

# OliV A

## *Insalate & Antipasti*

### **CALAMARI FRITTI**

Golden Crispy Calamari with Spicy Arrabbiata Sauce. \$13.95

### **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. \$14.95

### **BURRATA**

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$13.95

### **CAPRESE**

Ciliegine Buffalo Mozzarella, Tomatoes and Basil on Baby Greens.  
Appetizer \$9.95 Full \$13.95

### **PERA E GORGONZOLA**

Baby Greens, Pear, Gorgonzola, Walnuts with Honey-Balsamic Dressing.  
Appetizer \$9.95 Full \$13.95

### **ARUGULA SALAD**

Baby Arugula, Shaved Grana Padano Parmesan Extra Virgin Olive Oil, Balsamic Vinegar.  
Appetizer \$9.95 Full \$13.95

### **SCOTTISH SALMON SALAD**

Sautéed Salmon Medallions, Caramelized Onion, Asparagus and Tomatoes over baby greens with Lemon Dressing. \$19.95

### **INSALATA MISTA**

Mixed Salad with Carrots and Tomatoes.  
Appetizer \$7.95 Full \$11.95

### **CESARE\***

Caesar Salad with Romaine, Shaved Grana Padano Parmesan and Rosemary Croutons.  
Appetizer \$9.95 Full \$13.95  
Add Freshly Grilled Chicken Breast \$3.95  
Add 6 Freshly Grilled Jumbo Shrimp \$6.95

### **INSALATA DI VEGETALI**

Chopped Salad with Romaine, Broccoli, Tomatoes, White Beans and Soft Buffalo Mozzarella. Balsamic Dressing  
With Freshly Grilled Chicken Breast \$16.95  
With 6 Freshly Grilled Jumbo Shrimp \$17.95

### **CARCIOFI**

Thinly Sliced Baby Artichokes, Lemon Dressing, Shaved Parmesan and Walnuts. \$13.95

### **TRICOLORE**

Arugula, Radicchio and Endive with Shaved Parmesan, Balsamic Dressing.  
Appetizer \$9.95 Full \$13.95

### **SPINACI**

Baby Spinach, Bacon, Walnuts, Warm Goat Cheese, with Honey-Balsamic Dressing.  
Appetizer \$9.95 Full \$13.95

**Yes, You can add Chicken or Shrimp  
on any of Your Favorite Salads!**

\* Contains raw or undercooked food products



# Oliva

## 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. \$13.95

### **PROSCIUTTO**

White Pizza with Mozzarella, Topped with Prosciutto, Arugula and Shaved Parmesan. \$16.95

### **BACIO**

Tomato Sauce, Mozzarella, Sun-Dried Tomato, Roasted Garlic and Goat Cheese. \$15.95

### **CAPRICCIOSA**

Tomato Sauce, Mozzarella, Mushrooms, Ham, Black Olives and Artichokes. \$15.95

### **SALAME PICCANTE**

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

### **SALSICCIA**

Tomato Sauce, Mozzarella and Seasoned Chicken Sausage. \$15.95

### **POLLO AFFUMICATO**

Tomato Sauce, Mozzarella, Smoked Chicken, Spinach and Goat Cheese. \$16.95

### **PIZZA BURRATA**

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

Free Wireless High Speed Connection  
[www.OlivaRestaurant.com](http://www.OlivaRestaurant.com) - 818-789-4490



# OlivA

## Primi

### CAPELLINI POMODORO OR CHECCA

Capellini with Tomato and Basil Sauce or Fresh Diced tomatoes "Checca". \$13.95

### PENNE SALSICCIA

Penne with Chicken Sausage, Roasted Pine Nuts and Sun-Dried Tomatoes in a Red Sauce. \$15.95

### SPAGHETTI AL RAGU' DI CARNE

Spaghetti with Meat Ragout Sauce. \$14.95

### PENNE ARRABBIATA

In a Spicy Tomato and Garlic Sauce. \$13.95

### PENNE NORMA

Penne with Sautéed Eggplant, Tomato Sauce and Melted Mozzarella. \$14.95

### PAPPADELLE FILETTO DI POMO

Home-Style Wide Flat Noodles with Filet of Fresh Roasted Tomato. \$14.95

### LASAGNA

Home-Style with Soft Green Spinach Pasta, Beef Ragout and Béchamel Sauce. \$15.95

### RIGATONI GRATINATI AFFUMICATI

Rigatoni "Gratin" with Smoked Chicken, Asparagus, Mozzarella and Parmesan Cheese in a Tomato Sauce. \$15.95

### GNOCCHI AL RAGU' DI CARNE

Home-Style Potato Dumplings with Ragout Meat Sauce. \$15.95

### GNOCCHI AL PESTO

Home-Style Potato Dumplings, Pesto Sauce with a Splash of Cream. \$15.95

### LINGUINE VONGOLE

With Manila Clams in a Light Chardonnay, Diced Tomato and Garlic Sauce. \$16.95

### SPAGHETTI MARE

Shrimp, Calamari, Mussels and Clams in a Spicy Tomato, Garlic Sauce. \$16.95

### RAVIOLI AURORA

Home-Style Ravioli Filled with Ricotta and Spinach in a Light Pink Sauce. \$15.95

### RAVIOLI ZAFFERANO

Home-Style Ravioli Filled with Ricotta and Spinach in a Creamy Saffron Sage Sauce. \$15.95

### RAVIOLI DI POLLO

Home-Style Ravioli Filled with a Puree of Roasted Chicken in a Spicy Tomato Sauce. \$15.95

### FETTUCCINE FUNGHI

Home-Style Egg Fettuccine with Shiitake, Portobello and Oyster Mushrooms, in White Wine Sauce. \$15.95

### RISOTTO NORCINA

With Shitake, Portobello, Oyster Mushrooms and Chicken Sausage. \$16.95

### RISOTTO DI PESCE

With Clams, Mussels, Calamari and Shrimp, Tomato Sauce. \$17.95



# OlivA

## Secondi

### **PICCATA DI POLLO**

Chicken Breast Sautéed with Lemon and Caper Sauce. \$17.95

### **MILANESE DI POLLO**

Breaded Chicken Breast with Checca Tomatoes. \$17.95

### **BATTUTA DI POLLO**

Breast of Chicken Pounded & Grilled With Rosemary, Sautéed Spinach, Grilled Eggplant and Roasted Roma Tomatoes. \$19.95

### **POLLO AL MATTONE**

De-Boned Half Chicken, Barbequed Tuscan Style. \$19.95

### **SCALOPPINE MARSALA E FUNGHI**

Thin Pounded Veal with Wild Mushrooms and Marsala Wine Sauce. \$23.95

### **AGNELLO ALLA MOSTARDA**

Baby Rack of Lamb Chops with a Thyme Mustard Sauce. \$26.95

### **NEW YORK STEAK ALLA GRIGLIA**

Grilled Your Way and Served with Vegetables and Potato of The Day. \$23.95

### **TAGLIATA DI MANZO SALAD**

Seared and Sliced New York Steak Over Arugula Salad and Shaved Parmesan Cheese. \$23.95

### **SCAMPI ALLA GRIGLIA**

Twelve Barbequed Peeled Jumbo Shrimp, Drizzled with Lemon, Garlic and Olive Oil. \$23.95

### **SALMONE CON LENTICCHIE**

Grilled Scottish Salmon on a Bed of Lentils. \$19.95

### **TERRINA DI MELANZANE**

Sicilian Eggplant Parmigiana with Tomato Basil and Melted Mozzarella. \$17.95

## Contorni • Sides

**BROCCOLI** sautéed with Extra Virgin Olive Oil and Garlic \$5.95

**SPINACH** sautéed with Extra Virgin Olive Oil and Garlic \$6.95

**ROASTED POTATOES** with Rosemary, Garlic and Extra Virgin Olive Oil \$5.95

**MASHED POTATOES** Puree with a hint of Extra Virgin Olive Oil \$5.95

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

**CHICKEN BREAST** Freshly Grilled Chicken Breast with Rosemary and Garlic \$7.95



Please Ask us for Large Party Menus

# OlivA

## *Dinner Specials*

### **BURRATA**

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$13.95

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

Original Italian Parma Ham, Thinly Sliced, With Figs Or Melon. \$14.95

### **SPAGHETTI WITH LOBSTER AND SHRIMP**

Half of a 1.5 Lb Main Lobster and Jumbo Shrimp Tossed in a Light Spicy Tomato Sauce. \$26.95

### **PAPPARDELLE TARTUFO**

Wide Flat Egg Noodles With Wild Mushrooms, Prosciutto and White Truffle Oil in a Light Cream Sauce. \$19.95

### **GNOCCHI AL BRASATO**

Potato Dumplings With OlivA's Famous Italian Brisket Meat Sauce \$19.95

### **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. \$29.95

### **LAKE SUPERIOR WHITEFISH FILET**

Grilled and Served with Shiitake Mushroom Chardonnay Lemon Sauce. Mashed Potatoes and Broccoli. \$24.95

### **SEAFOOD CIOPPINO**

Clams, Mussels, Shrimp, Calamari, Whitefish and Half of a Main Lobster in Tomato, White Wine and Garlic Broth. \$29.95

### **OSSO BUCO**

14 oz Veal Shank, Braised with Vegetables and Red Wine, Mashed Potatoes and Broccoli. \$29.95

### **FILET MIGNON**

9-10 oz Grilled Filet Mignon, Amarone Wine Sauce, Roasted Potatoes and Broccoli. \$29.95

### **OLIVA'S FAMOUS ITALIAN BRISKET**

Juicy De-boned Beef Short Rib, Slowly Cooked in Red Wine and Spices. Served with Mashed Potatoes and Broccoli. \$24.95

