OCTOBER 22, 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.