



# STARTERS



RISTORANTE 

## L'OLIVO

*Italian inspired cuisine*



### ANTIPASTI STARTERS

#### Bruschetta Pomodoro (V) (VG)

Homemade crusty bread topped with tomatoes, garlic and basil.

£8.50

#### Bruschetta Funghi (V)

Homemade crusty bread topped with creamy mushrooms.

£8.50

#### Funghi Ripieni al Forno (V)

Portobello mushroom topped with a wheel of goats cheese, served with caramelised onions and a sprinkle of pine nuts.

£9.50

#### Insalata Tricolore (V)

Fresh Avocado, Mozzarella and tomatoes served with a basil and pesto dressing.

£9.50

#### Gamberoni

Fresh tiger king prawns pan seared and served with a choice of flavours

Limoncello

Garlic Butter

£14.50

#### Polpette Pomodoro

Homemade Italian meatballs served in a pomodoro sauce, topped with mozzarella and served with a slice of our homemade bread.

£10.50

#### Prosciutto e Asparagus

Asparagus cooked in a lemon butter sauce, wrapped in Parma ham.

£11.25

#### Carpaccio di Manzo

Pan seared beef topped with fresh rocket, parmesan & a drizzle of balsamic glaze.

£12.95

#### Calamari Fritto

Fresh calamari rings, battered and deep fried.

£12.95

#### Cozze

Fresh mussels cooked in either a tomato, garlic and chilli sauce or in a creamy garlic sauce.

£14.25

#### Capasante

Pan-seared fresh scallops, cooked in your choice of flavours:

Piccante

Creamy marsala wine

Black garlic & porcini mushrooms

£14.50

*\*\* Please make your server aware of any dietary requirements.*

*Dishes can be altered to suit your dietary needs. Gluten free and vegan alternatives are available .*





## SHARING & BREADS



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### SHARING STARTERS

#### Antipasto misto Carne

Selection of cured cold cut meat with mozzarella and olives served with a basket of our homemade bread. £20.25

#### Vegetariano (V)

Grilled courgettes, aubergine, roasted peppers, artichokes, sunblushed tomatoes, olives and caramelised onions served with a basket of homemade bread. £18.95

#### Cheese board

A mixture of Gorgonzola, Cheddar cheese, Pecorino, goats cheese, and parmesan served with olives, crackers, fruit chutney and a basket of our homemade bread. £20.95

### PANE E OLIVES

#### Focaccia (V)

Home made fluffy focaccia with rosemary and sea salt. £7.95

#### Tradizionale Garlic bread (V) (VG)

Pizza base topped with our garlic olive oil. £9.25

#### Mozzarella Garlic bread (V)

Pizza base with mozzarella cheese, garlic olive oil and topped with caramelised onions. £9.50

#### Pane de la casa (V)

A selection of our home made bread served with olive oil and balsamic vinegar. £5.95

#### Olives (V)

Mixed olives seasoned with our fresh ingredients. £4.95



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# PASTA



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### L'Olivo Pasta

Penne pasta cooked in a pomodoro sauce with fresh prawns, capers, black olives and fresh chillies. £15.95

### Vodka Gnocchi (V)

Potato dumplings cooked in a Napoli sauce with cream, garlic, basil, mozzarella and parmesan cheese with a hint of vodka and then cooked al forno. £15.50

### Spaghetti bolognese

Spaghetti pasta in a bolognese sauce. £14.95

### Spaghetti Carbonara

Spaghetti pasta with pancetta, egg yolk and pecorino cheese, served with or without cream. £14.95

### Lasagne de la Casa

Home made layers of flat pasta with bolognese meat sauce, mozzarella, parmesan and a spinach bechamel sauce. £15.45

### Penne Pollo

Penne pasta with chicken, spinach and black garlic, cooked in a white wine and parmesan butter sauce topped with a drizzle of truffle oil. £17.95

### Linguine Porto

Linguine pasta with calamari rings and prawns cooked in a black garlic, butter and white wine sauce. £18.95

### Pasta Romanof

Italian – American style pasta with onions, asparagus, cherry tomato sauce with a splash of vodka. £14.95

Add Chicken - £3.00    Add Prawns - £3.50

### Linguine al polpette

Linguine pasta with home made meatballs cooked in a rich tomato, garlic and basil sauce. £17.95

### Linguine di Mare

Linguine pasta with mixed seafood, fresh mussels, onion and garlic, cooked in a rich tomato and basil sauce or in a cream sauce. £22.95

### Linguine Granchio e Gamberoni

Linguine pasta with crab meat, prawns and fennel in a fresh onion and cherry tomato white wine sauce topped with fresh chillies and rocket. £18.95

### Pasta Salciccia

Homemade Italian sausage cooked with Truffle oil, mushrooms and spring onions cooked in a cream sauce and topped with pecorino cheese. £17.95

### Ragu Napoletano

Pasta with a slow cooked ragu, beef, pork, Italian sausage, and meatballs, in a red wine and pecorino cheese sauce. £18.95

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# RAVIOLI & RISOTTO



RISTORANTE   
**L'OLIVO**



## RAVIOLI

### Ravioli al Vino Bianco

Ricotta and spinach-filled ravioli, served with sautéed white onions, tomatoes, and fresh rocket – all tossed in a delicate white wine, onion, and tomato sauce. £16.95

### Ravioli Granchio

Crab-filled ravioli served in a creamy pomodorini and dill sauce with fennel, diced onions, mussels, and a touch of salt & pepper. £18.95

## RISOTTO

### Risotto Di Mare

Risotto with mixed seafood and fresh mussels cooked in a light white wine and tomato sauce. £20.95

### Risotto Gorgonzola

Risotto cooked in a creamy gorgonzola sauce with chicken and mushrooms. £15.95

### Risotto Granchio

Risotto cooked with crab meat, prawns, mussels, fennel, spring onions, and garlic, finished in a rich pomodorini and white wine sauce, garnished with fresh chillies. £20.95



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## SALADS & SIDES

### RISTORANTE L'OLIVO



#### SALADS

##### **Insalata di Cesare**

Grilled chicken breast with romaine lettuce tossed in a creamy caesar dressing, topped with crunchy home made croutons, shaved parmesan and anchovies. £15.95

##### **Chicken and pancetta**

Grilled chicken breast with mixed salad leaves, fresh cherry tomatoes, cucumber, mixed peppers, crispy croutons and pancetta all tossed in your choice of caesar dressing or our home made salad dressing. £16.95

##### **Mediterranean salad (V)**

Mixed salad leaves, a mixture of marinated mediterranean vegetables, olives, and mixed peppers, all tossed in a seasoned olive oil dressing. £15.95

Add Chicken - £3.00

#### SIDES

##### **Asparagus**

Cooked in a lemon butter sauce. £4.95

##### **Sauteed spinach**

Cooked in a garlic butter sauce. £4.50

##### **Green beans**

Cooked in a garlic and mint sauce. £4.95

##### **Zucchini Frito**

Battered and deep fried courgettes. £4.95

##### **Insalata Mista**

Mixed leaf salad with tomatoes, olives and peppers, drizzled with our home made vinaigrette dressing. £4.95

##### **Insalata Rucola**

Rocket salad with parmesan flakes and drizzled with olive oil. £4.95

##### **Patatine**

Skin on chips. £4.40

##### **Seasonal veg**

A mixture of seasonal vegetables, cooked in a garlic butter sauce. £5.95

##### **Beef Tomato & Bufala**

A whole beef tomato served with a whole Bufala mozzarella, lightly seasoned with olive oil, garlic, salt, black pepper, and fresh basil. £6.95

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# PIZZAS



## RISTORANTE L'OLIVO



### L'Olivo pizza

Tomato pizza base with mozzarella cheese, pepperoni, ham, Italian sausage

£18.95

### Margherita (V)

Tomato pizza base, basil, mozzarella cheese and parmesan.

£11.95

### Veg Calzone (V)

Folded tomato pizza base with mozzarella, mushrooms, spinach, roasted peppers and caramelised onions, topped with a drizzle of pesto.

£16.95

### Vegetariana pizza (V)

Tomato pizza base with grilled peppers, grilled aubergine and Grilled courgettes, topped with a bufala mozzarella in the centre and fresh basil.

£15.95

### Bufalina pizza

Tomato pizza base, fiore di late, salami, fresh tomato, rocket and a Bufala mozzarella placed in the centre.

£17.95

### Diabola

Tomato pizza base with fiore di late, Nduja, Pepperoni, and fresh chillies, finished with a bufala mozzarella placed in the centre and drizzled with a hot chilli honey.

£17.95

### Calzone carne

Folded tomato pizza base with fiore di late, pepperoni, nduja, bolognese, and ham, served with a bolognese sauce on top.

£18.95

### Rucola pizza

Tomato pizza base, fiore di late, rocket, prosciutto and salami, topped with a bufala mozzarella in the centre.

£16.95

### Tonno pizza

Tomato pizza base, fiore di late, tuna, anchovies, red onions, capers, olives and garlic.

£15.95

### Arya's Burger pizza

Tomato pizza base, Fiore di late, fresh burger meat, gherkins, fresh tomato's, American cheese, and burger sauce.

£17.95

### Pizza Bianca di mare

Mozzarella pizza base topped with fried seafood and fried onions.

£18.95

### Lasagne pizza

Tomato based pizza with fiore di late, topped with home made layers of pasta with a home made bolognese sauce and a spinach bechamel sauce, topped with parmesan flakes.

£17.95

### Genovesa pizza

Tomato pizza base topped with mozzarella cheese, fresh tomato, ricotta cheese, and a generous sprinkle of basil, finished with a drizzle of pesto sauce.

£16.95



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# FISH & MEAT

## RISTORANTE L'OLIVO



### FISH

#### Salmone a la griglia

A tender salmon fillet, brushed with rich olive oil and perfectly seasoned with sea salt and cracked black pepper. Grilled to perfection with fragrant fresh dill and zesty lemon slices, served alongside sautéed potatoes and green beans. £19.95

#### Branzino alla salsetta

Delicately pan fried sea bass, crowned with a zesty vinaigrette and a vibrant medley of onions, sweet peppers, and fresh parsley, served with sauteed potatoes £21.95

#### Sea bream

Whole sea bream marinated in a lemon and herb sauce, grilled to perfection and served with sautéed potatoes and a side salad. £25.95

#### Grilled Tiger Prawns

Succulent grilled tiger prawns topped with a light chimichurri sauce, served with a fresh side salad, half a lemon, and slices of bread to soak up the delicious sauce. £19.95

### MEAT

#### Pollo Limoncello

Juicy chicken breast served with a limoncello and black garlic butter sauce, paired with sauteed potatoes £19.95

#### Pollo alfredo

Tender chicken breast simmered in a rich parmesan, butter and mushroom cream sauce, served with sauteed potatoes. £20.95

#### Pollo Toscana

Tender pan-seared chicken breast in a rich and creamy sauce with peppers, sundried tomatoes, garlic, spinach and parmesan cheese, served with sauteed potatoes and a side salad. £22.95

#### Pollo alla parmigiana

Crispy breaded chicken breast, topped with a rich tomato sauce and melted mozzarella cheese, served with your choice of spaghetti aglio e Olio or fries. £22.95

#### Filletto

A succulent 8oz beef fillet steak, perfectly grilled to your liking, served with a side salad and skin on chips. £28.95

#### Di Manzo

A tender 10oz sirloin steak, pan-seared and served atop a bed of rocket, drizzled with a rich balsamic glaze, and finished with parmesan flakes. Served with a side of skin on chips. £27.95

#### Agnello

Slow cooked lamb shank, braised in a rich white wine and mixed vegetable sauce, served atop creamy mashed potatoes and accompanied by a side of green beans. £24.95

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# CHILDREN'S MENU

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Price per Bambini  
£10.95

### Mains

Pasta Pomodoro  
Pasta Bolognese  
Pasta Carbonara  
Pizza Margherita  
Pizza Pepperoni  
Pollo e Patatine Fritte

### Dessert

One scoop of chocolate, vanilla or strawberry  
gelato.

### Drink

Orange juice or apple juice.

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Please choose Pasta that you would like (Penne, Spaghetti)





## Desserts

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### Chocolate Soufflé

*Rich chocolate dessert with a gooey chocolate centre served with a scoop of vanilla ice cream.*

£8.50

### Cheesecake of the day

£8.25

### Traditional Tiramisu

*Soft savoiardi soaked in coffee and Tia Maria with creamy mascarpone cheese.*

£7.95

### Sticky toffee Pudding

*A moist sponge cake packed with toffee fudge pieces with lashings of toffee sauce and served with a scoop of vanilla ice cream.*

£8.50

### Vanilla Panacotta

*Traditional Italian cooked cream dessert served with strawberry compote.*

£7.95

### Delicia Limoncello

*Lemon sorbet topped with limoncello liquor.*

£8.25

### Chocolate brownies (GF) (VG)

*Goopy and moist dark chocolate brownies served with a scoop of vegan vanilla ice cream.*

£8.50

### Ice creams

*vanilla (VG), chocolate (VG), lemon (VG)*

£2.55 per scoop

*Ferrero Rocher, Biscoff, Kinder Bueno, Wild Strawberry, Madagascar Vanilla, Mint Chocolate chip, Passion fruit sorbet*

£3.05 per scoop

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## TEA, COFFEE MENU

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### Coffee

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Espresso	£2.95
Double Espresso	£4.00
Americano	£3.45
Flat White	£3.75
Cappuccino	£3.75
Caffe Latte	£4.00
Hot Chocolate	£4.45
Mocha	£4.45
Liqueur Coffee	£8.45

### Tea

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English Breakfast Tea, Earl Grey, Green tea	
Peppermint tea, Chamomile tea	£3.15

# WINE MENU

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### WHITE WINES

#### House white wine

Made with catarratto and Pinot grapes grown in Sicily, off dry, mellow and refreshing with a long finish.

£19.95

125ml (£4.95) - 175ml (£6.50) - 250ml (£7.95)

#### Pinot Grigio

A large and fresh bouquet with apple notes. Clean and fresh on the palate with a pleasant minerality.

£22.95

125ml (£5.95) - 175ml (£7.50) - 250ml (£8.95)

#### Sauvignon Blanc

Crisp and refreshing sauvignon, tropical aroma of gooseberries and exotic fruits, lively, long aftertaste.

£26.95

125ml (£6.95) - 175ml (£8.25) - 250ml (£9.95)

#### Verdicchio Classico

Delicate, fresh and fruity with light aromas of ripened apricot, intense and long lasting almond flavours.

£27.95

#### Passimiento Bianco

Exquisite wine from partially sundried grapes, intense yet delicate with a lingering aftertaste.

£29.95

#### Passerina Boccatino

100% Organic, with intense white fruit notes. Well balanced, crisp acidity, and a long finish.

£29.95

#### Gavi di Gavi

Aromas of citrus, fennel, and green apple. Fresh and textured with ripe stone fruit and citrus on the palate.

£36.95

#### Greco Di Tufo

Crisp, elegant Campania white from Greco grapes, with stone fruit, citrus, and mineral notes. Fresh acidity, dry finish. Perfect with seafood or as an aperitivo.

£42.95

### ROSE WINES

#### Zinfandel Blush

Delicious Californian Rosé with summer fruits and a hint of sweetness on the finish.

£21.95

125ml (£5.75) - 175ml (£6.95) - 250ml (£8.45)

#### Pinot Grigio Rosato

Elegant with intense acacia notes. Dry, soft, and well balanced with a full, rounded body.

£22.95

125ml (£5.95) - 175ml (£7.45) - 250ml (£8.95)

### RED WINES

#### House Red Wine

Very supple and juicy with notes of black cherry, morello cherry, red plums and raspberry jam.

£19.95

125ml (£4.95) - 175ml (£6.50) - 250ml (£7.95)

#### Montepulciano

Full and rich with a lovely balance, this wine is fantastic value for money.

£22.95

125ml (£5.95) - 175ml (£7.45) - 250ml (£8.95)

#### Merlot

Rich black fruits with blackcurrant and pepper notes. A ripe, lovely Merlot.

£24.95

125ml (£6.95) - 175ml (£8.45) - 250ml (£9.95)

#### Negroamaro

Vibrant ruby red with purple hues, ripe blackberry and spice aromas, and smooth, mellow tannins.

£28.95

125ml (£7.95) - 175ml (£8.95) - 250ml (£10.45)

#### Passimiento Rosso

A Ripasso style wine with deep aromas of red berries and hints of spice

£27.95

#### Primitivo

Vibrant red, elegant with cherry and plum notes, this wine delights with a balanced body and velvety tannins.

£33.95

#### Barolo

"King of Wines," a full-bodied Nebbiolo red with dark cherry, rose, leather, and spice notes. Pairs with red meats and rich Italian dishes.

£39.95

### PROSECCO & CHAMPAGNE

#### Prosecco

Crisp and refreshing with fine bubbles and a smooth, dry finish. Perfect for any celebration.

£26.95

Glass of Prosecco (£6.25)

#### Champagne of the week

£55.95

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## COCKTAILS & APERITIVI

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### COCKTAILS

#### Pornstar Martini

A tropical blend of vodka, Passoa, vanilla, and passionfruit, finished with a splash of lime and served with a shot of prosecco.

£9.95

#### Espresso Martini

A rich and smooth mix of vodka, Kahlúa, vanilla syrup, and fresh espresso, topped with espresso beans.

£9.50

#### Old Fashion

A bold and smooth classic made with bourbon, bitters, brown sugar, and simple syrup, finished with an expressed orange twist.

£9.95

#### Boulevardier

A bold mix of rye whisky, Campari, and sweet vermouth, finished with an expressed orange twist.

£9.95

#### Long Island Iced Tea

A punchy blend of five spirits, lime juice, and a dash of Coke. Garnished with a dried lime wheel.

£9.95

#### Summer Rose

A fruity, tropical blend of Malibu, Archers, pineapple & orange juice with a splash of grenadine. Garnished with dried pineapple and orange slice.

£9.25

#### Cherry Bakewell

A sweet mix of Chambord and Amaretto, topped with lemonade and cocktail cherries.

£9.50

#### Mai Tai

Tropical layers of Triple Sec, dark rum, Frangelico, citrus juices, and vanilla syrup. Garnished with mint and a dried lime wheel.

£9.95

#### Strawberry Daiquiri

A refreshing blend of Bacardi, lime, simple syrup, and strawberry purée. Garnished with strawberry and dried lime.

£8.95

#### Bees Knees

Jack Daniel's Honey shaken with orange and lime juice, topped with lemonade. Garnished with a fresh orange wheel.

£9.25

#### Summer Rye

Rye whisky, apple juice, lemon, and simple syrup, finished with a splash of prosecco and dried lemon garnish.

£9.75

#### Raspberry Gin Fizz

Gin and Chambord shaken with lime and syrup, topped with prosecco and dried raspberries.

£9.75

#### Sours

A zesty twist on a classic sour with your choice of Amaretto, Whisky, or Bourbon, shaken with citrus and simple syrup. Garnished with cocktail cherries.

£9.25

#### Godfather No7

A smooth combo of Jack Daniels and Amaretto, topped with Coke. Garnished with orange and a cocktail cherry.

£9.50

### APERITIVI

#### Rossini

Fresh strawberry puree and prosecco

£9.25

#### Aperol Spritz

Aperol, Prosecco and Soda.

£9.95

#### Limoncello Spritz

Limoncello, prosecco, tonic water, fresh mint and a lemon slice

£9.95

#### Bellini

Fresh peach puree and prosecco

£9.25

#### Hugo Spritz

Elderflower liquor, Prosecco, fresh mint and soda

£9.95

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## SOFT DRINKS & BEERS



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### SOFT DRINKS

<b>Bottled water</b>	£3.75
Still water or sparkling water. 500ml	
<b>Classic Coke</b>	£3.50
<b>Coke Zero, Diet Coke, Sprite, Orange Fanta</b>	£3.25
<b>Lemon San Pellegrino</b>	£3.50
<b>J20 Orange and passionfruit</b>	£3.45
<b>Appletiser</b>	£3.45
<b>Fruit juices</b>	£2.95
Orange, apple, cranberry, pineapple.	
<b>Lime &amp; Soda</b>	£3.00
Slimline, Tonic water, soda, lemonade.	

### BEERS

<b>Nastro Azzuro ABV 5.1%</b>	Pint £6.95 Half £3.95
<b>Asahi ABV 5.1%</b>	Pint £6.95 Half £3.95
<b>Moretti Bottles ABV 4.6%</b>	£5.25
<b>Moretti Zero Non-alcoholic</b>	£4.25
<b>Cider of the week</b>	£5.95
<b>Ale of the week</b>	£5.95



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