

RESTAURANT OLIVIA

BEVERAGE

Beverage Director/Proprietor, Austin James Carson

Wine Director, Scott Thomas

Bar Manager, Erika Copeland

CULINARY

Chef/Proprietor, Ty Michael Leon

Chef de Cuisine, Addison Bollaert

Heather Morrison - Olivia's Mom



Please note that a 20% service charge will be added to each bill and is split amongst our staff in an equitable manner

NEGRONI & APERITIVI

HOUSE SPRITZ | \$15
aperol, limoncello, bubbles

GARIBALDI SBAGLIATO | \$15
cappelletti, cointreau, bubbles

*APERITIVI FIZZ | \$17
contratto bitter & aperitif, preserved grapefruit,
soda, salt, egg white

HOUSE NEGRONI | \$16
gin, campari, cappelletti, lillet rouge, salt

PEAR NEGRONI | \$16
gin, bitter bianco, salers, pear, lillet blanc

GRAPEFRUIT NEGRONI | \$16
gin, bitter bianco, cocchi americano, grapefruit

NEGRONI ON HOLIDAY | \$17
rum, cappelletti, noilly prat, coconut, banana

COFFEE BOULEVARDIER | \$17
bourbon, rye, campari, coffee liqueur, cardamaro

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HOUSE COCKTAILS

MANDARIN MARGARITA | \$17
patron añejo, mandarin, preserved orange, salt

SPELL BOUND | \$16
vodka, bergamot, lemon, salted green tea,
blueberry & hibiscus, tonic

TIRAMISÙ OLD FASHIONED | \$16
restaurant olivia's elijah craig single barrel bourbon,
amaretto, vanilla, coffee, cocoa bitters

BLACK MANHATTAN | \$17
rye whiskey, macadamia nut liqueur,
amaro di angostura, cocoa bitters

HOUSE MARTINI | \$16
olive oil washed gin or vodka
- clean or dirty -

ZERO PROOF

SPRITZ (ISH) | \$9
dhos bittersweet, codorniu "zero"

SPRING FLING | \$9
butterfly pea flower tea, lemon, honey

EARLY MORNINGS | \$9
martini & rossi "floreale", gose, lemon,
peach green tea, tonic

TASTING MENU

- \$95 per person - Tablewide participation please -

FOCACCIA SUPPLEMENT |

FOIE GRAS MOUSSE
blood orange compote

ONE

FRITELLE

salt cod, crème fraîche, ossetra caviar

TWO

AGNOLOTTI

braised rabbit, mushrooms, sauce chasseur

THREE

*MAUI NUI VENISON

baby carrot, salsify, candied garlic jus

FOUR

CANOLO

meyer lemon, marsala caramel, buffalo ricotta

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WINE PAIRINGS

**Classico - four wines \$55 **Riserva - five wines \$95*

ONE

- *Berlucchi – Franciacorta “Cuveé 61” Extra Brut NV
- **Contratto – Alta Langa “Millesimato” Pas Dosé 2019

TWO

- *Donna Laura – Chianti Classico Riserva 2020
- **La Rasina – Brunello di Montalcino 2018

THREE

- *Bava – Barbera d’Asti 2021
- **Ca’ Viola – Barolo “Caviot” 2018
- &
- **Marchesi Alfieri – Barbera d’Asti Superiore “Alfiera” 2019

FOUR

La Spinetta – Moscato d’Asti “Biancospino” 2022



FOCACCIA ACCOMPANIMENTS

BURRATA | \$14
herbed oil, crispy capers

WHIPPED GOAT CHEESE | \$13
smoked blood orange, pomegranate, candied hazelnut

SMALL PLATES

CHOPPED SALAD | \$14
green apple, pistachio, radicchio, parmesan vinaigrette

FONTINA ARANCINI | \$19
braised short rib, tomato brodo, pear jam

*CURED ARCTIC CHAR | \$24
crispy potato, citrus goat cheese

CRAB BISQUE | \$18
dungeness crab, sourdough gnocchi, yucca chips

ENTRÉES

EGGPLANT PARMESAN | \$29
spaghetti squash, sauce pomodoro, mozzarella, giardiniera

*LIBERTY FARMS DUCK BREAST | \$39
confit potato, romanesco, vanilla crème fraîche

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PASTA

-substitute housemade gluten free pasta for \$5

RISOTTO | \$29

parmigiano reggiano, mascarpone,
essenza balsamico

TORTELLONI | \$35

alla vodka, black trumpet mushroom,
smoked fontina, candied garlic

RAVIOLI | \$30

caramelized onion, gruyère fondue, crispy parmesan

CULURGIONES | \$35

sauce diavolo, buffalo ricotta, calabrian chili crisp

GEMELLI | \$30

alla norcina, umbrian sausage, pecorino cream,
confit tomato

TAGLIATELLE | \$34

alla bolognese, white sonora flour, prosciutto, parmesan

GARGANELLI | \$33

duck confit, sundried tomato, romanesco

SHELLS | \$30

'nduja, salsify, chipotle, sherry gastrique



SWEETS

TIRAMISÙ | \$13

mascarpone sabayon, hazelnut brittle, espresso, madeira
Badia A Coltibuono Vin Santo Chianti Classico 2013 - \$15

BLOOD ORANGE OLIVE OIL CAKE | \$13

balsamic blackberries, marshmallow fluff
La Cappucina Recioto di Soave - \$14

PECORINO CHEESECAKE | \$13

huckleberry preserves, oat crumble
Col dei Venti, Moscato d'Asti - \$13

WARM CHOCOLATE CHIP COOKIE | \$5

AFTER DINNER SIPS

AMARO FLIGHT | \$20

ask your server to help choose your own adventure

DESSERT WINE FLIGHT | \$21

Pineau des Charentes, Recioto di Soave,
Vin Santo del Chianti

