

ANTIPASTI STARTERS

BRUSCHETTA POMODORO (V) (VG) Homemade crusty bread topped with tomatoes, garlic and basil.	£8.95
BRUSCHETTA FUNGHI (V) Homemade crusty bread topped with creamy mushrooms.	£9.25
FUNGHI RIPIENI AL FORNO (V) Portobello mushroom topped with a wheel of goats cheese, served with caramelised onions.	£10.50
INSALATA TRICOLORE (V) Fresh avocado, mozzarella and tomatoes served with a basil and pesto dressing.	£10.50
MOZZARELLA IN CARROZZA (V) Traditional Italian breaded and fried mini sandwiches filled with melted mozzarella. Served with a homemade sweet chilli sauce.	£12.50
PARMIGIANA DI MELANZANE (V) Layers of fried aubergine in a rich tomato sauce with cheese, fresh basil and al forno.	£12..50
PROSCUITTO E ASPARAGUS Asparagus cooked in a lemon butter sauce and wrapped in Parma ham.	£12.95
POLPETTE POMODORO Homemade Italian meatballs in a pomodoro sauce, topped with mozzarella and served with a slice of our homemade bread.	£12.95
CALAMARI FRITTO Fresh calamari rings, battered and deep-fried. Served with tartare sauce.	£13.55
CARPACCIO DI MANZO Pan-seared beef topped with fresh rocket, parmesan & a drizzle of balsamic glaze.	£14.25
GAMBERONI Butterfly king prawns in white wine, garlic and butter lemon sauce served with crusty bread.	£15.50
COZZE Fresh mussels cooked in garlic, chilli, white wine and a choice of fresh tomato or cream sauce. Served with homemade crusty bread.	£15.95

STARTERS TO SHARE

VEGETARIANO (V) Grilled courgettes, aubergine, roasted peppers, artichoke, sun-blushed tomatoes, olives, caramelised onions and a basket of breads.	£19.95
ANTIPASTO MISTO CARNE Selection of cured cold cut meats with mozzarella and olives served with a basket of our homemade breads.	£22.25
CALAMARI FRITTO SHARER A sharing portion of fresh calamari rings, battered and deep-fried. Served with tartare sauce, lemon wedges and a small side salad.	£22.95
FRITTO MISTO MARE E MONTI A mix of deep-fried squid, baby prawns, courgettes, seaweed doughballs and breaded mozzarella served with tartare and sweet chilli sauce.	£24.95

L’OLIVO
MAIN MENU

RAVIOLI & RISOTTO

RAVIOLI ALLA SORRENTINA (V) Ricotta and spinach-filled ravioli, served with garlic, onions, cherry tomato sauce, melted mozzarella, topped with fresh rocket and homemade green pesto.	£17.95
RAVIOLI AL GRANCHIO Crab-filled ravioli with prawns, calamari, crab meat, garlic, fresh chillies served on a bed of spinach and in a brandy, cherry tomato sauce.	£19.95
RISOTTO PROSECCO E ASPARAGI (V) Slow-cooked risotto with asparagus, black garlic, prosecco butter, cheese and a touch of lemon.	£17.95
RISOTTO GORGONZOLA Slow-cooked risotto in a creamy gorgonzola sauce with chicken and mushrooms.	£18.95
RISOTTO DI MARE Slow-cooked risotto with mixed seafood and fresh mussels, cooked in a light white wine and tomato sauce.	£22.95

CHILDREN’S MENU

MAINS PENNE POMODORO SPAGHETTI BOLOGNESE CARBONARA CHICKEN & CHIPS PIZZA MARGHERITA PIZZA PEPPERONI
DESSERT CHOCOLATE, VANILLA OR STRAWBERRY SCOOP
DRINK ORANGE OR APPLE JUICE
£10.95

PANE E OLIVE

OLIVES (V) Mixed olives marinated in our fresh ingredients.	£4.95
PANE DE LA CASA (V) A selection of our homemade breads with olive oil and balsamic.	£5.95
FOCACCIA (V) Homemade fluffy focaccia with rosemary and sea salt.	£7.95
TRADITIONAL GARLIC BREAD (V) (VG) Pizza base topped with our garlic olive oil.	£9.25
MOZZARELLA GARLIC BREAD (V) Pizza base with mozzarella cheese, garlic oil and topped with caramelised onions.	£9.95

SIDES

PATATINE A portion of chips.	£4.95
SAUTEED SPINACH Spinach cooked in a garlic butter sauce.	£4.95
GREEN BEANS Green beans cooked in a garlic and mint sauce.	£5.25
INSALATA RUCOLA Rocket salad with parmesan flakes and drizzled with olive oil.	£5.25
INSALATA MISTA Mixed leaf salad with tomatoes, olives and peppers, drizzled with our homemade vinaigrette dressing.	£5.25
ZUCCHINI FRITTI Battered and deep-fried courgette sticks.	£5.25
TOMATO & ONION SALAD Cherry tomatoes, red onion, garlic, basil, oregano and olive oil.	£5.75

SALADS

CAPRESE SALAD (V) Fresh buffalo mozzarella, sliced wine tomatoes, fresh rocket drizzled with our homemade green pesto sauce.	£15.95
MEDITERRANEAN SALAD (V) Mixed salad leaves, cucumber, sundried tomato, olives, grilled vegetables and feta cheese in our homemade salad dressing.	£16.95
INSALATA DI CESARE Romaine lettuce, grilled chicken breast and crispy pancetta tossed in a creamy Caesar dressing. Topped with homemade croutons, shaved parmesan and anchovies.	£17.25

*Please make your server aware of any dietary requirements. Dishes can be altered to suit dietary needs. Gluten-free and vegan options available *

Please note an optional 10% service charge is added to every bill, 12.5% for large parties (6+)

L'OLIVO

MAIN MENU

PASTA

LINGUINE L'OLIVO	£16.95
Peeled prawns, capers, black olives, garlic and chillies in a cherry tomato sauce topped with aromatic breadcrumbs.	
SPAGHETTI BOLOGNESE	£15.45
Spaghetti pasta in a bolognese sauce.	
SPAGHETTI CARBONARA	£15.95
Spaghetti pasta with pancetta, egg yolk and pecorino cheese, served with or without cream.	
GNOCCHI ALLA PAPALINA (V)	£16.25
Oven-baked potato dumplings in a tomato and cream sauce, mozzarella, parmesan and fresh basil served in a rustic pot.	
LASAGNE DI CASA	£16.25
Homemade layers of flat pasta with bolognese meat sauce, mozzarella, parmesan and a spinach béchamel sauce.	
SPAGHETTI POLPETTE	£18.95
Spaghetti with homemade meatballs, cooked in a rich tomato, garlic, and basil sauce, topped with shaved parmesan.	
PENNE POLLO	£18.95
Penne pasta with chicken, spinach and black garlic, cooked in a white wine and parmesan butter sauce, topped with truffle oil.	
LINGUINE ASPARAGI E FILLETO	£18.95
Linguine pasta, asparagus, beef fillet strips, onion and garlic, cooked in a white wine, lemon and butter sauce, sprinkled with Pecorino Romano cheese.	
RIGATONI SALCICCIA	£19.25
Homemade Italian sausage cooked with truffle oil, mushrooms, spinach, and spring onions, cooked in a white wine butter sauce, topped with pecorino cheese.	
LINGUINE PORTO	£19.95
Linguine pasta, black garlic, peeled prawns, calamari rings and courgette chips, cooked in a white wine, parmesan and butter sauce.	
LINGUINE GRANCHIO E GAMBERONI	£19.95
Linguine pasta with crab meat, prawns and fennel in a fresh onion and cherry tomato white wine sauce, topped with fresh chillies and rocket.	
RAGU NAPOLITANO	£19.95
Rigatoni pasta with beef, pork, Italian sausage and meatballs slow-cooked in a rich red wine tomato sauce, sprinkled with Pecorino Romano cheese.	
LINGUINE DI MARE	£23.25
Linguine pasta with mixed seafood, fresh mussels, prawns and garlic, cooked in a brandy cherry tomato sauce.	

MEAT & FISH

POLLO ALFREDO	£22.95
Tender chicken breast simmered in sweet Marsala wine and mixed wild mushroom cream sauce, served with sautéed potatoes.	
POLLO TUSCANA	£24.45
Tender Pan-seared chicken breast in a rich, creamy sauce with peppers, sundried tomatoes, garlic, spinach and parmesan cheese, served with sautéed potatoes.	
POLLO ALLA PARMIGIANA	£24.95
Crispy breaded chicken breast topped with a rich tomato sauce and melted mozzarella cheese, served with a choice of fries or spaghetti aglio e olio.	
MAIALINO ALLA BIRRA	£24.95
Pork fillet escalopes with chilli, garlic, paprika, honey, mustard, rosemary in a beer and butter sauce and served with garnish and roast potatoes.	
AGNELLO	£26.95
Slow-cooked lamb shank, braised in a rich white wine and mixed-vegetable sauce, served atop creamy crushed potatoes with a side of green beans.	
TAGLIATA DI MANZO	£29.95
A tender 10oz sirloin steak, pan-seared and sliced, served with rocket, cherry tomatoes and drizzled with a rich balsamic glaze. Finished with parmesan flakes and served with a side of fries.	
FILLETO	£30.95
A succulent 8oz beef fillet steak, perfectly grilled to your liking, served with a side salad and fries.	
SALMONE AL LIMONE	£22.95
Pan-fried tender salmon fillet with peeled prawns, asparagus, garlic, onions in a white wine, butter and lemon sauce, served with garnish and roasted potatoes.	
BRANZINO ALLA SALSETTA	£23.95
Delicately pan-fried sea bass, crowned with a zesty vinaigrette and a vibrant medley of pickled vegetables, served with sautéed potatoes and garnish.	
GRILLED TIGER PRAWNS	£24.95
Marinated large tiger prawns, grilled and served with vinaigrette dressing, mixed salad, roast potatoes and lemon.	
GRIGLIATA	£29.95
Marinated mix of fresh fish (salmon, seabass, prawns, squid and mussels) grilled to perfection, served with a mixed salad and lemon wedges.	

PIZZA

L'OLIVO FIESTA DI CARNE	£18.95
Tomato base, fiore di latte, pepperoni, ham, chicken and bacon, topped with a bufala mozzarella in the centre.	
MARGHERITA (V)	£12.95
Tomato base, fiore di latte, basil, parmesan and olive oil.	
VEGETARIANA (V)	£16.95
Tomato base, fiore di latte, mixed roast vegetables topped with a bufala mozzarella in the centre.	
TONNO	£17.65
Tomato base, fiore di latte, tuna, anchovies, red onions, capers, black olives and garlic.	
VEG CALZONE (V)	£17.95
Folded tomato base, fiore di latte, mushrooms, spinach, mixed roast vegetables and caramelised onions, topped with pesto.	
CHICKEN PESTO	£17.95
Tomato base, fiore di latte, seasoned chicken, pesto, parmesan flakes and cherry tomatoes.	
POLLO PICANTE	£18.25
Tomato base, fiore di latte, mushrooms, seasoned chicken and fresh chillies.	
PEPPERONI HAM MUSHROOM	£18.45
Tomato base, fiore di latte, pepperoni, ham and mushrooms.	
RUCOLA	£18.55
Tomato base, fiore di latte, fresh rocket, prosciutto, salami, topped with a bufala mozzarella in the centre.	
PROSCIUTTO COTTO	£18.55
Tomato base, fiore di latte, prosciutto cotto ham, wild mushrooms, mascarpone, finished with a drizzle of fragrant truffle oil.	
MEATBALL BALSAMIC	£18.55
Tomato base, fiore di latte, homemade meatballs, caramelised balsamic onions and goat's cheese.	
CALZONE CARNE	£18.95
Folded tomato base, fiore di latte, pepperoni, nduja, bolognese sauce and ham, with bolognese on top.	
DIAVOLA	£19.95
Tomato base, fiore di latte, nduja, pepperoni, fresh chillies, finished with a bufala mozzarella in the centre and a generous drizzle of hot chilli honey.	
VESUVIO	£19.95
Tomato base, fiore di latte, dried chilli, seasoned chicken, nduja and ricotta cheese, finished with a generous drizzle of hot chilli honey.	

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