

LUNCH MENU

2 COURSE - SET MENU - £ 29.00

3 COURSE (INCLUDING DESSERT) - SET MENU - £ 33.00

HOUSE APERITIF - VERNACCIA DI ORISTANO (dry Sardinian aperitif)

6.50

PROSECCO BELLINI (Prosecco with white peach nectar)

9.50

CULURGIONEDDUS IN BRODO traditional Sardinian pasta parcels filled with veal in a clear broth

ZUCCHINE E RICOTTA SARDA chargrilled courgettes with salted ricotta, rocket and truffle oil

VITELLO TONNATO poached, sliced veal fillet with caper and tuna mayonnaise

PROSCIUTTO SARDO CON FICHI thinly sliced Sardinian ham with fresh figs

FEGATINI DI POLLO chicken livers sautéed with balsamic vinegar and pancetta on baby spinach leaves

MOZZARELLA CON PEPERONI GRIGLIATI chargrilled Sardinian sweet peppers, fresh mozzarella and basil

MALLOREDDUS SARDI Sardinian pasta shells sautéed with homemade sausage and tomato sauce

TAGLIATELLE ALLA PERNICE fresh tagliatelle sautéed with partridge, mushrooms, sundried tomatoes & sage

PACCHERI CON NDUJA E BURRATA large tubular pasta with fresh tomatoes, burrata & spicy pork salumi

GNOCCHI AL TARTUFO mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings

RISOTTO GIALLO CON ZUCCHINE courgette and saffron risotto

Gluten-free pasta also available

SOTTOPANCIA DI MANZO chargrilled sliced beef skirt with marinated fresh tomatoes & rocket salad

ANIMELLE DI VITELLO chargrilled veal sweetbreads served with green beans sautéed with ham

GALLETTO AL FORNO IN CROSTA oven roasted marinated baby chicken with a breaded spicy herb crust

MILANESE breaded veal cutlet with homemade chips (supp. £4.00)

PESCE DEL GIORNO fish of the day

Deep-fried courgettes, Green beans, Sautéed fresh spinach

Tomato and basil salad, Green salad, Rocket salad, Roast potatoes

(supplement of £3.50)

FORMAGGI SARDI MISTI selection of Sardinian cheeses with toasted bread, quince jam and grapes

SEBADA hot traditional Sardinian cheese fritter drizzled with honey

TIRAMISÙ sponge fingers soaked in coffee with mascarpone cream and cocoa

CROSTATA DI PERE pear tart served with homemade saffron ice cream

TORTINO DI CIOCCOLATO hot chocolate fondant served with crème fraîche

GELATI homemade vanilla, chocolate, saffron, pistachio or Sardinian nougat ice cream

more flavours available, please ask your waiter

SORBETTI homemade lemon, mango or strawberry sorbet

GELATO ALLO YOGHURT blueberry or Sardinian bitter honey frozen yoghurt

Espresso	3.30	Double	4.80	Decaf espresso	3.40	Double	4.90
Cappuccino	3.70	Decaf	3.80	Fresh mint tea	3.40	Tea	3.00

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