

ANTIPASTI

Focaccia <i>Vegetariano</i>	6,5
focaccia, pesto rosso, pesto genovese, aioli h, e, m, pk, se, x	
Focaccia sarda <i>Vegetariano</i>	8
oven baked pizza dough slices with pecorino, grana padano, rosemary, sea salt, aioli h, e, m, se, x	
Olive bella di Cerignola <i>Vegano</i>	4
large green olives	
Mandorle con sale <i>Vegano</i>	3,5
salted almonds ma	
Calamari fritti	10
deep fried calamari, grana padano, aioli e, h, m, bl, se, x	
Carciofi fritti	9
deep fried artichoke, grana padano, aioli m,e, se, x, bl, h	
Bruschetta ai pomodori <i>Vegetariano</i>	14,5
grilled bread, tomatoes, basil, stracciatella h, m, x	
Caprese di Olivia <i>Vegetariano</i>	12
cherry tomatoes, confit tomatoes, mozzarella di bufala, basil oil, focaccia m, h, x	
Carpaccio di manzo	14
thinly sliced raw fillet of beef, Parmigiano Reggiano, lemon, arugula, pine nuts m, pk, e (beef from Germany)	
Antipasto Lombardo	11
salame brianza, bresaola, taleggio, focaccia m, h	
Mozzarella di burrata <i>Vegetariano</i>	16
cherry tomatoes, confit tomatoes, balsamico, burrata di mozzarella, basil oil, focaccia h, m, x	
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	

PRIMI PIATTI

Linguine al pesto genovese <i>Vegetariano</i>	16
linguine, pesto genovese, ricotta, grana padano, pine nuts h, pk, m, e	
Linguine alla puttanesca <i>Vegano</i>	15
linguine, tomato, chili, garlic, capers, olives h, m Can be served with ricotta	
Risotto Milanese con scampi	3
saffron risotto with marinated prawns m, e, sk, x	
Risotto agli asparagi <i>Vegetariano</i>	23
Carnaroli rice, asparagus, parmesan m, e, x	
Linguine al profumo di mare <i>lactose-free</i>	16
linguine, prawns, zucchini, chili, lemon, lactose-free cream h, m, sk, x, s, f	
Penne al pollo ubriaco <i>lactose-free</i>	25
penne, chicken, bacon, tomato, basil, chili, lactose-free cream h	
Pasta carbonara <i>low lactose</i>	21
linguine, guanciale, egg yolk, lactose-free cream, grana padano, freshly ground black pepper h, m, e	
Pasta di manzo <i>low lactose</i>	18
tagliatelle, entrecôte, mushrooms, lactose free cream, gorgonzola h, m, s (entrecôtea from Finland)	
All pasta can be made with gluten-free ingredients. Please ask for more information from your server.	23
Gluten-free pasta	+1,5

Olivia

CIAO MILANO!

Here at Olivia Central Station you can
taste some of our favorites from Milan.

Buon appetito!



SELEZIONE REGIONALE

Antipasto Lombardo	11
salame brianza, bresaola, taleggio, focaccia m, h	
Risotto Milanese con scampi	23
saffron risotto with marinated prawns m, e, sk, x	
Gelato alla stracciatella	7,5
vanilla ice cream with chocolate shavings, originally from Bergamo m	

INSALATE

Insalata pollo e pancetta	17,5
chicken breast, crispy pancetta, Parmigiano Reggiano, sun dried tomatoes, soy beans, pickled red onion, focaccia so, m, h, x, e	
Insalata Amalfitana	17,5
parma ham, mozzarella di bufala, melon, pickled red onion, pine nuts and focaccia h, m, pk, x	
Insalata al salmone <i>lactose-free</i>	22
hot smoked salmon, asparagus, potates, radish, pickled red onion, crème fraîche dressing with horseradish, focaccia f, h, m, x, se (salmon from Norway)	

SECONDI

Salmone con risotto agli asparagi	29
oven baked salmon filet with asparagus risotto f, m, e, x	
Pollo alla Fiorentina	26
fried chicken fillet, cherry tomatoes, lactose-free cream, rosemary roasted potatoes m, x	

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

PIZZA ROSSA



Margherita <i>Vegetariano</i>	14
San Marzano tomato sauce, mozzarella, grana padano h, e, m	
Alla diavola <i>piccante!</i>	18
tomato sauce, mozzarella, spicy salami, pecorino, oregano h, m, se, x	
Prosciutto di Parma	18
tomato sauce, mozzarella, parma ham, pine nuts, arugula, grana padano e, h, m, pk	
Al prosciutto cotto	17
tomato sauce, mozzarella, cooked ham h, m	
Capricciosa	19
tomato sauce, mozzarella, mushrooms, oregano, cooked ham, artichoke, olives h, m	
Giardiniera <i>Vegano</i>	18
San Marzano tomato sauce, eggplant, zucchini, bell pepper, cherry tomatoes, radish, mixed salad h Can be served with stracciatella m	
Alla stracciatella <i>Vegetariano</i>	3
tomato sauce, stracciatella, mozzarella, cherry tomatoes, arugula h, m Can be served with n'duja	
PIZZA BIANCA	19
4 formaggi <i>Vegetariano</i>	3
mozzarella, pecorino, grana padano, gorgonzola h, m	
Parma ai pomodori secchi	16
mozzarella, parma ham, chèvre, sundried cherry tomatoes, arugula, honey, pine nuts h, m, pk	
Arlecchino <i>piccante!</i>	21
mozzarella, pecorino, chicken, chili paste, arugula, lemon h, m	
Pollo bianco	17,5
mozzarella, grana padano, chicken, black olives, arugula, pesto rosso h, m, pk	

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

EXTRA

aioli, pesto, chili paste	2
spicy salami, ham, parma ham, chicken	3
onion, mushroom, rocket	1
Insalata piccola	4
cherry tomatoes, fennel and rocket 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
Penne al pollo ubriaco h, m	9,5





MENÙ DELLA TERRAZZA

VINI SPUMANTI

Prosecco Ruggeri, Veneto 12 cl 9,5 bt. 57

VINI BIANCHI

Riesling Montiggl San Michele Appiano, Alto Adige 12 cl 12 16 cl 16 bt. 72

Chardonnay Livon, Friuli 10 13,4 60

Pinot Grigio Zenato, Veneto 8 10,7 48

Verdicchio dei Castelli di Jesi Classico La Staffa, Marche 10,5 14 63

VINI ROSSI

Pinot Nero Meczan J. Hofstätter, Alto Adige 12,5 16,7 75

Valpolicella Classico Superiore Zenato, Veneto 9,5 12,7 57

Neprica Primitivo Tormaresca, Puglia 8 10,7 48

VINI ROSATO

Rosé Planeta, Sicilia 10,5 13,8 62

STUZZICHINI

Olive bella di Cerignola *Vegano* large green olives 4

Mandorle con sale *Vegano* salted almonds ma 3,5



BIRRA & SIDRO

Birra Moretti b 0,4 9,5 0,6

Peroni b 10,5

Lapin Kulta Pure b 8,5 12,7

Peroni Gluten free 33 cl *gluten-free* 9,9

L'ippa IPA, Birra Baladin, 33 cl b 10,9

Wayan Saison, Birra Baladin, 33 cl b, w 10,9

Original Long Drink Grapefruit 33 cl 8,9

Happy Joe Extra Dry Pear 33 cl 8,9

Sidro Baladin Cider, Birra Baladin, 33 cl 10,9

Peroni 0,0% alcohol free beer 33 cl b *alcohol-free* 6

NON ALCOLICI

Pepsi, Pepsi Max, 7Up Free, Jaffa Orange 4,2

Ginger beer italian ginger beer 27,5 cl 4,8

Mandarino Verde italian mandarin soda 27,5 cl 4,8

Vichy Original Hartwall mineral water 33 cl 3,8

Non alcoholic sparkling wine 0,0%, 75 cl *alcohol-free* 35

Caffè 3

DOLCI

Panna cotta *lactose-free* classic cream and vanilla dessert with marinated blackberry and raspberry coulis m 10,5

Tiramisù ladyfingers soaked in espresso and rum with mascarpone cream sprinkled with cocoa h, m, e 11

Soufflè al cioccolato italian chocolate fondant with raspberry coulis and vanilla ice cream h, m, e 12,9

Affogato al caffè vanilla ice cream, warm espresso and dark chocolate m, e 8

Gelato alla stracciatella vanilla ice cream with chocolate shavings, originally from Bergamo m 7,5

Gelato e sorbetto a scoop of vanilla ice cream, raspberry sorbet or chocolate ice cream m, e 5

APERITIVI



APEROL SPRITZ

prosecco, aperol, soda, orange

12



LIMONCELLO SPRITZ

villa massa limoncello, prosecco, soda, lemon

13,5



HUGO SPRITZ

prosecco, elderflower liqueur, lime juice, mint

14,5



BELLINI

prosecco, peach puree

11



NEGRONI

tanqueray gin, cinzano, campari

12

MOCKTAILS



VIRGIN BELLINI

non alcoholic sparkling wine, peach puree

8



VIRGIN HUGO SPRITZ

elderflower syrup, lime juice, mint

8

