

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

OSTRICHE fresh rock oysters, six/twelve	18.00/34.00
BURRATA CON BOTTARGA creamy mozzarella with cherry tomatoes, basil and grey mullet roe	15.50
CALAMARI FRITTI CON RUCOLA deep fried squid with fresh tomatoes, rocket and a balsamic dressing	15.50
POLPO CON RUCOLA octopus dressed with oil, vinegar and garlic on a bed of rocket salad	14.00
CARPACCI DI MARE thin raw slices of Mediterranean red prawns, swordfish and tuna with lemon and oil	16.00
COZZE O ARSELLE IN TEGAME steamed mussels or clams with garlic and parsley	14.50
BRESAOLA DI TONNO thinly sliced cured tuna with green beans and sun-dried tomatoes	15.00
INSALATA DI GRANCHIO white crab meat on a bed of shredded radicchio & celery with a spicy dressing	17.50
ALICI CON ZUCCHINE marinated anchovy salad with chargrilled courgettes, rocket & tomatoes	12.00
SGOMBRO A SCABECCIO mackerel fried in semola with tomatoes and sweet onions in a vinegar sauce	14.00
RICCI DI MARE raw sea-urchins served with crostini	20.00

MOSCARDINI PICCANTI Sardinian spicy baby octopus stew with toasted crostini	13.50
ZUPPA DI FREGOLA E ARSELLE Sardinian couscous soup with clams, tomato, garlic and chilli	14.00

RISOTTO AI GAMBERI risotto with prawns, garlic, chilli and a touch of tomato sauce	20.50
TAGLIOLINI CON RANA PESCATRICE fresh tagliolini sautéed with monkfish, tomatoes, rosemary & garlic	15.50/19.50
LORIGHITTAS CON VONGOLE traditional Sardinian handmade pasta with clams, grey mullet roe and chilli	16.50/19.50
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	16.50/20.00
SPAGHETTI ALLA BOTTARGA spaghetti with Sardinian grated grey mullet roe	16.50/20.00
CULURGIONES Sardinian pasta parcels filled with potato, Pecorino cheese & mint with a tomato sauce	15.00/18.50
SPAGHETTI ALL'ASTICE spaghetti with half or whole fresh lobster, tomato, garlic and chilli	23.00/38.00
SPAGHETTI AI RICCI DI MARE spaghetti with sea-urchins, garlic and a touch of chilli	23.00
FREGOLA NERA CON CALAMARI black Sardinian couscous sautéed with squid, sun-dried tomatoes & chilli	20.00

Gluten-free pasta also available

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

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

Deep-fried courgettes	6.50	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