

**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 19.00/37.00

**BURRATA CON BOTTARGA** creamy mozzarella with cherry tomatoes, basil and grey mullet roe 16.50

**ASPARAGI, UOVO E BOTTARGA** asparagus topped with a soft poached egg and bottarga 16.00

**POLPO CON RUCOLA** octopus dressed with oil, vinegar and garlic on a bed of rocket salad 15.00

**CARPACCI DI MARE** thin raw slices of Mediterranean red prawns, swordfish and tuna with lemon and oil 17.50

**COZZE O ARSELLE IN TEGAME** steamed mussels or clams with garlic and parsley 16.00

**CALAMARI ALLA GRIGLIA CON POMODORINI** chargrilled whole squid with diced, marinated tomatoes 17.00

**INSALATA DI MARE CON PANE CARASAU** seafood salad in a Sardinian crisp bread basket 17.00

**INSALATA DI GRANCHIO** white crab meat on a bed of shredded radicchio & celery with a spicy dressing 18.50

**ALICI CON ZUCCHINE** marinated anchovy salad with chargrilled courgettes, rocket & tomatoes 14.50

**BRESAOLA DI TONNO** thinly sliced cured tuna with green beans and sun-dried tomatoes 16.50

**MOSCARDINI PICCANTI** Sardinian spicy baby octopus stew with toasted crostini 16.50

**ZUPPA DI CODA DI ROSPO** Sardinian couscous soup with monkfish, tomato, garlic and chilli 16.00

**RISOTTO ALLA PESCATORA** fish and shellfish risotto with garlic, chilli and a touch of tomato sauce 21.00

**TAGLIATELLE ALLE COZZE E ASPARAGI** fresh tagliatelle with mussels, asparagus and chilli 16.00/19.00

**CULURGIONES** Sardinian pasta parcels filled with potato, Pecorino cheese & mint with a tomato sauce 17.00/20.00

**LORIGHITTAS CON VONGOLE E BOTTARGA** Sardinian handmade pasta with clams, grey mullet roe & chilli 19.50/22.50

**LINGUINE AL GRANCHIO** linguine with fresh sautéed crab meat, garlic, chilli and parsley 19.00/22.00

**SPAGHETTI ALLA BOTTARGA** spaghetti with Sardinian grated grey mullet roe 19.00/22.00

**SPAGHETTI ALL'ASTICE** spaghetti with half or whole fresh lobster, tomato, garlic and chilli 25.00/41.00

**MALLOREDDUS AL RAGÙ DI POLPO** Sardinian pasta shells with a spicy octopus ragù 16.50/19.50

**FREGOLA NERA CON CALAMARI** black Sardinian couscous sautéed with squid, sun-dried tomatoes & chilli 21.50

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

**GAMBERONI ALLA GRIGLIA** chargrilled king prawns sprinkled with breadcrumbs and herbs 23.00/29.00

**ASTICE ALLA GRIGLIA** chargrilled fresh lobster, half/whole 22.00/37.00

**CASSOLA DI PESCE** traditional Sardinian fish and shellfish stew with a touch of chilli 28.00

**TRANCIO DI TONNO ALLA GRIGLIA** chargrilled yellowfin tuna with rocket and tomato salad 28.00

**ORATA AL VAPORE O AL SALE** whole sea bream served either crusted in salt and chargrilled or steamed 26.00

**SGOMBRO ALLA GRIGLIA** chargrilled whole mackerel served with green beans, new potatoes & a green sauce 24.00

**FRITTO MISTO** deep fried mixed fish and shellfish 27.00

**CODA DI ROSPO** chargrilled monkfish fillet with grilled courgettes and a lemon and basil dressing 28.00

**SPIGOLA ALLA VERNACCIA** baked sea bass sautéed with Vernaccia wine and black olives 27.00

**SAN PIETRO AL FORNO CON PATATE E OLIVE** John Dory fillet, baked with sliced potatoes & green olives 29.00

New potatoes <b>*VG</b>	5.50	Sautéed asparagus and radicchio <b>*VG</b>	6.50
Sautéed fresh spinach <b>*VG</b>	6.00	Sautéed chilli broccoli <b>*VG</b>	6.00
Homemade chips <b>*VG</b>	5.00	Tomato and basil salad <b>*VG</b>	7.00
Deep-fried courgettes	6.50	Green beans <b>*VG</b>	6.00

#### FOOD ALLERGIES AND INTOLERANCES

**Please speak to our staff about ingredients in your meal, when making your order**

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

Following the code of best practice, service charge & all tips are shared among the staff

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