

A la carte menu

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Stuzzichini

Olive	
Mixed olives (Nocellara & Taggiasca)	2.5
Pane e olio	
Rustic bread selection, Extra-Virgin olive oil and balsamic vinegar	3.5
Bruschetta al pomodoro	
Toasted ciabatta, vine tomatoes, basil, garlic	6
“Olives” bruschetta	
Melted smoked mozzarella and Parma ham	8
Antipasto All’Italiana (For two)	
Finely-sliced cured meat selection, Grana Padano chunks, tomato bruschetta, octopus salad and home-made pickles with Carasau bread	20

Contorni

Insalata mista	
Mixed leaves, carrots, cherry tomato	3.5
Patate arrosto	
Roasted potatoes, garlic, herbs	3.5
Spinaci saltati	
Sautéed spinach, smoked Scamorza	4
Broccoli Calabresi saltati	
Sautéed tender stem broccoli with garlic, chilli and almond flakes	4
Rucola e Grana Padano	
Rocket leaves, Grana Padano and balsamic glaze	4.5

Antipasti

Zuppa del Giorno	
Soup of the day – Please ask your waiter for details	6
Insalata ai tre cereali	
Three cereal salad (rice, spelt, barley) served with seasonal mixed leaves and a horseradish and yoghurt dressing	10
Insalata di polipo con patate allo zafferano olive e gazpacho	
Octopus salad with saffron Infused potatoes, black olives and a gazpacho dressing	11
Crema di burrata e ‘Nduja	
Creamy burrata and ‘Nduja (spicy salami from Calabria) served with focaccia bread	11
Carpaccio di manzo scottato al tartufo	
Seared beef carpaccio served with celeriac, capers, rocket leaves, Grana Padano shavings, lemon and truffle dressing	11
Insalata di granchio e quinoa con papaya e guacamole	
Cornish crab salad with quinoa, papaya and guacamole	12
Frittura di gamberi e verza croccante	
Deep-fried prawns and crispy kale with Mediterranean aioli	14

Pasta e Risotto

Ravioli di rucola e Robiola con pomodoro fresco	
Rocket and Robiola ravioli with fresh tomato and basil	12.5
Tortellini di manzo e maiale in brodo di pollo	
Beef and pork tortellini with chicken consommé’	13
Gnocchi ripieni di zucca con pancetta e salsa al mascarpone e noci	
Pumpkin stuffed gnocchi with pancetta, walnut and mascarpone sauce	15
Lasagna di manzo	
Home-made lasagna with beef ragoût, mozzarella and Grana Padano sauce	15
Tagliolini di grano saraceno al profumo di mare	
Home-made buckwheat tagliolini with mixed seafood, tomato and chilli – <i>Our seafood selection changes daily</i> <i>Please ask your waiter for today’s offering</i>	15
Caserecce alle vongole e broccoletti	
Home-made caserecce clams and tender stem broccoli	16
Risotto ai funghi selvatici con crema di tartufo e castagne	
Risotto with wild mushrooms, chestnuts, truffle cream and Jerusalem artichokes	16
Spaghetti all’astice e granchio	
Home-made spaghetti with lobster, crab, garlic and chilli	26

Pesce & Carne

Filetto di salmone con salsa di barbabietola e cavolfiori impanati	
Pan-roasted salmon fillet with beetroot sauce and battered cauliflower	18
Maiale croccante con mele e marmellata di cipolle	
Oven-baked pork collar and belly served with caramelized apple and red onion marmalade	19
Filetto di branzino alla piastra con carciofi, pancetta e patate	
Pan-roasted sea-bass fillet with artichokes, pancetta and potatoes	20
Petto di faraona con crema di castagne e zucca	
Slow-roasted guinea-fowl breast stuffed with chestnut mousse and served with roasted pumpkin and tender stem broccoli	20
Tagliata di manzo	
Grilled aged rib-eye steak served with watercress salad, balsamic onions and juniper berry dip	23
Stinco di agnello con funghi selvatici e pure' di patate al tartufo	
Braised lamb shank with wild mushrooms and truffle mashed potatoes	24
Grigliata mista di pesce	
Mixed grilled fish served with seasonal salad - Our fish selection changes daily please ask your waiter for today’s offering	24
Ippoglosso in crosta di olive e mandorle con salsa allo zafferano	
Halibut fillet with an olive and almond crust served with parsnip crisps and saffron sauce	26





Lunch Special

Pre-Theatre

Starter

Zuppa del giorno
Soup of the day - please ask your waiter for details

Insalata di pollo al balsamico
Shredded chicken salad marinated with balsamic vinegar served with mozzarella and tomato

Bruschetta duo
Bruschetta duo with tomato and hummus

Main course

Razza arrosto con insalata Mediterranea
Pan-roasted skate with Mediterranean salad

Caserecce con broccoli, mandorle e acciughe
Home-made caserecce with broccoli, almonds and anchovies

Bistecca di prosciutto grigliata
Grilled gammon steak served with mixed leaves

Lasagna di manzo
Home-made lasagna, beef ragoût, mozzarella, Grana Padano sauce

Dessert

Pannacotta al cioccolato
Chocolate pannacotta with coffee cream

Pere speziate con gelato alla vaniglia
Poached pear with vanilla ice-cream and cinnamon crumbs

2 Courses (12:00pm – 3.00pm): 9.50
3 Courses (12:00pm – 3.00pm): 13.50

Starter

Insalata di pollo al balsamico
Shredded chicken salad marinated with balsamic vinegar served with mozzarella and tomato

Insalata Caprese
Buffalo mozzarella, fresh sliced tomatoes, crispy basil and Guacamole

Bresaola con rucola e Grana Padano
Thinly-sliced Bresaola with rocket leaves and Grana Padano

Main course

Ravioli di rucola e Robiola con pomodoro fresco
Rocket and Robiola ravioli with fresh tomato and basil

Razza arrosto con patate e salsa di barbabietole
Pan-roasted skate with roasted potatoes and beetroot sauce

Pancia di maiale alla griglia
Grilled pork belly with pickled celeriac, scallion and sun-dried tomato salad

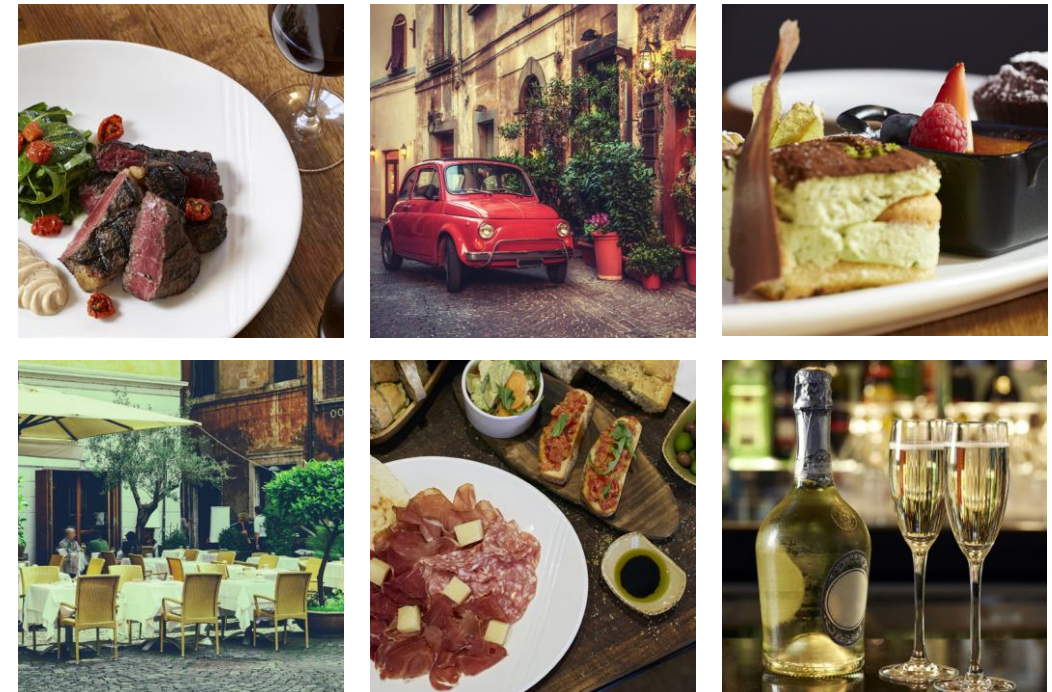
Dessert

Pannacotta al cioccolato
Chocolate pannacotta with coffee cream

Pere speziate con gelato alla vaniglia
Poached pear with vanilla ice-cream and cinnamon crumbs

Crema Catalana
White chocolate and lavender Crème Brûlée

2 courses (12:00pm – 6:30pm): 16
Including 1/2 bottle House Wine 24
3 courses (12:00pm – 6:30pm): 19
Including 1/2 bottle House Wine 27



The ultimate escape to Italy

Here at Olives Restaurant and Bar we aim to deliver authentic Italian inspired dishes in an elegant environment suitable for all. Our lovingly prepared menu will guide you around Italy with chef Davide's own unique take on the Italian classics where fresh produce, passion and love are the core ingredients.

Fascinated by a world filled with wonderful aromas, vibrant colours and heart-warming tastes, Davide's passion for quality Italian food will take you on a culinary journey.

Transporting you to Italy, if only for a few hours.