FIRST

TODAY'S GARDEN LETTUCES   20
market greens, vegetables, herbs of the season, roasted garlic vinaigrette

OJAI PERSIMMONS & BURRATA   24
prosciutto di parma, olive oil, sea salt

CRUDO OF BLUEFIN TUNA   27
citrus, fennel, tropea onion

PACIFIC WHITE PRAWNS   26
salsa verde, garlic, lemon

DRY AGED PORK MEATBALLS   25
heirloom tomato sauce, parmesan

PRIME BEEF TARTARE   29
fresh porcini, egg, house made potato chips
add petrossian royal kaluga caviar + 50

PASTA

BLACK TRUFFLE RISOTTO   48
parmigiano reggiano
add shaved white truffles from alba + 95

TONNARELLI CACIO E PEPE   34
pecorino romano, cracked black pepper

FENNEL SAUSAGE ORECCHIETTE   40
local rapini, parmigiano reggiano

HOUSE MADE RICOTTA RAVIOLI   35
pomodoro, basil, parmesan

SANTA BARBARA SPINY LOBSTER BUCATINI   65
tomato, olive oil, garden herbs

RIGATONI BOLOGNESE   36
signature olivella bolognese recipe with house whipped ricotta

As part of our continued commitment to sustainability, all produce at Olivella is 100% organic, with the majority of product being sourced from farms here in Ojai. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

MAIN

WHOLE GRILLED BRANZINO	63
wilted greens, pine nuts, raisins	
OLIVE OIL POACHED PACIFIC COD	46
sorrento lemon, savoy spinach, garden herbs	
BAKED EGGPLANT PARMESAN	40
pomodoro, smoked mozzarella	
ROASTED HERITAGE CHICKEN	46
roasted cauliflower, fennel, white wine butter	
VEAL OSSO BUCCO	50
cranberry beans, garlic, rapini	
SNAKE RIVER FARMS PORK CHOP	55
brown butter apples, pear mostarda	
DRY AGED NEW YORK STRIP	85
balsamic roasted cipollini onion	
40 OZ. BISTECCA ALLA FIORENTINA FOR TWO	250
arugula, fennel, parmesan	

SIDES

ROASTED BABY CAULIFLOWER	14
whole grain mustard, herbs	
WILD MUSHROOMS	16
herb butter, shallots	
BROCCOLI DI CICCIO	14
garlic-lemon vinaigrette	
OLIVE OIL POACHED POTATOES	12
rosemary, garlic	

olivella chef de cuisine ANDREW FOSKEY