

Olivia



ANTIPASTI

Antipasti means 'before the meal' and brings a variety of small dishes to the table, letting you enjoy a little bit of everything. Perfectly paired with a glass of wine or your favorite aperitivo!

APERITIVO	
	Olivia gin tonic 14,7 gin, tonic tomarchio, rosemary, lemon, orange x
	Bella Olivia 13,2 vodka, cranberry juice, passion fruit, lemon x
	Limoncello spritz 14,7 limoncello, prosecco, soda, lemon x
	Aperol spritz 12,7 prosecco, aperol, soda, orange x
	Hugo spritz 15,2 prosecco, elderflower liqueur, lemon juice, mint x
	Bellini 11,7 prosecco, peach puré x
	Virgin Bitter spritz <i>non alcoholic</i> 8,5 non alcoholic sparkling wine, bitter spritz syrup
	Virgin Hugo spritz <i>non alcoholic</i> 8,5 elderflower syrup, lime juice, soda, mint

ANTIPASTI

Antipasto all'Italiana 22 tomatoes, mozzarella di bufala, parma ham, spicy salami, Parmigiano Reggiano, artichoke, bell peppers, green olives, pesto genovese, focaccia h, m, pk, x, e
Focaccia <i>vegetariano</i> 7 freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *
Focaccia sarda <i>vegetariano</i> 8 stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *
Olive bella di Cerignola <i>vegano</i> 4,5 large green olives
Patate al tartufo <i>vegetariano</i> 6,5 oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *
Calamari fritti 11 deep fried calamari with aioli and lemon e, h, m, bl, se, x
Caprese di Olivia <i>vegetariano</i> 13 fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x
Bruschetta ai pomodorini <i>vegetariano</i> 14,5 crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x
Carpaccio di manzo 15 thinly sliced raw tenderloin, Parmigiano Reggiano, lemon, arugula, pine nuts (tenderloin from Germany) m, pk
Burrata frita <i>vegetariano</i> 15 crispy on the outside and creamy on the inside; fried burrata and tomato marmalade with a little kick. Topped with a generous layer of Parmigiano Reggiano h, m, e, bl, x

GENUINE AND AUTHENTIC

We prepare all our sauces and sides from scratch, using only the freshest ingredients in our kitchen.

Our Italian ingredients are imported directly from carefully selected producers in Italy, ensuring true authenticity and genuine flavors.

INSALATE

Insalata pollo e pancetta 18,5 mixed salad with sun-dried tomatoes, soybeans, and pickled red onion, tossed in a honey and mustard vinaigrette. Topped with marinated chicken breast, crispy pancetta, and Grana Padano. Served with focaccia (chicken from Finland) so, m, h, x, e, se
Insalata di chevre e parma 17,5 mixed salad with pickled zucchini, roasted walnuts, and tomato marmalade, tossed in a honey and mustard vinaigrette. Topped with caramelized chèvre and Prosciutto di Parma. Served with focaccia h, m, se, x
Insalata al salmone <i>lactose free</i> 23 hot smoked salmon, mixed salad, green beans, potatoes, radish, pickled red onion, crème fraîche dressing with horseradish, focaccia (salmon from Norway) f, h, m, x, se

SECONDI

Pollo alla Fiorentina <i>lactose free</i> 27 chicken thigh fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x
Risotto Milanese con scampi 28 creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e
Maiale all'arancia 26 slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven baked potatoes m, s, x

BAMBINI

For children up to 12 years old

Pizza margherita h, m, e 9,5
Pizza al prosciutto cotto h, m 9,5
Pasta carbonara h, m, e 9,5
Pollo ubriaco h, m 9,5



"I don't just eat pizza, I live pizza!"

MEET OUR PASSIONATE PIZZAIOLO, STANKO!

Stanko has been part of the Olivia family for over a decade and has put his unique mark on our pizzas with both passion and precision. This fall he has further developed these, traveling to Italy and around Europe for inspiration. The result is several new and exciting pizzas on the menu, and our beloved classics have been given a new lift.

For him, pizza is more than just food; it's about making people happy.

That's amore ❤️

PIZZA MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists – always made with the finest ingredients from Italy

OUR NEW FAVORITES

These are our brand new pizzas on the menu – perfect for those who want to try something out of the ordinary.

Manzo matto 22 sirloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion (sirloin from Finland) h, m, e, x, bl
Maiale rustico 19 orange and balsamic glazed pork neck, horseradish dressing, bacon, roasted potatoes, mozzarella fior di latte, leek, and crispy kale chips h, m, se, x
Tropico del mare 22 marinated scampi, thinly sliced marinated pineapple, saffron emulsion, chili paste, mozzarella fior di latte, zucchini, and lemon h, m, e, x, sk

Arlecchino 19 marinated chicken, chili paste, ricotta cream, padron peppers, mozzarella fior di latte, Pecorino Romano, rocket, and lemon (chicken from Finland) h, m Can be served without chicken <i>vegetariano</i> h, m
Parma ai pomodori secchi 21,5 chèvre cream with honey, Prosciutto di Parma, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk
'Nduja e salsiccia 21 'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m
Giardiniera <i>vegano</i> 19 San Marzano tomato sauce, eggplant, cherry tomatoes, squash, peppers, radish, mixed salad h Can be served with stracciatella m

DOLCI

Pistamisù 11 a twist on tiramisù; Savoiardi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x, h
Panna cotta 10,5 classic cream and vanilla dessert with marinated blackberries and raspberry coulis m
Tiramisù 11 ladyfingers soaked in espresso and rum with mascarpone cream and cocoa h, m, e
Soufflè al cioccolato 13 chocolate fondant with raspberry coulis and vanilla ice cream h, m, e
Affogato al caffè 8 one scoop of vanilla ice cream, hot espresso and dark chocolate m, e
Gelato e sorbetto 5,5 one scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e

...WITH THE BEST FLAVORS FROM ITALY!

PRIMI PIATTI

Linguine al pesto genovese <i>vegetariano</i> 17 linguine, pesto alla Genovese, stracciatella, Grana Padano, pine nuts h, pk, m, e
Linguine all'arrabbiata e stracciatella 18 linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella <i>vegetariano</i> h, m, e Can be served without stracciatella <i>vegano</i> h, e
Linguine al profumo di mare <i>lactose free</i> 25 linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, x, s, f, e
Pollo ubriaco <i>lactose free</i> 21,5 mezzi rigatoni in a rich and creamy tomato sauce with chicken, chili and bacon (chicken from Finland) h, m, e
Pasta carbonara <i>low lactose</i> 18,5 linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper h, m, e
Pasta di manzo <i>low lactose</i> 23 fresh tagliatelle served in a rich and creamy sauce with beef sirloin and mixed mushrooms (sirloin from Finland) h, m, s, e All pasta can be made with gluten free ingredients. Please ask for more information from your server.

Gluten free pasta +1,5

EXTRA

Insalata piccola 4 small side salad with cherry tomatoes and pickled red onion, and honey and mustard vinaigrette se, x	
Aioli e, se, x 2	
Chili paste 2	
Pesto alla Genovese pk, m, e 2	
Vegan 'nduja so, x 2	
Extra topping	
onion 2	spicy salami e 3
mushroom 2	ham 3
olive 2	parma ham 3
rocket 2	chicken 3
artichokes 2	'nduja 3

PIZZA TRADIZIONALE

These are the classic Italian pizzas, made with respect for tradition, high-quality ingredients, and pure, authentic flavors

Margherita <i>vegetariano</i> 14,5 San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *
Diavola 18 tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x
Prosciutto di Parma 19 tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk
Salame al tartufo 20 tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x
Stracciatella di burrata <i>vegetariano</i> 19 tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x
Prosciutto cotto 17 tomato sauce, mozzarella fior di latte, and ham h, m
Capricciosa 19 tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m
Quattro formaggi <i>vegetariano</i> 17 mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano. Spicy tomato marmelade on the side h, m, e, x *
All pizza can be made with lactose-free mozzarella and gluten free ingredients. Please ask for more information from your server.
Gluten free pizza +1,5

COCKTAILS AL CAFFÈ



Espresso martini
vodka, coffee liqueur, espresso h
12,5



Caffè baileys
coffee, baileys m
11,5



Caffè corretto
espresso, sambuca
13



Irish coffee
coffee, whiskey, cream m
12

ALLERGENI

b barley	f fish	m milk	pk pine nuts	so soy beans
bl molasses	ha hazel nuts	ma almonds	se celery	v walnuts
c sesame	h wheat	pi pistachio nuts	s mustard	x sulphur dioxide and sulphites
e egg	l lupin		sk crustaceans	