

<b>HOUSE APERITIF - VERNACCIA DI ORISTANO</b> (dry Sardinian `Sherry Style` aperitif)	8.00
<b>PROSECCO BELLINI</b> (Prosecco with white peach nectar)	12.50
<b>CIABATTA E CARASAU</b> ciabatta bread and Sardinian pane carasau	6.00
<b>ZUPPA DI PEPERONI E RICOTTA SALATA</b> sweet red pepper soup with grated Sardinian, salted ricotta cheese	12.50
<b>BOTTARGA CON ALICI</b> Sardinian bottarga with white pickled anchovies and a lemon & oil dressing	19.50
<b>MOZZARELLA CON CAPONATA</b> buffalo mozzarella with a sweet & sour vegetable relish and pine nuts	17.00
<b>INSALATA DI SPIGOLA ALLA SARDA</b> steamed sea bass salad with tomatoes, celery, oil and lemon	18.50
<b>PROSCIUTTO SARDO CON ASPARAGI</b> thinly sliced Sardinian ham with chargrilled asparagus	17.50
<b>INSALATA VERDE AL PECORINO SARDO</b> baby cos lettuce tossed with Pecorino cheese dressing	15.50
<b>CARPACCIO DI MANZO</b> raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	19.50/24.50
<b>VITELLO TONNATO</b> poached, sliced veal fillet with caper and tuna mayonnaise	18.00/22.00
<b>CARPACCI DI MARE</b> thin raw slices of swordfish and tuna with a lemon & oil dressing and chives	18.50
<b>TARTARE CON BOTTARGA</b> chopped beef tartare with grated bottarga and a touch of chilli	20.00
<b>PASTE</b>	
<b>RAVIOLI AGLI ASPARAGI</b> fresh saffron ravioli filled with Sardinian cream of Pecorino cheese & asparagus purée	21.50
<b>GNOCCHI AL TARTUFO</b> mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings	23.00
<b>MALLOREDDUS SARDI</b> small pasta shells sautéed with a traditional spicy Sardinian sausage and tomato sauce	20.00
<b>TAGLIATELLE AI FUNGHI</b> fresh tagliatelle sautéed with mixed mushrooms	22.00
<b>LINGUINE AL GRANCHIO</b> linguine with fresh sautéed crab meat, garlic, chilli and parsley	28.50
<b>SPAGHETTI ALLA BOTTARGA</b> spaghetti with Sardinian grated grey mullet roe	26.00
<b>SPAGHETTI ALL'ASTICE</b> spaghetti sautéed with fresh lobster, tomato, garlic and chilli	32.50
<b>SECONDI</b>	
<b>MILANESE DI POLLO</b> crispy, breaded chicken breast	26.00
<b>MILANESE DI VITELLO</b> crispy, breaded, bone-in Dutch veal cutlet	39.00
<b>PAILLARDE DI POLLO ALLE ERBE</b> chargrilled, marinated corn fed chicken escalope served with a green salad	26.00
<b>COSTATA DI VITELLO</b> chargrilled veal cutlet served with green beans sautéed with tomatoes and garlic	39.00
<b>FILETTO ALLA VERNACCIA</b> fillet of beef sautéed with Vernaccia and rosemary (230g)	41.00
<b>TAGLIATA DI MANZO CON BROCCOLI</b> chargrilled sliced beef entrecôte with chilli broccoli	37.50
<b>SALTIMBOCCA ALLA SARDA</b> veal escalope topped with Sardinian ham, sautéed with Vernaccia with deep-fried courgettes	29.00
<b>SALMONE ALLA GRIGLIA CON FREGOLA</b> chargrilled salmon with green sauce & Sardinian couscous salad	28.00
<b>TRANCIO DI TONNO ALLA GRIGLIA</b> chargrilled yellowfin tuna with a rocket & tomato salad	31.00
<b>SIDES</b> deep-fried courgettes, chilli broccoli, green beans, green salad, roast potatoes, homemade chips	7.00
<b>PIZZE</b>	
<b>MARGHERITA</b> tomato and mozzarella	17.00
<b>ACCIUGHE E CAPPERI</b> tomato, mozzarella, anchovies and capers	18.50
<b>CAPRINO</b> tomato, mozzarella, goat cheese, aubergines, sun-dried tomatoes, basil and a pesto dressing	18.50
<b>SARDA</b> tomato, salami, Sardinian salted ricotta cheese and fresh chilli	19.00
<b>MELANZANE O ZUCCHINE</b> tomato, mozzarella and chargrilled aubergines or courgettes	19.00
<b>PEPPERONI</b> tomato, mozzarella and Neapolitan spicy salami	19.00
<b>FUNGHI</b> tomato, mozzarella and sautéed mixed mushrooms	19.50
<b>CARRETTIERA</b> tomato, buffalo mozzarella, fresh cherry tomatoes, basil and a pesto dressing	19.80
<b>QUATTRO STAGIONI</b> tomato, mozzarella, sausages, Sardinian ham, mushrooms and courgettes	19.80
<b>NURAGHE</b> mozzarella, fresh cherry tomatoes, Sardinian Fiore Sardo cheese, guanciale (cured pork cheek)	20.00
<b>'NDUJA</b> tomato, mozzarella, red onions, black olives, 'Nduja (spicy pork spread)	20.50
<b>CARCIOFI E PROSCIUTTO COTTO</b> tomato, mozzarella, artichokes and ham	20.50
<b>GORGONZOLA E SPECK O RUCOLA</b> tomato, mozzarella, gorgonzola, speck or rocket	20.50
<b>SALSICCIA</b> tomato, mozzarella, minced spiced Italian sausage, topped with raw Tropea onion	20.50
<b>QUATTRO FORMAGGI</b> mozzarella, Gorgonzola, goat cheese, and Parmesan shavings	20.50
<b>CALZONE</b> tomato, mozzarella, ricotta cheese and spinach	21.00
<b>BRESAOLA</b> mozzarella, cured beef, rocket and Parmesan cheese shavings	23.00
<b>PROSCIUTTO SARDO E RUCOLA</b> tomato, mozzarella, Sardinian ham and rocket	23.00
<b>TARTUFO</b> tomato, mozzarella, ricotta, spinach, egg and Parmesan & black truffle shavings	26.00
<b>GRANCHIO</b> tomato, mozzarella, fresh crab meat, garlic and parsley	28.50

\*Gluten-free pizza base +£3.00\*

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\*

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