

Olivia



APERITIVO

Aperitivo is an Italian tradition where people gather to enjoy antipasti and a drink before dinner – the perfect way to begin a great evening.

SPUMANTI E SPRITZ

A small selection of sparkling wine, spritz and non alcoholic drinks – perfect for our antipasti

Prosecco Brut light and refreshing sparkling wine from Veneto	glass 10,5
Ferrari Brut elegant and balanced sparkling wine from Franciacorta, made using the champagne method	12,5
Bellini prosecco, peach puré x	11,9
Non alcoholic sparkling wine non alcoholic sparkling wine	7
Aperol spritz prosecco, aperol, soda, orange x	12,9
Limoncello spritz limoncello, prosecco, soda, lemon x	14,9
Hugo spritz prosecco, elderflower liqueur, lemon juice, mint x	15,5
Sarti Rosa spritz sarti rosa, prosecco, gazzosa, pink grapefruit, soda, lemon x	13,9
Sbagliato alla Olivia cinzano rosso, campari, prosecco, hibiscus, orange x	12,9
Virgin Bellini <i>non alcoholic</i> alcohol free sparkling wine and peach purée	8,5
Virgin Bitter spritz <i>non alcoholic</i> non alcoholic sparkling wine, bitter spritz syrup	8,5
Virgin Hugo spritz <i>non alcoholic</i> elderflower syrup, lemon juice, soda, mint	8,5



You can find our full selection of wine and cocktails in the drink menu.

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 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	18,5
Insalata Amalfitana mixed salad with melon, pickled red onion, and pine nuts, tossed in a honey and mustard vinaigrette. Topped with Prosciutto di Parma and mozzarella di bufala. Served with focaccia h, m, pk, se, x	17,5
Insalata al salmone <i>lactose free</i> hot smoked salmon, mixed salad, green beans, potatoes, radish, pickled red onion, and crème fraîche dressing with horseradish. Served with focaccia (salmon from Norway) f, h, m, x, se	23
Insalata piccola small side salad with cherry tomatoes and pickled red onion, and honey and mustard vinaigrette se, x	4

SECONDI

Pollo alla Fiorentina <i>lactose free</i> chicken fillet with a rich cream sauce, cherry tomatoes, onions and spinach. Served with oven-baked potatoes (chicken from Finland) m, x	27
Risotto Milanese con scampi creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e	28
Filetto al vino rosso grilled beef tenderloin with a rich red wine sauce, oven-baked potatoes, asparagus, and seasonal vegetables (tenderloin from Uruguay or Brazil) m, x	34

... WITH THE BEST FLAVORS FROM ITALY!



ROMAN PIZZA

We make authentic Roman pizza! Our dough rests for at least 24 hours and has less moisture than other types of pizza, giving it that signature crispy texture. Baked in our ovens at 350°C, the short cooking time ensures a perfectly crisp outside while keeping the inside light and fluffy.

PIZZA MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists.

Arlecchino marinated chicken, chili paste, mozzarella fior di latte, Pecorino Romano, rocket, and lemon (chicken from Finland) h, m	19
Parma ai pomodori secchi chèvre cream, honey, Prosciutto di Parma, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk	21,5
Manzo matto beef tenderloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion (tenderloin from Uruguay or Brazil) h, m, e, x, bl	22
Tropico del mare marinated scampi, thinly sliced marinated pineapple, saffron emulsion, chili paste, mozzarella fior di latte, zucchini, and lemon h, m, e, x, sk	22
'Nduja e salsiccia 'nduja, salsiccia, stracciatella, tomato sauce, mozzarella fior di latte, basil oil, and rocket h, m	21

EXTRA

Aioli e, se, x	2
Chili paste	2
Pesto alla Genovese pk, m, e	2
Vegan 'nduja so, x	2
Extra topping for pizza	
onion	2
mushroom	2
olive	2
rocket	2
artichokes	2
spicy salami e	3
ham	3
parma ham	3
chicken	3
'nduja	3

PIZZA TRADIZIONALE

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

Margherita <i>vegetariano</i> San Marzano tomato sauce, mozzarella fior di latte, Grana Padano, and basil h, e, m *	14,5
Diavola tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano, and oregano h, m, se, x	18
Prosciutto di Parma tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket, and Grana Padano e, h, m, pk	19
Salame al tartufo tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms, and caramelized onion h, m, x	20
Stracciatella di burrata <i>vegetariano</i> tomato sauce, mozzarella fior di latte, stracciatella, semi-dried yellow and red tomatoes, basil oil, balsamico, and rocket h, m, x	19
Prosciutto cotto tomato sauce, mozzarella fior di latte, and ham h, m	17
Capricciosa tomato sauce, mozzarella fior di latte, mushrooms, oregano, ham, marinated artichokes, and olives h, m	19
Quattro formaggi <i>vegetariano</i> mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano h, m, e, x *	17
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
Vegan cheese <i>vegano</i>	+2



DOLCI

Torta al limone crispy shortcrust base, tangy lemon cream, topped with light Italian meringue h, e, m	10
Panna cotta <i>lactose free</i> classic cream and vanilla dessert with marinated strawberries and strawberry coulis with elderflowers (contains gelatine) m	10,5
Tiramisù ladyfingers soaked in espresso and rum with mascarpone cream, pieces of dark chocolate, and cocoa (contains alcohol) h, m, e	11
Soufflè al cioccolato chocolate fondant with caramelized popcorn, passion fruit coulis, and vanilla ice cream h, m, e	13
Affogato al caffè one scoop of vanilla ice cream, hot espresso and dark chocolate m, e	8
Gelato e sorbetto one scoop of ice cream - ask your server about today's selection m, e	5,5

Mozzarella fior di latte <i>fresh cheese made from pasteurized cow's milk with a mild and creamy taste, known for its elastic texture</i>	Parmigiano Reggiano <i>the most famous Parmesan cheese is aged for a minimum of 12 months and has a rich and characteristic taste</i>
Mozzarella di bufala <i>the original mozzarella, made with buffalo milk, creamier and fuller than the cow's milk version</i>	Prosciutto di Parma <i>air-dried ham, aged for a minimum of 12 months, known for its delicate texture and aromatic flavor.</i>
Stracciatella <i>velvety cheese made from shredded mozzarella mixed with cream, which gives a creamy texture and delicate taste</i>	Pancetta <i>salted and seasoned thin pork ribs, rolled and thinly sliced</i>
Mozzarella di burrata <i>a fresh cheese with a filling of creamy stracciatella – like a cheese fondant with a firm outer and soft core</i>	Guanciale <i>cured pork cheek with a rich and savory flavor</i>
Pecorino Romano <i>hard cheese made from sheep's milk, known for its intense and salty taste</i>	'Nduja <i>soft and spreadable spicy sausage made from pork and chilli. Vegan 'nduja is made with sun-dried tomatoes, garlic and chili</i>
Grana Padano <i>a parmesan made from cow's milk, known for its mild and nutty flavor, aged for a minimum of 9 months</i>	Kampot-pepper <i>aromatic pepper with a citrus and floral scent and a mild sweetness</i>

COCKTAILS AL CAFFÈ



Espresso martini
vodka, coffee liqueur, espresso h

12,9



Caffè baileys
coffee, baileys m

11,9



Caffè corretto
espresso, sambuca

13,5



Irish coffee
coffee, whiskey, cream m

12,9

