

HOUSE APERITIF - VERNACCIA DI ORISTANO (dry Sardinian aperitif) 7.00**PROSECCO BELLINI (Prosecco with white peach nectar) 9.50**

CIABATTA E CARASAU ciabatta bread and Sardinian pane carasau *VG	4.50
ZUPPA DI FAGIOLI BIANCHI CON ROSMARINO white Cannellini bean soup with rosemary *VG	11.50
GRIGLIATA MISTA DI VERDURE chargrilled mixed vegetables marinated in olive oil, garlic and chilli *VG	14.50
MOZZARELLA CON CAPONATA buffalo mozzarella with a sweet & sour vegetable relish and pine nuts	14.50
INSALATA VERDE AL PECORINO SARDO baby cos lettuce tossed with Pecorino cheese dressing	15.00
INSALATA DI ASPARAGI asparagus and frisé salad with Parmesan shavings and a lemon & oil dressing	16.00
CARPACCIO DI MANZO raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	17.50
CARPACCI DI MARE thin raw slices of swordfish and tuna with lemon and oil	18.00
MELANZANE CON RICOTTA chargrilled, marinated, sliced aubergine with fresh ricotta, tomatoes & rocket *V	15.00
CALAMARI ALLA GRIGLIA CON POMODORINI chargrilled whole squid with diced, marinated tomatoes	17.50
MALLOREDDUS SARDI Sardinian pasta shells sautéed with homemade sausage and tomato sauce	18.50
RAVIOLI ALLE MELANZANE fresh ravioli filled with aubergine, walnuts and ricotta cheese with tomato sauce *V	19.50
TRENETTE AL PESTO ALLA GENOVESE flat spaghetti with pesto, potatoes, green beans and pine nuts	19.50
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	22.50
SPAGHETTI ALLA BOTTARGA spaghetti with Sardinian grated grey mullet roe	22.50
TAGLIATELLE AL PROSCIUTTO fresh tagliatelle sautéed with cream of Mascarpone cheese, ham, shallots	19.50
SPAGHETTI ALL'ASTICE spaghetti with half or whole fresh lobster, tomato, garlic and chilli	27.50/43.50
Gluten-free pasta also available	

BATTUTA D'AGNELLO chargrilled marinated leg of lamb steak served with a green salad	27.00
PAILLARDE DI POLLO ALLE ERBE chargrilled chicken escalope with roast potatoes and a green salad	27.50
SALMONE ALLA GRIGLIA CON FREGOLA chargrilled salmon with green sauce & Sardinian couscous salad	27.50
TRANCIO DI TONNO ALLA GRIGLIA chargrilled yellowfin tuna with rocket and tomato salad	30.00

PIZZA MARGHERITA tomato and mozzarella *V	13.00
PIZZA MELANZANE O ZUCCHINE tomato, mozzarella and chargrilled aubergines or courgettes *V	14.50
PIZZA PEPPERONI tomato, mozzarella and Neapolitan spicy salami	14.50
PIZZA SALSICCIA tomato, mozzarella, minced spiced Italian sausage, topped with raw Tropea onion	15.50
PIZZA ACCIUGHE E CAPPERI tomato, mozzarella, anchovies and capers	15.50
PIZZA CARRETTIERA tomato, buffalo mozzarella, fresh cherry tomatoes, basil and a pesto dressing	15.50
PIZZA 4 STAGIONI tomato, mozzarella, sausages, Sardinian ham, mushrooms and courgettes	15.50
PIZZA CAPRINO tomato, mozzarella, goat cheese, aubergines, sun-dried tomatoes and basil *V	15.50
PIZZA SARDA tomato, salami, Sardinian salted ricotta cheese and fresh chilli	15.50
PIZZA CARCIOFI E PROSCIUTTO COTTO tomato, mozzarella, artichokes and ham	16.00
CALZONE tomato, mozzarella, ricotta cheese and spinach *V	16.50
PIZZA AI FUNGHI tomato, mozzarella and sautéed Sardinian mixed mushrooms *V	16.50
PIZZA 'NDUJA tomato, mozzarella, red onions, black olives, 'Nduja (spicy pork spread)	16.50
PIZZA NURAGHE mozzarella, fresh cherry tomatoes, Sardinian Fiore Sardo cheese, guanciale (cured pork cheek)	16.50
PIZZA GORGONZOLA E SPECK O RUCOLA tomato, mozzarella, gorgonzola, speck or rocket	18.00
PIZZA BRESAOLA mozzarella, cured beef, rocket and Parmesan cheese shavings	18.00
PIZZA AL PROSCIUTTO SARDO E RUCOLA tomato, mozzarella, Sardinian ham and rocket	18.00
PIZZA OLIVETO tomato, buffalo mozzarella, raw tomatoes and grated grey mullet roe (cold topping)	20.00
PIZZA AL GRANCHIO tomato, mozzarella, fresh crab meat, garlic and parsley	20.00
PIZZA AL TARTUFO tomato, mozzarella, ricotta, spinach, egg and Parmesan & black truffle shavings *V	22.50

Gluten-free pizza base + £2.00***V vegetarian --- *VG vegan****Food Allergies & Intolerances- please speak to a member of staff about the ingredients in your meal when ordering*****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