

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	15.50
BUFALA CON PROSCIUTTO SARDO buffalo mozzarella cheese wrapped with Sardinian ham	17.50
CARPACCIO DI MANZO raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	17.50/23.50
MELANZANE CON RICOTTA chargrilled, marinated, sliced aubergine with fresh ricotta, tomatoes & rocket *V	15.00
MIDOLLO ARROSTO roast bone marrow served with mirto salt and crostini	14.50
VITELLO TONNATO poached, sliced veal fillet with caper and tuna mayonnaise	16.50/20.50
TARTARE CON BOTTARGA chopped beef tartare with grated bottarga and a touch of chilli	19.50
FEGATINI DI POLLO chicken livers sautéed with balsamic vinegar and pancetta on baby spinach leaves	15.50
INDIVIA BIANCA CON FINOCCHI endive and fennel salad with Parmesan shavings	15.00
INSALATA DI GRANCHIO white crab meat on a bed of shredded radicchio & celery with a spicy dressing	19.00
GNOCCHI AL TARTUFO mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings	18.50/21.50
TORTELLONI AL GORGONZOLA fresh tortelloni filled with Gorgonzola, sautéed with a pork & saffron ragù	17.50/20.50
MALLOREDDUS SARDI Sardinian pasta shells sautéed with homemade sausage and tomato sauce	15.50/18.50
TAGLIATELLE ALLA PERNICE fresh tagliatelle sautéed with partridge, mushrooms, sun-dried tomatoes & sage	18.50/21.50
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	19.50/22.50
RISOTTO AI FUNGHI SELVATICI wild mushroom risotto with Parmesan cheese	21.00

Gluten-free pasta also available

TAGLIATA DI MANZO CON BROCCOLI chargrilled sliced beef entrecôte with chilli broccoli	33.50
COSTATA DI MANZO chargrilled bone-in rib eye steak served with homemade chips	35.50
FILETTO ALLA VERNACCIA fillet of beef sautéed with Vernaccia and rosemary served with roast potatoes	35.50
SOTTOPANCIA DI MANZO chargrilled sliced beef skirt with marinated fresh tomatoes & rocket salad	31.50
GALLETTO AL FORNO IN CROSTA oven roasted marinated baby chicken with a breaded spicy herb crust	27.50
ANIMELLE DI VITELLO chargrilled veal sweetbreads served with green beans sautéed with ham	32.50
SELLA D'AGNELLO roast rack of lamb with chargrilled King Oyster mushrooms (small/large)	33.00/65.00
COSTATA DI VITELLO chargrilled veal cutlet served with green beans sautéed with tomatoes and garlic	33.50
MILANESE breaded veal cutlet with homemade chips	33.00
PORCEDDU slow roasted 'Sardinian style' suckling pig with roast potatoes	33.00
FAGIANO ALLA VERNACCIA pheasant wrapped with Sardinian ham & baked with Vernaccia wine	28.50
SOGLIOLA AI FERRI chargrilled Dover sole with caper and lemon sauce	45.50

Deep-fried courgettes *VG	6.50	Green beans sautéed with ham and garlic	7.00
Sautéed chilli broccoli *VG	6.00	Chargrilled fresh King Oyster mushrooms *VG	6.50
Homemade chips *VG	5.00	Roast potatoes *VG	5.50
Sautéed fresh spinach *VG	6.00	Sautéed wild mushrooms *VG	6.50

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

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