



SEPTEMBER 10, 2025

TARTARE OF MENDOCINO ALBACORE

gaviota strawberry, cucamelon, sorrel

choice of

TODAY'S GARDEN LETTUCES

market vegetables, herbs, blossoms, roasted garlic vinaigrette

PETROSSIAN ROYAL DAURENKI CAVIAR

stracciatella panna cotta, spring onion, potato crisps
50 supplement

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

choice of

ACQUERELLO RISOTTO

zucchini, pistachio, basil

GUINEA FOWL ANOLINI

matsutake, garlic chive, consommé

RIGATONI BOLOGNESE

signature olivella bolognese, ricotta

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

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.