

<b>HOUSE APERITIF - VERNACCIA DI ORISTANO</b> (dry Sardinian aperitif)	<b>6.50</b>
<b>PROSECCO BELLINI</b> (Prosecco with white peach nectar)	<b>9.50</b>

<b>OSTRICHE</b> fresh rock oysters, six/twelve	18.00/34.00
<b>BURRATA CON BOTTARGA</b> creamy mozzarella with cherry tomatoes, basil and grey mullet roe	15.50
<b>CALAMARI FRITTI CON RUCOLA</b> deep fried squid with fresh tomatoes, rocket and a balsamic dressing	15.50
<b>POLPO CON RUCOLA</b> octopus dressed with oil, vinegar and garlic on a bed of rocket salad	14.00
<b>CARPACCI DI MARE</b> thin raw slices of Mediterranean red prawns, swordfish and tuna with lemon and oil	16.00
<b>COZZE O ARSELLE IN TEGAME</b> steamed mussels or clams with garlic and parsley	14.50
<b>INDIVIA ROSSA CON CARCIOFI</b> red endive & artichoke salad, Parmesan shavings and truffle oil dressing	14.50
<b>INSALATA DI GRANCHIO</b> white crab meat on a bed of shredded radicchio & celery with a spicy dressing	17.50
<b>ALICI CON ZUCCHINE</b> marinated anchovy salad with chargrilled courgettes, rocket & tomatoes	12.00
<b>BRESAOLA DI TONNO</b> thinly sliced cured tuna with green beans and sun-dried tomatoes	15.00
<b>BOTTARGA E CARCIOFI SARDI</b> slices of raw Sardinian artichokes & bottarga with a lemon & oil dressing	15.50

<b>MOSCARDINI PICCANTI</b> Sardinian spicy baby octopus stew with toasted crostini	13.50
<b>ZUPPA DI CODA DI ROSPO</b> Sardinian couscous soup with monkfish, tomato, garlic and chilli	14.00

<b>RISOTTO CON CARCIOFI</b> risotto with Sardinian artichokes	20.00
<b>TAGLIOLINI CON RANA PESCATRICE</b> fresh tagliolini sautéed with monkfish, tomatoes, rosemary & garlic	15.50/19.50
<b>LORIGHITTAS CON VONGOLE</b> traditional Sardinian handmade pasta with clams, grey mullet roe and chilli	16.50/19.50
<b>LINGUINE AL GRANCHIO</b> linguine with fresh sautéed crab meat, garlic, chilli and parsley	16.50/20.00
<b>SPAGHETTI ALLA BOTTARGA</b> spaghetti with Sardinian grated grey mullet roe	16.50/20.00
<b>CULURGIONES</b> Sardinian pasta parcels filled with potato, Pecorino cheese & mint with a tomato sauce	15.00/18.50
<b>SPAGHETTI ALL'ASTICE</b> spaghetti with half or whole fresh lobster, tomato, garlic and chilli	23.00/38.00
<b>MALLOREDDUS AL RAGÙ DI POLPO</b> Sardinian pasta shells with a spicy octopus ragù	15.50/19.00
<b>FREGOLA NERA CON CALAMARI</b> black Sardinian couscous sautéed with squid, sun-dried tomatoes & chilli	20.00

**\*Gluten-free pasta also available\***

<b>GAMBERONI ALLA GRIGLIA</b> chargrilled king prawns sprinkled with breadcrumbs and herbs	21.00/27.00
<b>ASTICE ALLA GRIGLIA</b> chargrilled fresh lobster, half/whole	20.00/35.00

<b>CASSOLA DI PESCE</b> traditional Sardinian fish and shellfish stew with a touch of chilli	26.00
<b>TRANCIO DI TONNO ALLA GRIGLIA</b> chargrilled yellowfin tuna with rocket and tomato salad	26.00
<b>ORATA AL VAPORE O AL SALE</b> whole sea bream served either crusted in salt and chargrilled or steamed	24.00
<b>SOGLIOLA AI FERRI</b> chargrilled Dover sole with caper and lemon sauce	38.50
<b>FRITTO MISTO</b> deep fried mixed fish and shellfish	25.00
<b>CODA DI ROSPO</b> chargrilled monkfish fillet with grilled courgettes and a lemon and basil dressing	26.00
<b>SPIGOLA ALLA VERNACCIA</b> baked sea bass sautéed with Vernaccia wine and black olives	25.00

Deep-fried Sardinian artichokes	7.00	Rocket salad	7.00
Sautéed fresh spinach	6.00	Sautéed chilli broccoli	6.00
Homemade chips	5.00	Tomato and basil salad	7.00
Green salad	5.50	Green beans	6.00

**Information concerning the ingredients of dishes and any allergen content is available on request**

**\*We cannot guarantee that dishes are 100% allergen free owing to possible cross-contamination\***

Due to COVID-19 discretionary service is now 15% to support our staff

(following the code of best practice, Service Charge & all Tips are shared among the staff)

[www.olivorestaurants.com](http://www.olivorestaurants.com)