

PRIMI

Cozze Marinara (GF)

Atlantic-caught mussel, pomodoro, garlic, chilli, and white wine sauce

Insalata Caprese (V)

Buffalo mozzarella, vine tomatoes in extra-virgin olive oil and oregano and Genovese basil pesto

Bruschetta Paesana (V) (VG)

Toasted artisan bread with garlic, red onion, and extra-virgin olive oil marinated vine tomatoes and sun-dried tomatoes

Arancine Siciliane

Crispy fried rice balls with a choice of fillings: beef and pork ragù with mozzarella, or aubergine and mozzarella, or a selection of both.
Served with sun-dried tomato, turmeric and almond pesto

SECONDI

Pesce Spada Messinese (GF)

Pan-fried swordfish steak in pomodoro sauce with garlic, onion, capers, celery, pine kernels, sultanas, green olives, and basil, and a side of roast rosemary potatoes

Pollo Pizzaiola

Pan-fried chicken breast in pomodoro* and shallot sauce topped with buffalo mozzarella, with potato croquettes and tenderstem broccoli

Carbonara (GF*)

Free-range egg, pancetta (Italian bacon), Parmesan, and cream sauce with gluten-free penne pasta or non-gluten-free spaghetti

Pizza Vegetariana (V*) (VG*)

Roasted red and yellow peppers, asparagus, sun-dried tomatoes, artichoke, caramelised onion, aubergine, olives, tomato sauce, and choice of fior di latte mozzarella or vegan mozzarella

DOLCI

Sorbetto Limone (VG) (GF)

Sicilian lemon sorbet

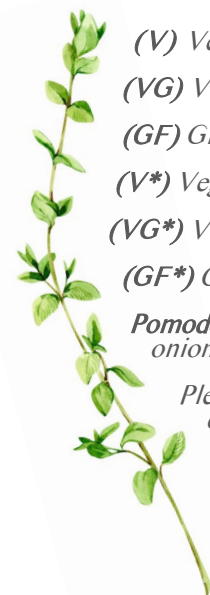
Strudel alle Mele (V*) (VG*)

Warm vegan apple, rum and sultana strudel, served with a choice of fior di latte ice cream or vegan whipped cream

Tortino Cioccolato (GF)

Warm chocolate brownie covered in chocolate sauce and flaked almonds, served with hazelnut ice cream

£35.50 per person three-course menu



(V) Vegetarian

(VG) Vegan

(GF) Gluten-free

(V*) Vegetarian option available, please see dish description

(VG*) Vegan option available, please see dish description

(GF*) Gluten-free option available, please see dish description

Pomodoro* Homemade Neapolitan-style sauce with plum tomatoes, onions and extra-virgin olive oil

Please note that our kitchen handles wheat flour and other gluten-containing ingredients. While we take every precaution to prevent cross-contamination, we cannot guarantee that all our dishes are completely trace-free

Please ask a member of staff for our allergens guide

A 12.5% service charge will be added to your bill

Olivelli
olivelli.co.uk