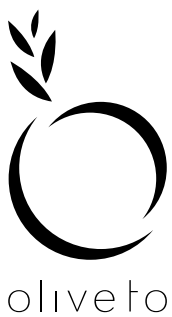


olive to

fall / winter menu





## **THE EXPERIENCE**

With a passionate and simplified approach, the Oliveto experience enhances your five senses; taste the finest flavors, absorb the engaging scenes, hear the pleasurable sounds, inhale the delicate aromas and feel the perfect ambiance.

Oliveto's charm radiates refined excellence.

## ANTIPASTI / APPETIZERS

### **Burrata Pugliese Al Tricolore** | 9.500

burrata cheese with cherry tomato and basil leaves and rucola salad

### **Mozzarella Di Bufala Caprese** | 7.500

slices of tomatoes and buffalo mozzarella cheese

### **Carpaccio Di Manzo** | 7.500

thin slices of beef carpaccio served with rucola salad and parmesan flakes

### **Bresaola Dell' Alta Valtellina** | 9.000

thin slice of bresaola with fresh rocket salad leaves and parmesan shavings

### **Fritto Di Calamari E Gamberi** | 7.000

fried calamari and shrimp served with lemon and tartar sauce

### **Involtini Di Salmone E Ricotta** | 9.500

smoked salmon with ricotta cheese and rucola pesto

### **Gamberi Agli Agrumi E Papaia** | 7.500

shrimp salad with citrus and papaya

### **Tartare Di Tonno E Senape O Papaya** | 9.500

fresh raw tuna, extra virgin olive oil, mustard and fresh cucumber or with papaya

### **Insalata Di Mare Alla Barcaiola** | 8.000

fresh seafood salad

### **Cicale Di Mare Alla Catalana** | 10.500

crayfish with fresh tomatoes, onions, extra virgin olive oil and white balsamic vinegar

### **Parmigiana Di Melanzane** | 7.000

eggplant and mozzarella cheese in marinara sauce

## INSALATE / SALADS

**Insalata Cesare** | 5.200

classic caesar salad

w/chicken | 6.200      w/shrimps | 7.000

**Insalata Di Kale E Fragole Con Mandorle Tostate** | 6.000

kale and strawberry salad with toasted almonds

**Datteri, Rapa Rossa Cotta Al Sale** | 5.500

salt-crusted cooked beetroot and dates salad

**Insalata Oliveto** | 6.800

our special Oliveto salad with lettuce, rocket leaves, tomatoes, cucumbers, avocado, shrimps and olives

## ZUPPE / SOUPS

**Minestrone All'Italiana** | 4.200

classic vegetables soup served with small pasta

**Caciucco Alla Livornese** | 6.500

tuscany seafood soup

**Vellutata Di Zucca** | 4.200

creamy pumpkin soup served with toasted bread

**Vellutata Mista Di Funghi Servita Con Pane Tostato** | 5.500

creamy wild mushrooms soup served with toasted bread

## RISOTTI / ARBORIO RICE

**Risotto Alla Zucca** | 5.400

pumpkin risotto with chicken and gorgonzola cheese

**Risotto Ai Porcini** | 8.500

italian risotto with porcini mushrooms and parmesan chips

**Milanese Con Variazioni** | 7.500

saffron risotto with asiago cheese

**Frutti Di Mare** | 9.500

mix seafood (calamari, cuttlefish, haddock, shrimps, clams and mussels) risotto

## PASTA

### **Lasagna All'emiliana** | 6.800

layers of pasta filled with bolognese sauce and béchamel

### **Ravioli Ricotta E Spinaci Al Sugo Di Pomodoro E Basilico O Al Burro Fuso, Salvia E Parmigiano** | 6.700

homemade ravioli filled with spinach and ricotta cheese in fresh sage sauce or tomato sauce

### **Tagliatelle Alla Bader** | 7.400

tagliatelle sauteed with porcini mushrooms and beef tenderloin in a demi-glace sauce

### **Gnocchi Di Patate Alla Sorrentina** | 6.800

homemade potato dumpling with fresh tomatoes and mozzarella cheese

### **Spaghetti Alla Carbonara** | 6.500

spaghetti pasta with egg, parmesan cheese, pecorino cheese pork bacon or beef bacon

### **Penne All' Arrabbiata** | 5.200

short pasta in peeled tomatoes sauce, garlic and chili flakes

### **Spaghetti Alle Cicale Di Mare** | 10.500

squid ink black spaghetti sautéed with crayfish in a fresh tomato sauce

### **Spaghetti Alle Vongole** | 6.600

spaghetti with sautéed fresh clams and extra virgin olive oil

### **Linguine Ai Frutti Di Mare** | 7.500

long pasta with seafood

### **Fregola Sarda All'astice** | 14.000

mini grains of sardinian pasta cooked with lobster

## PESCE / FISH

### **Salmone Alla Griglia** | 12.400

grilled salmon steak served with lemon butter sauce and vegetables

### **Tonno Alla Livornese** | 15.000

seared yellowfin tuna in light tomatoes, capers and black olive sauce

### **Cernia Al Sale** | 22.500

local baby hammour covered in rock salt and oven baked (allow 40 minutes)

### **Pesce Del Giorno Al Cartoccio** | 12.700

fresh fish fillet wrapped in aluminum foil and baked with olive oil, garlic, capers

### **Grigliata Mista Di Pesce** | 18.000

grilled seafood platter (prawns, calamari, cray fish, and catch of the day)

### **Spigola Alla Campidanese O Alla Griglia** | 18.000

imported seabass in white wine, olives and capers or grilled

### **Filetto Di Cernia In Crosta Di Patate** | 15.000

fresh fillet hammour wrapped and baked in potato served with sautéed vegetables

## CARNE / MEAT

### **Tagliata Di Manzo Ai Funghi Porcini** | 15.000

grilled slices of premium beef ribeye served with porcini mushrooms and rucola

### **Filetto Di Manzo Angus Certificato** | 16.800

grilled certified angus beef tenderloin (choice of porcini sauce or pepper sauce)

### **Costarelle Di Agnello Alle Erbe Aromatiche E Aceto Balsamico Di Modena** | 13.500

lamb chops with aromatic herbs and balsamic vinegar of modena

### **Lombata Di Vitella Grigliata Or Milanese** | 18.000

veal chop grilled or breaded served with fries, sauté vegetables and pepper sauce

### **Scaloppine Di Vitella Al Limone O Alla Milanese** | 11.200

veal escalope in lemon sauce / breaded served with sautéed vegetables

### **Petto Di Pollo Ai Funghi** | 7.200

pan-fried chicken breast sautéed in mushroom cream sauce

## PIZZA

### Margherita

tomato sauce, mozzarella and fresh basil leaves  
regular | 5.500      magnum | 9.000

### Vegetariana

tomato sauce, mozzarella cheese, zucchini, bell peppers,  
eggplant, onion mushrooms and olive  
regular | 5.700      magnum | 9.500

### Funghi

tomato sauce, mozzarella cheese and mushrooms  
regular | 6.000      magnum | 9.800

### Funghi Gorgonzola

tomato sauce, mozzarella cheese, gorgonzola cheese and mushrooms  
regular | 6.500      magnum | 10.00

### Pepperoni

tomato sauce, mozzarella cheese and beef pepperoni  
regular | 6.300      magnum | 10.800

### Calzone

traditional stuffed pizza filled with pork ham, mushrooms,  
mozzarella cheese and tomatoes sauce  
regular | 6.500      magnum | 11.300

### Di Mare

tomato sauce, mixed sea food and mozzarella cheese  
regular | 7.300      magnum | 13.000

### 4 Formaggi

parmesan, gorgonzola cheese, mozzarella and asiago cheese  
regular | 7.500      magnum | 13.400

### Il Classico

tomato sauce, mozzarella cheese, pork ham, mushrooms and black olive  
regular | 8.100      magnum | 14.500

### Al Sultan

tomatoe sauce, mozzarella cheese, bresaola, wild rocket,  
chopped tomatoes and parmesan cheese  
regular | 10.000      magnum | 18.00

### Pizza Metro | 25.000

four of your favorite toppings on our meter pizza





## **CONTACT US**

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Please share your comments, suggestions, or questions:

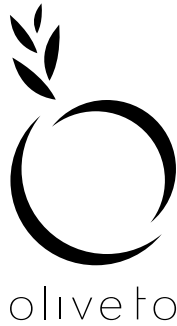
[hello@oliveto.net](mailto:hello@oliveto.net)





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## **DOLCI / DESSERT**

### **Tortino Caprese | 4.500**

homemade lava cake served with vanilla ice-cream

### **The Italian Classic Tiramisu' | 4.500**

tiramisu'

### **Panna Cotta Alla Vaniglia | 4.500**

vanilla flavored panna cotta with salty chocolate crumble

### **Cream Brulee' | 4.500**

custard topped with caramelized sugar

### **Torta Al Formaggio | 4.500**

homemade italian cheese cake served with mix berries

### **Selezione Di Gelati E Sorbetti Fatti Incasa | 2.000**

a delectable homemade selection of ice-cream and sorbet  
(ask about flavors of the day)