



May 20, 2026

*to begin, a bocconcino from the chef*

*first*

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

PROSCIUTTO & BURRATA peas, mint, aceto di prosecco, olive oil

CRUDO OF BLUEFIN TUNA heirloom tomato, avocado, cruschi pepper

ZUCCHINI BLOSSOMS ricotta, preserved lemon, basil

PRIME BEEF CARPACCIO giardiniera, arugula, piave, aioli

*add petrossian royal kaluga caviar + 50*

*Ojai Rôtie Sourdough and Stepladder Creamery Butter, served for the table*

*pasta*

CORN RISOTTO underwood corn, brown butter mushrooms, parmigiano

TONNARELLI CACIO E PEPE pecorino romano, cracked black pepper

RICOTTA GNOCCHI rock crab, grape tomato, 'nduja, pangrattato

LINGUINI AL LIMONE eureka lemon, asparagus, parmigiano

RIGATONI BOLOGNESE an olivella classic with house whipped ricotta

*main*

MEDITERRANEAN BRANZINO tomatoes, spring onion, basil

BAKED EGGPLANT PARMESAN pomodoro, fior di latte

ROASTED HERITAGE CHICKEN boscaiola, porcini, malabar spinach, taggiasca olives

PACIFIC HALIBUT PICCATA summer squash, lemon, caper

DRY AGED NEW YORK STRIP arugula, fennel, olio santo, vecchio balsamico

*dolci*

STRAWBERRY & RHUBARB fromage blanc, granita, mint

CHOCOLATE OLIVE OIL CAKE espresso, mascarpone, sea salt

GELATO SUNDAE labneh gelato, pixie fennel marmalade, torched meringue

SELECTION OF CHEESES served tableside from our cheese cart

*20 supplement*

125 per person · 250 with wine pairing

As part of our continued commitment to sustainability, all produce at Olivella is 100% organic, with special thanks to our local partnerships: Frecker Farms, Coleman Family Farms, Weiser Family Farms, Laubacher Farms, Mendoza Family Farms, Tutti Frutti Farms, and Munak Ranch. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices. *For parties of 8 or more, an automatic 20% gratuity, which is distributed entirely to employees, will be added to the bill.*