

JULY 2, 2025

TARTARE OF PACIFIC BLUEFIN

green strawberry, cucumber, sorrel

choice of

TODAY'S GARDEN LETTUCES

market vegetables, herbs, blossoms, roasted garlic vinaigrette

PETROSSIAN ROYAL OSSETRA CAVIAR

stracciatella panna cotta, spring onion, australian winter truffle, potato crisps 50 supplement

Ojai Rôtie Sourdough and Vermont Creamery Butter, served for the table

**:

choice of

ACQUERELLO RISOTTO

zucchini, pistachio, basil

WHITE CORN SCARPINOCC chanterelle, corn butter, summer truffle

RIGATONI BOLOGNESE signature olivella bolognese, ricotta

choice of

CALIFORNIA HALIBUT

heirloom tomato, pole bean salmoriglio, sungold dashi

MEDITERRANEAN BRANZINO fregola, fennel, pixie, shiso

JIDORI CHICKEN BREAST english pea, morel, yukon potato, jus

ALLEN BROTHERS PRIME STRIP onion, pakistani mulberries, black garlic, barolo demi

GIRL & DUG FARM SQUASHINI sweet pepper, mango, mint, espelette

choice of

BOURBON VANILLA GELATO

rosemary crumble, parmesan, olive oil

COFFEE & CREAM

espresso sponge, meringue, dark chocolate

MILK & HONEY

white chocolate mousse, rainier cherry, estate honey

SELECTION OF CHEESES FROM OUR CHEESE CART 20 supplement

150 PER PERSON \mid 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.