicken on Capsicum bed,	450
 <b>BRANZINO AL SALE</b> Full Baked local Sea Bass, Rock Sea Salt, Lemon and Spicy Fish Sauce	500
<b>FILETTO DI SALMONE ALLA GRIGLIA</b> Grilled Salmon Fillet, Beetroot and Aioli Sauce	570
<b>FILETTO DI ROMBO SU PUREA DI CECI</b> Pan Seared TURBOT Fillet on Chickpeas cream, with white wine sauce and Capper leaves	790



## **LE NOSTRE PIZZE**

*Our pizzas*

**CREMA DI NOCI E SPECK** 450  
Fresh Fior di latte Cheese, Walnuts Cream, Mushrooms and Alto Adige Speck

★**MORTADELLA E PISTACCHIO** 440  
Fresh Fiordilatte Cheese, Zucchini Cream, Mortadella, Mascarpone and Pistachio

**L'OLIVA** 450  
Homemade Olive Paste, Green Cerinola Olives, Black Leccino Olives, Capers and Piennolo DOP Cherry Tomatoes

**PROSCIUTTO E BURRATA** 550  
Fiordilatte Sorrentino, Parma Ham, Confit Tomatoes, Rocket and Premium Burrata From Puglia

**GAMBERI E COZZE** 420  
Fresh Fiordilatte Cheese, Tomatoes Sauce, Mussels and Shrimps

**SALMONE E RUCOLA** 390  
Fresh Fior di latte Cheese, Smoked Salmon, Onion, Cappers, Rocket, Mascarpone and Cherry Tomatoes

**BARONE** 390  
Fresh Fior di latte Cheese, Crispy Guanciale, Ricotta Cheese, Sun Dried Tomatoes and Pecorino Cheese Flakes

## **LE CLASSICHE**

*Classics*

**MARGHERITA** 340  
Tomato Sauce, Fiordilatte Sorrentino and fresh organic Basil

**CAPRICCIOSA** 370  
Tomato Sauce, Fiordilatte Sorrentino, Ham, Mushrooms, 'Nduja, Anchovies and Artichokes

**BUFALINA** 380  
Tomato Sauce, Fresh Agerola Fiordilatte and Buffalo DOP Mozzarella from Campania

**DIAVOLA** 360  
Tomato Sauce, Fiordilatte Sorrentino, Spicy Salami and Black Olives

## **SPECIALITA' DAL FORNO**

*Oven Specialties*

**SALTIMBOCCA CAPRESE** 350  
Fresh Bufala Cheese and Sliced Tomatoes

**SALTIMBOCCA PORCHETTA** 430  
Homemade Porchetta, Pecorino, Tomatoes, Rucola

**SALTIMBOCCA BUFALA E CRUDO** 430  
Fresh Bufala Cheese, Parma Ham, Rocket and Tomatoes

★**CALZONE RIPIENO** 370  
Stuffed Pizza with Sausage, Ham, Mushrooms and Cheese



## MENU' VEGETARIANO

**V VEGAN**

### **ANTIPASTI**

*Starters*

- V MINISTRONE** 280  
Mix Vegetable soup
- V INSALATA MISTA DI CETRIOLI** 300  
Fresh Mesclun Salad with cucumbers and Mustard dressing
- BURRATA CAPRESE** 450  
Burrata Cheese served on Fresh Tomato with Basil Leaves
- V FUNGHI TRIFOLATI** 250  
Sautéed Champignon Mushrooms with Garlic and chili
- V PATATE FRITTE AROMATIZZATE** 230  
Deep Fried Potatoes, seasoned with Herbs and Crispy Garlic
- V BRUSCHETTA (5 pcs)** 200  
Homemade Bread Slices with Seasoned Local Tomatoes

### **PASTA**

- V L'OLIVA** 320  
Linguine with mixed olives
- RIGATONI AL RAGU' DI FUNGHI** 320  
Rigatoni with Ragu' made of Mushroom
- V SPAGHETTI AL PESTO** 300  
Spaghetti with Pesto Sauce topped with Sun-dried Tomatoes
- FETTUCINE CON POMODORINI FRESCHI** 350  
Fettuccine with Fresh Tomatoes, Olive Oil and Basil
- V PENNE ALL'ARABBIATA** 350  
Penne with Garlic, Chilli and Tomato Sauce
- RIGATONI CON SALSA ROSA** 350  
Rigatoni with Tomato Pink Sauce
- LINGUINE AI FUNGHI** 320  
Linguine with Onions, White Wine Cream Sauce and Mushrooms



## **LE NOSTRE PIZZE**

*Our pizzas*

<b>V PIZZA L'OLIVA</b>	450
Homemade Olive Paste, Green Cerignola Olives, Black Leccino Olives, Capers and Piennolo DOP Cherry Tomatoes	
<b>V PIZZA MARINARA</b>	320
House Special Red Tomato Sauce	
Add-on options: Olives, Garlic, Mushrooms, Artichokes	+40
<b>V PIZZA VEGANA</b>	350
Mixed Vegetables, drizzled with Vegan Pesto	
<b>PIZZA AL TARTUFO NERO</b>	850
Mozzarella Fior di Latte base and Black Truffle	
<b>PIZZA VERDE</b>	350
Special Zucchini Cream Sauce and Mixed Vegetables	

**DOLCI**  
 Desserts

<b>TIRAMISU</b> Mascarpone cream, Lady Fingers and Espresso	240
<b>PROFITTEROLE</b> Cream Puff filled with Ice Cream and warm Chocolate sauce	250
<b>BAKED ALASKA</b> Ice cream encased in a sponge bread, Passion Fruit and Cointreau Liquor	260
<b>PANNACOTTA</b> Panna cotta with Vanilla and Local seasonal Fruits	240
 <b>CANNOLI ABRUZZESI</b> Cannoli stuffed with Ricotta and Mascarpone Cream	220
<b>GELATO</b> (PER SCOOP) Vanilla – Swiss Chocolate – Rum Raisin – Strawberry – Hazelnut – Nutella – Coffee – Maccademia – Homemade Lemon – Lemon Sorbet	90

