

<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>CULURGIONEDDUS IN BRODO</b> traditional Sardinian pasta parcels filled with veal in a clear broth	12.50		
<b>PROSCIUTTO SARDO CON FICHI</b> thinly sliced Sardinian ham with fresh figs	15.00		
<b>MOZZARELLA DI BUFALA CON PEPERONI</b> buffalo mozzarella with chargrilled sweet peppers, capers & basil	13.50		
<b>ZUCCHINE E RICOTTA SARDA</b> chargrilled courgettes with salted ricotta, rocket and truffle oil	14.00		
<b>FEGATINI DI POLLO</b> chicken livers sautéed with balsamic vinegar and pancetta on baby spinach leaves	13.50		
<b>MIDOLLO ARROSTO</b> roast bone marrow served with mirto salt and crostini	12.50		
<b>VITELLO TONNATO</b> poached, sliced veal fillet with caper and tuna mayonnaise	15.00/18.00		
<b>TARTARE CON BOTTARGA</b> chopped beef tartare with grated bottarga and a touch of chilli	18.00		
<b>CARPACCIO DI MANZO</b> raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	16.00/23.00		
<b>INSALATA DI GRANCHIO</b> white crab meat on a bed of shredded radicchio & celery with a spicy dressing	17.50		
<b>RISOTTO GIALLO CON ZUCCHINE</b> courgette and saffron risotto	19.00		
<b>TAGLIATELLE ALLA PERNICE</b> fresh tagliatelle sautéed with partridge, mushrooms, sun-dried tomatoes & sage	16.50/19.50		
<b>PACCHERI CON NDUJA E BURRATA</b> large tubular pasta with fresh tomatoes, burrata & spicy pork salumi	15.50/18.50		
<b>MALLOREDDUS SARDI</b> Sardinian pasta shells sautéed with homemade sausage and tomato sauce	14.50/17.50		
<b>GNOCCHI AL TARTUFO</b> mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings	16.50/20.00		
<b>TORTELLI AI GAMBERI</b> fresh tortelli filled with prawns and spinach sautéed with tomato sauce & chilli	15.50/19.00		
<b>*Gluten-free pasta also available*</b>			
<b>TAGLIATA DI MANZO CON BROCCOLI</b> chargrilled sliced beef entrecôte with chilli broccoli	31.00		
<b>COSTATA DI MANZO</b> chargrilled bone-in rib eye steak served with homemade chips	33.00		
<b>FILETTO ALLA VERNACCIA</b> fillet of beef sautéed with Vernaccia and rosemary served with roast potatoes	33.00		
<b>SOTTOPANCIA DI MANZO</b> chargrilled sliced beef skirt with marinated fresh tomatoes & rocket salad	29.00		
<b>SELLA D'AGNELLO</b> roast rack of lamb with chargrilled King Oyster mushrooms (for 2 people)	65.00		
<b>GALLETTO AL FORNO IN CROSTA</b> oven roasted marinated baby chicken with a breaded spicy herb crust	23.50		
<b>GROUSE ALLA VERNACCIA</b> roast grouse wrapped with Sardinian ham sautéed with Vernaccia wine	37.00		
<b>ANIMELLE DI VITELLO</b> chargrilled veal sweetbreads served with green beans sautéed with ham	26.00		
<b>COSTATA DI VITELLO</b> chargrilled veal cutlet served with green beans sautéed with tomatoes and garlic	31.00		
<b>MILANESE</b> breaded veal cutlet with homemade chips	29.00		
<b>PORCEDDU</b> slow roasted 'Sardinian style' suckling pig with roast potatoes	32.00		
<b>TRANCIO DI TONNO ALLA GRIGLIA</b> chargrilled yellowfin tuna with rocket and tomato salad	26.00		
Deep-fried courgettes	6.50	Green beans sautéed with ham and garlic	6.00
Sautéed chilli broccoli	6.00	Chargrilled fresh King Oyster mushrooms	6.50
Homemade chips	5.00	Roast potatoes	5.50
Sautéed fresh spinach	6.00	Sautéed wild mushrooms	6.50

**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)