



AUGUST 20, 2025

PORT OF BROOKINGS ALBACORE  
gaviota strawberry, cucamelon, sorrel

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*choice of*  
TODAY'S GARDEN LETTUCES  
market vegetables, herbs, blossoms, roasted garlic vinaigrette

PETROSSIAN ROYAL OSSETRA CAVIAR  
stracciatella panna cotta, spring onion, potato crisps  
50 supplement

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

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*choice of*  
ACQUERELLO RISOTTO  
zucchini, pistachio, basil

WHITE CORN SCARPINOCC  
lobster mushroom, corn butter, winter truffle

RIGATONI BOLOGNESE  
signature olivella bolognese, ricotta

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*choice of*  
CALIFORNIA HALIBUT  
wax bean, heirloom tomato, salmoriglio, sungold dashi

MEDITERRANEAN BRANZINO  
summer squash, figs, squash blossom pistou, lemon verbena

JIDORI CHICKEN BREAST  
piperade, bok choy, plum compote, jus

ALLEN BROTHERS PRIME STRIP  
eggplant, shiitake, smoked demi

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

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*choice of*  
MASCARPONE GELATO  
stone fruit, caramel sauce, sourdough focaccia

STRAWBERRY RHUBARB TART  
cornmeal, pistachio, sorrel sorbet

MILK & HONEY  
pluot, estate honey

SELECTION OF CHEESES FROM OUR CHEESE CART  
20 supplement

150 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.*