

OLIVA

— SOCIAL —

"A selection of share style plates that will take you back to Nonna's House circa 1999"

La Salumeria

Oliva 9

Sicilian Green Olives

Prosciutto 12

80g of San Daniele Prosciutto

Porchetta 12

80g of Roman style house made Porchetta

Mortadella 9

80g of Mortadella, pistachio dust

Casalingo Salame 9

80g of locally sourced Casalingo mild salame

House Made Giardiniera 6

Mixed vegetables pickled in white wine vinegar

Antipasto Misto 9

Grilled peppers, zucchini, stuffed peppadews

Provola 6

Locally sourced Provola Cheese, roast hazelnuts and honey

Piatto Misto 9pp

A selection of the above

Mozzarella di Buffala 12

Imported buffalo mozzarella

La Fugassa 9

Focaccia alla genovese with sea salt and rosemary

Antipasti

Arancini Ai Funghi 14

Trio of truffled mushroom arancini

Cotoletta Strips 14

Crumbed chicken cutlets with Italian style salsa rosa

Polenta Chips 12

Crispy polenta chips with truffled aioli

Patatine 10

Hand cut chips

Primi

Penne al Pomodoro 18

Penne with tomato, basil, parmesan and EVO + chilli (optional)

Casarecce Pesto e Pistacchio 24

Casarecce pasta, house made pistachio pesto garnished with crushed pistachio.

Linguine allo Scoglio 28

Spaghetti with fresh seafood, white wine, garlic and parsley.

Gnocchi al Ragu 26

Ricotta gnocchi with a beef and pork bolognese sauce, garnished with parmesan cheese

Tortellini in Brodo 24

Beef and Pork Tortellini in chicken broth

***NB we're italian! Therefore we just assume you love parmigiano cheese as much as we do, please tell your waiter if you do not want it added by default.*

Secondi

Cotoletta di Pollo 27

Penne with tomato, basil, parmesan and EVO

Parmigiana di Melanzane 27

Eggplant Parmigiana, cos & radicchio salad

Sauté di Cozze 21

Mussels sautéed in white wine, garlic and chilli served with focaccia bread

Pizza al Taglio - Roman Style Pizza

Margherita 18

Tomato, basil, mozzarella

+ prosciutto, roquette and parmesan shavings \$5

+ fresh imported buffalo mozzarella \$4

Funghi & Gorgonzola 22

Brown mushrooms, mozzarella, mild gorgonzola sauce, roquette

Diavola 23

Tomato, Spicy n'duja salame, olives, mozzarella, roquette

Ortolana 22

Zucchini, cherry tomato, stracchino

Mortadella 22

Mortadella, mozzarella, crushed pistachio, truffled brie

Dessert

Cannoli 12

Ricotta cannoli garnished with chocolate and pistachio

Il Melograno Gelato (VO,GF)

See Gelato Cart for flavours

Chocolate and Hazelnut Mousse (V,GF) 14

Chocolate mousse infused with hazelnut, raspberry gel, garnished with fresh berries

Vanilla and Tonka Bean Pannacotta (V,GF) 14

with strawberry and yuzu coulis, fresh berries and pistachio dust

Coffee

Cafettiera

4 cup - \$8

6 cup - \$12

12 cup - \$24

add sambuca (caffè corretto) \$6pp

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