



OCTOBER 15, 2025

TARTARE OF SANTA BARBARA VERMILION  
finger lime, cucamelon, basil

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*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*

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*choice of*  
ACQUERELLO RISOTTO  
tonda squash, pumpkin, parmesan  
  
ANOLINI IN BRODO  
guinea fowl, matsutake, garlic chive, savory broth

RIGATONI BOLOGNESE  
signature olivella bolognese, ricotta

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*choice of*  
MORRO BAY BLACK COD  
black trumpet mushroom, celery root, apple, brown butter

MEDITERRANEAN BRANZINO  
onion passata, red dandelion

JIDORI CHICKEN BREAST  
cranberry beans, fennel, spigarello

ALLEN BROTHERS PRIME STRIP  
eggplant, shiitake, smoked demi

YAO CHENG FARMS GARNET YAM  
pear, walnut, caper, salmoriglio

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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.*