

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

<b>ZUPPA DI ZUCCHINE E MENTA</b> courgette & mint soup with a drizzle of crème fraîche *V	11.50
<b>BUFALA CON PROSCIUTTO SARDO</b> buffalo mozzarella cheese wrapped with Sardinian ham	17.50
<b>CARPACCIO DI MANZO</b> raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	17.50/23.50
<b>ASPARAGI AL TARTUFO</b> asparagus with a soft poached egg, Parmesan butter sauce & black truffle shavings	17.50
<b>MIDOLLO ARROSTO</b> roast bone marrow served with mirto salt and crostini	14.50
<b>VITELLO TONNATO</b> poached, sliced veal fillet with caper and tuna mayonnaise	16.50/20.50
<b>TARTARE CON BOTTARGA</b> chopped beef tartare with grated bottarga and a touch of chilli	19.50
<b>FEGATINI DI POLLO</b> chicken livers sautéed with balsamic vinegar and pancetta on baby spinach leaves	15.50
<b>INSALATA DI ZUCCHINE</b> thinly sliced raw Sardinian courgettes with pine kernels and Parmesan	15.50
<b>INSALATA DI GRANCHIO</b> white crab meat on a bed of shredded radicchio & celery with a spicy dressing	19.00
<b>GNOCCHI AL TARTUFO</b> mascarpone and ricotta gnocchi sautéed with courgettes and black truffle shavings	18.50/21.50
<b>CULURGIONES</b> Sardinian pasta parcels filled with potato, Pecorino cheese & mint with a tomato sauce	17.50/20.50
<b>MALLOREDDUS SARDI</b> Sardinian pasta shells sautéed with homemade sausage and tomato sauce	15.50/18.50
<b>TAGLIOLINI CON ASPARAGI E PATA NEGRA</b> fresh tagliolini with asparagus and Pata Negra ham	17.00/20.00
<b>LINGUINE AL GRANCHIO</b> linguine with fresh sautéed crab meat, garlic, chilli and parsley	19.50/22.50
<b>FREGOLA VERDE CON ASPARAGI E GAMBERI</b> Sardinian Spirulina couscous with asparagus & prawns	22.50

\*Gluten-free pasta also available\*

<b>TAGLIATA DI MANZO CON BROCCOLI</b> chargrilled sliced beef entrecôte with chilli broccoli	37.50
<b>COSTATA DI MANZO</b> chargrilled bone-in rib eye steak served with homemade chips	39.50
<b>FILETTO ALLA VERNACCIA</b> fillet of beef sautéed with Vernaccia and rosemary served with roast potatoes	39.50
<b>SOTTOPANCIA DI MANZO</b> chargrilled sliced beef skirt with marinated fresh tomatoes & rocket salad	34.50
<b>GALLETTO AL FORNO IN CROSTA</b> oven roasted marinated baby chicken with a breaded spicy herb crust	28.00
<b>ANIMELLE DI VITELLO</b> chargrilled veal sweetbreads served with green beans sautéed with ham	32.50
<b>SELLA D'AGNELLO</b> roast rack of lamb with chargrilled King Oyster mushrooms (small/large)	33.00/65.00
<b>COSTATA DI VITELLO</b> chargrilled veal cutlet served with green beans sautéed with tomatoes and garlic	37.00
<b>MILANESE</b> breaded veal cutlet with homemade chips	33.00
<b>PORCEDDU</b> slow roasted 'Sardinian style' suckling pig with roast potatoes	33.00
<b>QUAGLIE AL BALSAMICO</b> quails sautéed with balsamic vinegar & prunes with deep fried courgettes	28.50
<b>SOGLIOLA AI FERRI</b> chargrilled Dover sole with caper and lemon sauce served with a green salad	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	Deep-fried aubergines *VG	7.00

\*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](http://www.olivorestaurants.com)