

HOUSE APERITIF - VERNACCIA DI ORISTANO (dry Sardinian aperitif)	6.50		
PROSECCO BELLINI (Prosecco with white peach nectar)	9.50		
ZUPPA DI PATATE E CARCIOFI SARDI Sardinian artichoke and potato soup with thyme *VG	11.50		
BUFALA CON PROSCIUTTO SARDO buffalo mozzarella cheese wrapped with Sardinian ham	15.50		
FINOCCHI AL FORNO breaded, oven baked fennel dressed with lemon oil & salted Sardinian ricotta *V	12.50		
CARCIOFI FRITTI CON MUSTIA deep fried artichokes with escarole salad and smoked ricotta *V	14.50		
FEGATINI DI POLLO chicken livers sautéed with balsamic vinegar and pancetta on baby spinach leaves	13.50		
MIDOLLO ARROSTO roast bone marrow served with mirto salt and crostini	12.50		
VITELLO TONNATO poached, sliced veal fillet with caper and tuna mayonnaise	15.00/18.00		
TARTARE CON BOTTARGA chopped beef tartare with grated bottarga and a touch of chilli	18.00		
CARPACCIO DI MANZO raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	16.00/23.00		
INDIVIA ROSSA CON CARCIOFI red endive & artichoke salad, Parmesan shavings and truffle oil dressing *V	14.50		
INSALATA DI GRANCHIO white crab meat on a bed of shredded radicchio & celery with a spicy dressing	17.50		
PENNE AL POMODORO tubular pasta with homemade tomato sauce *VG	14.00		
TAGLIATELLE ROSSE CON SALSA D'ANATRA fresh red tagliatelle with duck ragù	15.50/19.00		
BAVETTINE AI CARCIOFI flat spaghetti sautéed with artichokes, white wine, garlic and chilli *VG	15.00/18.50		
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	16.50/20.00		
GNOCCHI AL TARTUFO mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings *V	16.50/20.00		
TORTELLI DI CERVO fresh venison tortelli sautéed with butter and thyme	15.50/19.50		
RISOTTO AL TALEGGIO E RUCOLA Taleggio cheese and rocket risotto *V	19.00		
Gluten-free pasta also available			
TAGLIATA DI MANZO CON BROCCOLI chargrilled sliced beef entrecôte with chilli broccoli	31.00		
COSTATA DI MANZO chargrilled bone-in rib eye steak served with homemade chips	33.00		
FILETTO ALLA VERNACCIA fillet of beef sautéed with Vernaccia and rosemary served with roast potatoes	33.00		
SOTTOPANCIA DI MANZO chargrilled sliced beef skirt with marinated fresh tomatoes & rocket salad	29.00		
POLPETTE DI MAIALE pork meatballs in a rich tomato sauce	16.50		
GALLETTO AL FORNO IN CROSTA oven roasted marinated baby chicken with a breaded spicy herb crust	23.50		
CERVO AL FORNO sliced marinated fillet of venison served with soft polenta and Savoy cabbage	30.00		
COSTATA DI VITELLO chargrilled veal cutlet served with green beans sautéed with tomatoes and garlic	31.00		
MILANESE DI POLLO breaded chicken breast with homemade chips	21.50		
MILANESE breaded veal cutlet with homemade chips	29.00		
PORCEDDU slow roasted 'Sardinian style' suckling pig with roast potatoes	32.00		
SELLA D'AGNELLO roast rack of lamb with chargrilled King Oyster mushrooms (small/large)	33.00/65.00		
TRANCIO DI PESCE SPADA ALLA GRIGLIA chargrilled swordfish with a rocket & tomato salad	26.00		
CASSOLA DI PESCE traditional Sardinian fish and shellfish stew with a touch of chilli	26.00		
Deep-fried courgettes *VG	6.50	Green beans sautéed with ham and garlic	6.00
Sautéed chilli broccoli *VG	6.00	Deep-fried Sardinian artichokes *VG	7.00
Homemade chips *VG	5.00	Roast potatoes *VG	5.50
Sautéed fresh spinach *VG	6.00	Chargrilled fennel *VG*	5.00

***V vegetarian -- *VG vegan**

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