

Party Menu

£32.95



WATERLOO

61 The Cut, London, SE1 8LL

MAYFAIR

9 St. Christopher's Place, London, W1U 1NE

DULWICH

127 Lordship Lane, London, SE22 8HU

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Primi

GAMBERONI DIAVOLA (GF)

Pan-fried king prawns in a white wine, garlic, chilli and extra-virgin olive oil sauce

ARANCINE CARNE

Beef and pea ragù filled crispy fried rice balls, sun-dried tomato and turmeric sauce

ARANCINE FUNGHI (V)

Porcini mushroom and mozzarella filled crispy fried rice balls, sun-dried tomato and turmeric sauce

BRUSHCETTA PAESANA (VG)

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

ASPARAGI GRATINATI (GF)

Oven-baked asparagus wrapped in Parma ham and Emmenthal cheese, balsamic vinegar glaze

Secondi

VITELLO PALERMITANA

Oven-baked best veal escalope coated in aromatic breadcrumbs and egg, topped with mozzarella, ham and pomodoro*, homemade chipped potatoes

ZUPPA DI PESCE (GF)

Swordfish, Palourde clams, squid, Atlantic-caught mussels and king prawns in pomodoro*, chilli and garlic fish broth

RISOTTO CHEF (V) (GF)

Saffron and butter risotto, burrata, caramelised onions

SPAGHETTI CORLEONESE (VG)

Spaghetti, Sicilian aubergine, onion, celery, and caper caponata, pomodoro*, chillies

PIZZA TRE STAGIONI (V) (VG*)

Artichokes, green olives and porcini, chiodini, button and chestnut mushrooms in shallots and extra-virgin olive oil, tomato and fior di latte mozzarella or vegan mozzarella

Dolci

TORTINO CIOCCOLATO (V) (GF)

Warm chocolate brownie, warm chocolate sauce, hazelnut ice cream, nibbed almonds

SORBETTO LIMONE (VG) (GF)

Sicilian lemon sorbet

STRUDEL ALLE MELE (V) (VG*)

Warm vegan apple, rum, and sultana strudel, fior di latte ice cream or vegan whipped cream

TARTELETTA MANDORLA (V)

Warm Sicilian almond and raspberry tart, cherry coulis, black cherries, fior di latte ice cream

*Pomodoro** — Neapolitan-style plum tomato, onion and extra-virgin olive oil sauce
(V) Vegetarian dishes (VG) Vegan dishes (GF) Gluten-free
(VG*) Vegan option available, please see dish description

*Please note, our kitchen handles allergens. Please ask for our allergens guide.
£26.95 per person. A 12.5% service charge will be added to your bill.*
