

OLIVIA

T R A T T O R I A

The name Trattoria originated from the word “trattore” which means to prepare, and normally, are family run business on which the plates are traditionally prepared by the mothers, “mamma”. It entails an important process and elaboration with care and proper selection of ingredients.

Olivia seduces with a menu that is originated in Italy, and which, at the same time, spends on gastronomic traditions. A fusion of smells and flavors that has the choice of the best raw materials.

SALADS

Insalata di fichi secchi e formaggio di capra 8,9

Dry fig, grapes, spinach and rocket, pickled red onion, creamy goat cheese, toasted pine nuts, and balsamic reduction

Cesare 8,7

Romaine lettuce, Parmesan cheese, rosemary chicken, garlic crouton, creamy Olivia dressing

Insalata di gamberi e avocado 11,5

Prawns and avocado with squid ink tagliatelle, lettuce, cherry tomatoes and pesto mayonnaise

Caprese estilo Olivia 9,9

Burrata cheese, basil pesto, oven roasted tomatoes, toasted pine nuts and rocket lettuce

Burrata i Mortadella 9,9

Burrata cheese, mortadella ham with pistachio, marinated tomatoes and rocket lettuce

ANTIPASTI COLD APPETIZER

Carpaccio di gamberi 9,8

Prawn carpaccio with strawberries, pistachio, oliva dressing, and virgin olive oil

Carpaccio di manzo 9,7

Beef carpaccio with parmesan flakes, capers, toasts, arugula and lemon vinaigrette

Vitello tonnato 11,2

Thinly sliced beef, capers, gurkin, rocket lettuce and tuna emulsion

Gazpacho with cod vinaigrette 5,75

Iberian Ham 100g 12,9

ANTIPASTI HOT APPETIZER

Provolone 7,25

Baked Provolone in wood oven, dried tomatoes, oregano and toasted bread

Gamberi Pil Pil 8,9

Prawns, garlic, cherry tomato, white wine, spicy paprika, parsley

Asparagi 6,6

Asparagus, fried egg, Parmesan fondue, truffle oil

Polpette 6,5

Meatballs, garlic, parsley, Parmesan, tomato sauce, ricotta

Mussels a la marinera 8,5

Focaccia bread 1€

VAT included

FRESH PASTAS

Spaghetti alla Carbonara... Pancetta, egg, Parmesan cream, cracked black pepper 10,6

Papardelle ai Frutti di mare... Squid, cuttlefish, shrimp, mussels, clams, garlic, white wine, tomato sauce 12,3

Tagliatelle nero di sepia alle Vongole... Pancetta, grilled fennel, clams, garlic, white wine, tomato concasse, cream 12,7

Tagliatelle al Tartufo... Black truffle, parmesan flakes and truffle carpaccio 14,85

Tagliatelle alla Bolognese... Slow-cooked ragout of beef and pork, red wine, tomato sauce 11,2

Tagliatelle al nero di sepia Fra Diavolo... Prawns, roasted garlic, cherry tomato, caramelised onions, rocket lettuce, spicy tomato sauce, 12,7

Maccheroni all'Amatriciana... Pancetta, caramelised onion, white wine, spicy tomato sauce, Pecorino cheese 10,8

Maccheroni alla Puttanesca... Anchovies, capers, olives, white wine, ricotta cheese, spicy tomato sauce, 10,9

Maccheroni al forno... Macaronis with Bolognese sauce, mushroom, pancetta and parmesan, topped with pizza dough and baked in wood oven 13,9

Spaghetti con lenticchie... Lentil ragu, sautéed spinach, roasted tomato, parmesan 10,8

SPECIAL PASTAS

Ravioli al formaggio di capra... Goat cheese and caramelized onion ravioli with basil pesto and dried tomatoes 13,60

Ravioli di guancia di manzo... Beef cheek ravioli with pumpkin puree and red wine sauce 14,80

Ravioli di ricotta e spinaci... Spinach and ricotta ravioli with butter and sage emulsion with fresh spinach and salted ricotta 11,70

Ravioli di foie gras... Ravioli with foie gras, celeriac purée sauce, Shimeji mushrooms, sweet blueberry confit, chives 15,9

Fagottini di Pera... Fagottini pasta filled with pear, garnished with brown butter sauce, poppy seeds, Parmesan, and walnuts pesto 11,8

Ravioli ripieni di burrata di Puglia... Ravioli filled with burrata from Puglia, tomato sauce, anchovies, olives and capers 14,7

Ravioli di zucca... Butternut squash ravioli, cauliflower cream, parmesan, almonds 12,65

Agnolotti ai Porcini... Wild mushroom ravioli, mushroom sauce, cream, toasted pine nuts, chives 13,5

Ravioli de tòfona negra... Black truffle and ricotta ravioli, asparagus, rosemary butter sauce, Parmesan 14,3

Ravioli di morcilla e cipolla caramellata con capesante...
Black pudding and caramelized onion ravioli with grilled scallops, peas and cauliflower pure 16,90€

MEATS

Ossobuco d'agnello

Slow-roasted lamb shank served with gnocchi and red wine sauce 18,6

Tagliata

Beef sirloin steak served with rocket lettuce, parmesan and cherry tomato salad, balsamic vinaigrette 19,9

Petto d'anatra

Duck breast with Gorgonzola and fig risotto, balsamic dressing, hazelnuts 15,9

Pollo alla Milanese

Breaded chicken gratinated with mozzarella and cured ham, served with tomato sauce, and tagliatelle with butter and lemon 13,5

FISH

Salmone a la piastra

Grilled salmon with lentil ragout, sautéed spinach, wood-fire cherry tomato sauce, balsamic reduction 14,8

Frutti di mare

Mussels, clams, prawns, squid, leeks, garlic, white wine, and spicy tomato sauce, toasted bread 14,2

Bacallà in Umido

Grilled cod fish with tomato sauce, olives, capers, potatoes 14,8

Dorada al forno...

Baked gilthead sea bream with potatoes, aubergine and tomato 14,20€

GNOCCHI

Gnocchi Pomodoro

Tomato sauce, toasted pinenuts, touch of Parmesan fondue 8,9

Gnocchi ai Tre Formaggi

Fontina, Gorgonzola, Parmesan, rocket lettuce 12,2

Gnocchi ai Funghi

Wild mushroom sauce, garlic, cream and parsley 11,9

RISOTTO

Risotto ai funghi

Ragout of wild mushroom, peas, Parmesan, truffle oil 12,9

Risotto ai frutti di mare

Mussels, clams, prawns, squid and tomato sauce 12,9

Please advise us of any allergies or dietary requirements.

VAT included

PIZZAS

Our pizzas are made by hand, prepared with mozzarella from “fior de latte”, and cooked in a wooden fire oven that provide an artisan flavor

Margarita... 9,3

Tomato sauce, mozzarella, Parmesan, basil

4 Formaggi e noci (bianca)... 11,3

Mozzarella, Manchego, Gorgonzola, smoked Scamorza, walnuts, honey

Mortadela (bianca)... 11,8

Mozzarella, mortadella, pistachio, pesto and rocket salad

Calabrese... 10,8

Mozzarella, spicy tomato sauce, roasted red pepper, rosemary chicken, herbed oil

Diavola... 10,5

Tomato sauce, mozzarella, Neapolitan salami, chorizo, “soppressata” (spicy sausage)

Campesina (bianca)... 11,4

Mozzarella, smoked Scamorza cheese, potato, black olives, york ham, parmesan, oregano, truffle oil

Capricciosa... 12,2

Tomato sauce, mozzarella, mushrooms, york ham, black olives, artichokes

Prosciutto e funghi... 11,7

Tomato sauce, mozzarella, york ham, mushrooms, truffle oil

Bolognese... 12,30

Tomato sauce, mozzarella, bolognese, bacon, brie cheese and oregano

Veneziana... 11,5

Anchovies, tomato sauce, mozzarella, capers, oregano

Tartufo (bianca)... 15,5

Mozzarella, black truffle, assorted mushrooms, parmesan shavings, truffle carpaccio and truffle oil

Fichi (bianca)... 11,9

Mozzarella, creamy goat's cheese, cured ham, caramelised onion, dried figs, truffle oil

Vegetariana... 10,6

Tomato sauce, mozzarella, smoked Scamorza cheese, mushrooms, courgette, caramelised onions, black olives, pumpkin, oregano, red peppers

Zucca... 11,80

Pumpkin cream, mozzarella, pumpkin, bacon and pistachio

Esparragos (bianca)... 10,8

Mozzarella, asparagus, Parmesan and Gorgonzola, egg and truffle oil

Tonno & Cipolla... 10,8

Tomato sauce, mozzarella, tuna, courgette, red onion, black olives, spicy oil

Burrata... 14,8

Tomato sauce, mozzarella, basil pesto and whole burrata cheese

Seafood... 12,2

Tomato sauce, mozzarella, mussels, clams, prawns, garlic, anchovies, spicy oil

Montañera... 11,7

Tomato sauce, mozzarella and brie, mushroom, “soppressata” (spicy sausage)

Calzone alla Puttanesca... 11,4

Spicy tomato sauce, mozzarella, anchovies, black olive and capers, york ham, savoury ricotta

Desserts

Tiramiso 5,95

Savoardi, whipped mascarpone, white rum and coffee

Profiteroles 6,9

Filled with pastry cream, topped with chocolate sauce, toasted almonds

Panna Cotta 5,5

Eggless fan with vanilla and apricot jam, brioche crouton and strawberry coulis

Cannoli Siciliani 5,8

Filled white sweet ricotta and chocolate chips, pistachio crumble and chocolate cream

Assortment of desserts 12,9

Crostata al cioccolato, profiteroles, cannoli Siciliani, semifreddo al cioccolato bianco, straciatella ice cream

Pizzutella 7,8

Baked pizza base with Nutella, strawberries, hazelnuts, salted caramel and whipped cream

Pizzelato 7,8

Baked pizza bread with vanilla, chocolate and strawberry ice cream with chocolate sauce and nuts

Semifreddo al cioccolato bianco 6,5

White chocolate parfait, almond and walnut, strawberry coulis

Pot de Creme 6,9

70% Valrhona chocolate, amaretto crumble and hazelnut

Crostata al cioccolato 5,95

Chocolate cake

Ice Cream Sundaes

Banana Split 6,95

Banana, vanilla, strawberry and chocolate ice cream, cream, caramel, strawberry coulis, almonds, pistachios

Glass of cheesecake with strawberry in textures 6,95

Strawberries, mascarpone, strawberry ice cream, cream, strawberry coulis, crumble

Brownie Cup 6,95

Brownie, vanilla ice cream, cream, caramel, chocolate sauce, walnuts

Fresh fruits salad with lemon sorbet 5,9

Ice cream per ball 2

Vainilla bourbon, Chocolate, Strawberry, Straciatella

Sorbet per ball 2

Lemon