

## **INSALATE E ANTIPASTI**

### **CALAMARI FRITTI**

Golden Crispy Calamari with Spicy Arrabbiata Sauce. \$12.95

### **COZZE E VONGOLE**

Clams and Mussels Sautéed in a White Wine, Tomato Garlic Broth. \$14.95

### **PROSCIUTTO WITH FIGS OR MELON**

Original Italian Parma Ham, Thinly Sliced, With Figs Or Melon. \$13.95

### **BURRATA**

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$12.95

### **CAPRESE**

Ciliegine Buffalo Mozzarella, Tomatoes and Basil on Baby Greens.  
Appetizer \$8.95 Full \$12.95

### **CARCIOFI**

Thinly Sliced Baby Artichokes, Lemon Dressing, Shaved Parmesan and Walnuts. \$12.95

### **ARUGULA SALAD**

Baby Arugula, Shaved Grana Padano Parmesan Extra Virgin Olive Oil, Balsamic Vinegar. Appetizer \$8.95 Full \$12.95

### **SCOTTISH SALMON SALAD**

Sauteed Salmon Medallions, Caramelized Onion, Asparagus and Tomatoes over baby greens with Lemon Dressing. \$16.95

### **INSALATA MISTA**

Mixed Salad with Carrots and Tomatoes. Appetizer \$7.95 Full \$10.95

### **CESARE**

Caesar Salad with Romaine, Shaved Grana Padano Parmesan and Rosemary Croutons. Appetizer \$8.95 Full \$12.95  
Add Freshly Grilled Chicken Breast \$2.95  
Add 6 Freshly Grilled Jumbo Shrimp \$5.95

### **INSALATA DI VEGETALI**

Chopped Salad with Romaine, Broccoli, Marinated Tomatoes, White Beans, Soft Mozzarella, Balsamic Dressing  
With Freshly Grilled Chicken Breast \$14.95  
With 6 Freshly Grilled Jumbo Shrimp \$16.95

### **PERA E GORGONZOLA**

Baby Greens, Pear, Gorgonzola, Walnuts with Honey-Balsamic Dressing.  
Appetizer \$8.95 Full \$12.95

### **TRICOLORE**

Arugula, Radicchio and Endive with Shaved Parmesan, Balsamic Dressing.  
Appetizer \$8.95 Full \$12.95

### **SPINACI**

Baby Spinach, Bacon, Walnuts, Warm Goat Cheese, with Honey-Balsamic Dressing.  
Appetizer \$8.95 Full \$12.95

## **ZUPPE • SOUP**

### **ZUPPA DI POMODORO**

Tomato, Basil and Garlic Soup. \$7.95

### **ZUPPA DI LENTICCHIE**

Hearty Lentil Soup. \$7.95

### **PASTA E FAGIOLI**

Cannellini Beans and Pasta Soup. \$7.95

### **ZUPPA DI BROCCOLI**

Pureed Broccoli, Vegetarian, Dairy Free. \$7.95

## **BRICK OVEN PIZZA**

### **MARGHERITA**

Tomato Sauce, Mozzarella and Basil. \$12.95

### **PROSCIUTTO**

White Pizza with Mozzarella, Topped with Prosciutto, Arugula and Shaved Parmesan. \$15.95

### **BACIO**

Tomato Sauce, Mozzarella, Sun-Dried Tomato, Roasted Garlic and Goat Cheese. \$14.95

### **CAPRICCIOSA**

Tomato Sauce, Mozzarella, Mushrooms, Ham, Black Olives and Artichokes. \$14.95

### **SALAME PICCANTE**

Tomato Sauce, Mozzarella and Salami (Pepperoni) \$13.95

### **SALSICCIA**

Tomato Sauce, Mozzarella and Seasoned Chicken Sausage. \$14.95

### **POLLO AFFUMICATO**

Tomato Sauce, Mozzarella, Smoked Chicken, Spinach and Goat Cheese. \$15.95

### **PIZZA BURRATA**

Tomato Sauce, Soft Burrata Mozzarella and Basil. \$14.95

## **PANINI**

### **GRILLED BREAST OF CHICKEN PANINI**

With Roasted Eggplant, Grilled Tomatoes and Pesto Sauce. Served with Baby Mixed Greens, Balsamic Dressing. \$14.95

### **ITALIAN BRISKET PANINI**

Juicy De-boned Beef Short Rib, Slowly Cooked in Red Wine and Spices.  
Served with Baby Mixed Greens \$14.95

## **PRIMI**

### **CAPELLINI POMODORO OR CHECCA**

Capellini with Tomato and Basil Sauce or Fresh "Checca". \$12.95

### **PENNE SALSICCIA**

Penne with Chicken Sausage, Roasted Pine Nuts and Sun-Dried Tomatoes in a Red Sauce. \$14.95

### **SPAGHETTI AL RAGU' DI CARNE**

Spaghetti with Meat Ragout Sauce. \$13.95

### **PENNE ARRABBIATA**

In a Spicy Tomato and Garlic Sauce. \$12.95

### **PENNE NORMA**

Penne with Sautéed Eggplant, Tomato Sauce and Melted Mozzarella. \$13.95

### **PAPPARDELLE FILETTO DI POMO**

Home-Style Wide Flat Noodles with Filet of Fresh Roasted Tomato. \$13.95

### **LASAGNA**

Home-Style with Soft Green Spinach Pasta, Beef Ragout and Bechamel Sauce. \$14.95

### **RIGATONI GRATINATI AFFUMICATI**

Rigatoni "Gratin" with Smoked Chicken, Asparagus, Mozzarella and Parmesan Cheese in a Tomato Sauce. \$14.95

### **GNOCCHI AL RAGU' DI CARNE**

Home-Style Potato Dumplings with Ragout Meat Sauce. \$14.95

### **GNOCCHI AL PESTO**

Home-Style Potato Dumplings, Pesto Sauce with a Splash of Cream. \$14.95

### **LINGUINE VONGOLE**

With Manila Clams in a Light Chardonnay, Diced Tomato and Garlic Sauce. \$15.95

### **SPAGHETTI MARE**

Shrimp, Calamari, Mussels and Clams in a Spicy Tomato, Garlic Sauce. \$15.95

### **RAVIOLI AURORA**

Home-Style Ravioli Filled with Ricotta and Spinach in a Light Pink Sauce. \$14.95

### **RAVIOLI ZAFFERANO**

Home-Style Ravioli Filled with Ricotta and Spinach in a Creamy Saffron Sage Sauce. \$14.95

### **RAVIOLI DI POLLO**

Home-Style Ravioli Filled with a Puree of Roasted Chicken in a Spicy Tomato Sauce. \$14.95

### **FETTUCCINE FUNGHI**

Home-Style Egg Fettuccine with Shiitake, Portobello and Oyster Mushrooms, in White Wine Sauce. \$14.95

**RISOTTO NORCINA**

With with Shiitake, Portobello, Oyster Mushrooms and Chicken Sausage. \$15.95

**RISOTTO DI PESCE**

With Clams, Mussels, Calamari and Shrimp, Tomato Sauce \$16.95

**SECONDI**

**PICCATA DI POLLO**

Chicken Breast Sautéed with Lemon and Caper Sauce. \$16.95

**MILANESE DI POLLO**

Breaded Chicken Breast with Checca Tomatoes. \$16.95

**BATTUTA DI POLLO**

Breast of Chicken Pounded & Grilled With Rosemary, Sauteed Spinach, Grilled Eggplant and Roasted Roma Tomatoes. \$18.95

**POLLO AL MATTONE**

De-Boned Half Chicken, Barbequed Tuscan Style. \$18.95

**SCALOPPINE MARSALA E FUNGHI**

Thin Pounded Veal with Wild Mushrooms and Marsala Wine Sauce. \$22.95

**AGNELLO ALLA MOSTARDA**

Baby Rack of Lamb Chops with a Thyme, Mustard Sauce. \$24.95

**NEW YORK STEAK ALLA GRIGLIA**

Grilled Your Way and Served with Vegetables and Potato of The Day. \$21.95

**TAGLIATA DI MANZO SALAD**

Seared and Sliced New York Steak Over Arugula Salad and Shaved Parmesan Cheese. \$21.95

**SCAMPI ALLA GRIGLIA**

12 Barbequed Peeled Jumbo Shrimp, Drizzled with Lemon, Garlic and Olive Oil. \$22.95

**SALMONE CON LENTICCHIE**

Grilled Scottish Salmon on a Bed of Lentils. \$17.95

**TERRINA DI MELANZANE**

Sicilian Eggplant Parmigiana with Tomato Basil and Melted Mozzarella. \$15.95

**CONTORNI • SIDES**

**BROCCOLI SAUTEED** with Extra Virgin Olive Oil and Garlic \$4.95

**SPINACH SAUTEED** with Extra Virgin Olive Oil and Garlic \$5.95

**ROASTED POTATOES** with Rosemary, Garlic and Extra Virgin Olive Oil \$4.95

**MASHED POTATOES** Puree with a hint of Extra Virgin Olive Oil \$4.95

**ASPARAGUS** Side of Steamed Asparagus, Lemon and Extra Virgin Olive Oil \$7.95

**CHICKEN BREAST** Freshly Grilled Chicken Breast with Rosemary and Garlic \$6.95

**SPECIALS OF THE MONTH**

**BURRATA**

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$12.95

**PROSCIUTTO WITH FIGS OR MELON**

Original Italian Parma Ham, Thinly Sliced, With Figs Or Melon. \$13.95

**SPAGHETTI WITH LOBSTER AND SHRIMP**

Half of a 1.5 Lb Main Lobster and Jumbo Shrimp Tossed in a Light Spicy Tomato Sauce. \$23.95

**PAPPARDELLE TARTUFO**

Wide Flat Egg Noodles With Wild Mushrooms, Prosciutto and White Truffle Oil in a Light Cream Sauce. \$17.95

**GNOCCHI AL BRASATO**

Potato Dumplings With Oliva's Famous Italian Brisket Meat Sauce \$17.95

**BRANZINO**

Fresh Imported European Sea Bass, Baked Whole with Rosemary, Garlic, Lemon and Olive Oil, De-Boned Upon Request. Served with Roasted Potatoes and Broccoli. \$26.95

**LAKE SUPERIOR WHITEFISH FILET**

Grilled and Served with Shiitake Mushroom Chardonnay Lemon Sauce. Mashed Potatoes and Broccoli. \$22.95

**SEAFOOD CIOPPINO**

Clams, Mussels, Shrimp, Calamari, Whitefish and Half of a Main Lobster in Tomato, White Wine and Garlic Broth. \$28.95

**OSSOBUCO**

14 oz Veal Shank, Braised with Vegetables and Red Wine, Mashed Potatoes and Broccoli. \$27.95

**FILET MIGNON**

9-10 oz Grilled Filet Mignon, Amarone Wine Sauce, Roasted Potatoes and Broccoli. \$28.95

**OLIVA'S FAMOUS ITALIAN BRISKET**

An Italian Brisket. De-bone Beef Short Rib Cooked Slowly Over 4 Hours in Red Wine and Spices. Served with Mashed Potatoes and Broccoli. \$22.95



**Oliva**

**trattoria**

**pizzeria**

**Italian grill**

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

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Menu prices are subject to change