

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 | \$16
aperol, cappelletti, limoncello, strawberry, bubbles

AMERICANO | \$16
contratto bitter, strawberry, bubbles

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

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

PEAR NEGRONI | \$17
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

MEZCAL NEGRONI | \$19
vida mezcal, bitter bianco, nixta, cocchi americano

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HOUSE COCKTAILS

THE EARLY BIRD | \$17

butterfly pea flower infused tequila, aperol, falernum,
banana, pineapple, lime, salt

SPELL BOUND | \$16

vodka, bergamot, lemon, salted green tea,
blueberry & hibiscus, tonic

BANANA OLD FASHIONED | \$16

restaurant olivia's elijah craig single barrel bourbon,
banana, coconut, angostura bitters

BLACK MANHATTAN | \$17

rye, herbed barbera, averna, cherry sun tea,
cherry-chocolate bitters

HOUSE MARTINI | \$16

olive oil washed gin or vodka
- clean or dirty -

ZERO PROOF

SPRITZ (ISH) | \$10

giffard aperitif, cherry, martini & rossi vibrante,
codorniu "zero"

SPRING FLING | \$9

butterfly pea flower tea, lemon, honey, soda water

GUAVA RADLER | \$10

guava, lemon, partake blonde

TASTING MENU

- \$115 per person - Tablewide participation please -

ONE

TUNA CRUDO

cucumber consommé, white miso, sesame

TWO

ANOLINI

spring pea, dungeness crab, beurre blanc, shallot

or

GARGANELLI

pistachio pesto, sundried tomato, herb gremolata

THREE

AGNOLOTTI DEL PLIN

duck, prosciutto, black garlic, maitake mushroom

or

RAVIOLI

caramelized onion, gruyère fondue, crispy parmesan

FOUR

*MAUI NUI VENISON

baby carrot, salsify, candied garlic jus

FIVE

BIBAMBA CHOCOLATE SPONGE CAKE

milk chocolate cremeux, honeycomb toffee,
malted chocolate gelato

WINE PAIRINGS

~ \$75 per person ~

ONE

Contratto – Alta Langa “Millesimato” Pas Dosé
- 2019 -

TWO

La Spinetta Toscana Vermentino - from magnum
- 2022 -

THREE

Sono Montenidoli Toscana Rosso
- 2019 -

FOUR

Reverdito Barolo
- 2018 -

FIVE

Buglioni Recioto della Valpolicella Classico
- 2019 -

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FOCACCIA ACCOMPANIMENTS

BURRATA | \$14
herbed olive 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 | \$21
green garlic pesto, smoked ricotta, caramelized honey

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

CRAB BISQUE | \$21
dungeness crab, sourdough gnocchi, yucca chips

GRILLED ASPARAGUS | \$18
cured egg yolk, green goddess vinaigrette, crispy prosciutto

ENTRÉES

EGGPLANT PARMESAN | \$30
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
crispy artichoke, pecorino,
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
lamb polpette, pecorino cream,
rhubarb preserves

TAGLIATELLE | \$34
alla bolognese, white sonora flour,
prosciutto, parmesan

SHELLS | \$30
'nduja, salsify, chipotle,
sherry gastrique



SWEETS

TIRAMISÙ | \$13

strawberry rhubarb compote, hazelnut, prosecco

La Spinetta – Moscato d'Asti "Biancospino" | \$13

BLOOD ORANGE OLIVE OIL CAKE | \$13

balsamic blackberries, marshmallow fluff

La Cappucina Recioto di Soave - \$14

PECORINO CHEESECAKE | \$13

huckleberry preserves, oat crumble

Deltetto – Bric du Liun – Passito d'Arneis, Piedmont - \$15

WARM CHOCOLATE CHIP COOKIE | \$5

bibamba milk chocolate, dry storage flour, salt

CANTUCCI SERVICE | \$19

almond biscotti, vin santo Badia a Coltibuono

TAKE & BAKE COOKIE | \$4

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

ESPRESSO MARTINI | \$17

good vodka, espresso liqueur

CARAJILLO | \$17

licor 43, averna, espresso