



# The Oliva-Pizzas



## Antipasto

### BRUSCHETTA

with semi-dried tomatoes  
EUR 12.50

### VITELLO TONNATO

gently cooked veal with  
Don Bocarte tuna  
and wild herbs  
EUR 15.00

### INSALATA ITALIANA

Italian salad bowl with South Tyrolean  
mountain cheese, Duroc pork ham,  
Don Bocarte tuna, boiled egg  
and dried tomatoes  
EUR 16.50

### BIRNE, PARMA & BURRATA

Carpaccio of pear, Italian Parma ham,  
plucked burrata from Buffalo Bill  
EUR 18.00

### CARPACCIO CON TARTUFO

Beef carpaccio with winter truffle  
and roasted pine nuts  
EUR 24.00

We bake our OLIVA pizzas according to the original Italian recipe.  
This means Caputo Type 00 wheat flour, San Marzano tomato sauce, buffalo mozzarella, Semola durum wheat,  
and 36 hours of dough fermentation. Baked briefly in the original stone oven at 400 °C, our pizzaiolo Erik Lau's  
expert hands create the popular crispy, airy „Napoletana“ pizza with a leopard pattern.

### MARGHERITA

with tomato sauce, pulled buffalo mozzarella,  
Gran Riserva olive oil, fresh basil and  
a touch of Sicilian oregano  
EUR 14.50

### LE ALPI

with walnut cream, South Tyrolean bacon,  
buffalo mozzarella and wild herbs  
EUR 15.00

### PISTACCHIO

with pistachio cream,  
mortadella and burrata  
EUR 15.50

### SALAME

with tomato sauce, pulled buffalo  
mozzarella, Salami Milano,  
Salami Ventricina and basil  
EUR 16.00

### SENIOR POLLO MANDARINO

with spinach cream, mandarins,  
baked chicken breast fillet with zucchini slices,  
roasted pine nuts and a dot of mango cream  
EUR 17.00

### MODENA

with tomato sauce, pulled buffalo mozzarella,  
oven-dried tomatoes, arugula, Parmesan,  
homemade basil pesto, aged balsamic vinegar,  
olives and buffalo mozzarella  
EUR 17.50

### ROSENPARK

with tomato sauce, pulled buffalo mozzarella,  
Gorgonzola, arugula, freshly cut Parma ham,  
fresh tomatoes, Parmesan and Gran Riserva olive oil  
EUR 18.00

### QUEENS TUNA CAPRICE

with tuna tartar on homemade guacamole  
guacamole and tuna cream with  
fresh red onions  
EUR 19.00

### GORGONZOLA SPINACI

with creme fraiche, gorgonzola, garlic,  
pepper, spinach leaves, mushrooms  
EUR 19.00

### TESORO DAI MARI

with tomato sauce, seared scallops,  
pulled buffalo mozzarella and wakame seaweed  
EUR 23.00

### CAPRA E TARTUFO

with tomato sauce, goat cheese  
and winter truffle  
EUR 28.00

### RISOTTO DI FRUTTI DI MARE

Seafood risotto, with grilled prawns,  
roasted pulpo, baked baby calamaretti  
and Mediterranean mussels  
EUR 32.00

### SLOW BRAISED LEG OF LAMB

with creamy polenta,  
baby vegetables and gremolata  
EUR 35.00

### COTOLETTA DI IBERICO

pan-seared Iberico pork chop  
with Tropea onion marmalade and  
roasted garlic mashed potatoes  
EUR 36.00

### ORATA INTERA

whole roasted seabass,  
with spicy lukewarm spinach salad and  
creamy saffron risotto  
EUR 36.50

### FILETTO DI MANZO

grilled Mibrasa beef fillet (200g)  
with porcini crust, Cima di Rapa  
and potato sticks  
EUR 39.50

### ROMBO GRIGLIATO

Turbot fillet with wild broccoli and  
truffled mashed potatoes  
EUR 42.00

All pizzas & pasta dishes we can offer gluten free!

## La Minestra

### ZUPPA DI POMODORO

Tomato soup made from Miranda tomatoes  
EUR 10.50

### BOUILLABASSE

Hearty monkfish stew, mussels,  
prawns and tomato, served with toasted  
bread potato chips and rouille sauce  
EUR 13.50

### RISOTTO DI FREGULA BARBABIETOLA

Fregula risotto with beetroot and herbs  
EUR 16.00

### SPAGHETTINI CARBONARA

Original Italian guanciale, parmesan,  
egg and pepper  
EUR 20.50

## Piatto Principale

### RAVIOLI

Ravioli filled with mashed potatoes  
in truffle broth and  
with black winter truffle  
EUR 23.50

### PENNE RIGATE „ARRABIATA“

with spicy tomato sauce, basil and  
lightly sautéed tiger prawns  
EUR 24.00

### HOMEMADE TAGLIATELLE

with Parmesan velouté and winter truffle  
EUR 32.00

= VEGETARIAN = VEGAN = GLUTEN FREE = LACTOSE FREE

Our separate allergen menu can provide information on allergenic ingredients in our dishes.