

OliVIA

Insalate & 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

Sautéed 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, Tomato, White Beans and Soft Buffalo 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

**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 Bean 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 "Grana Padano 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 Italian herbs. Served with Baby Mixed Greens, Balsamic Dressing. \$14.95

Free Wireless High Speed Connection
www.OlivaRestaurant.com - 818-789-4490



OliV A

Primi

CAPELLINI POMODORO OR CHECCA

Capellini with Tomato and Basil Sauce or Fresh Diced tomatoes "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

PAPPADELLE 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 Béchamel 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 Shiitake, Portobello, Oyster Mushrooms and Chicken Sausage. \$15.95

RISOTTO DI PESCE

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



OlivA

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, Sautéed 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 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

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 our Large Party Menus

Now Open All Day*



OlivA

Lunch Specials

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. \$28.95

LAKE SUPERIOR WHITEFISH FILET

Grilled and Served with Shiitake Mushroom Chardonnay Lemon Sauce. 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

OSSO BUCO

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

Juicy De-boned Beef Short Rib, Slowly Cooked in Red Wine and Spices. Served with Potatoes and Broccoli. \$22.95

