to begin, a bocconcino from the chef

first

TODAY'S GARDEN LETTUCES greens, vegetables, herbs of the season, roasted garlic vinaigrette

BURRATA & PROSCIUTTO grape, radicchio, saba, sorrel

CRUDO OF PACIFIC BLUEFIN fennel, meyer lemon, pistachio, biancolilla

CHARRED RED OCTOPUS 'nduja, marinated sweet peppers, celery

PRIME BEEF CARPACCIO giardiniera, focaccia, piave, aioli
add petrossian royal kaluga caviar + 50

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

pasta

RISOTTO ALLA ZUCCA winter squash, walnut, vecchio balsamico

TONNARELLI CACIO E PEPE pecorino romano, cracked black pepper

AGNOLOTTI DEL PLIN sage butter, parmigiano

BUCATINI NERI santa barbara channel squid, sugo piccante, pangrattato

RIGATONI BOLOGNESE an olivella classic with house whipped ricotta

main

MEDITERRANEAN BRANZINO cannellini beans, preserved tomato, taggiasca olive

BAKED EGGPLANT PARMESAN parmesan fonduta, basil

ROASTED HERITAGE CHICKEN boscaiola, spigarello, burgundy truffle

PACIFIC HALIBUT kuri squash, chanterelle, brown butter, caper

DRY AGED NEW YORK STRIP garnet yam, leek, cipollini, moscato rosso

dolci

LIMONCELLO SEMIFREDDO lemon, cara cara, white chocolate

FLOURLESS CHOCOLATE TORTE dark chocolate, cocoa nib

TIRAMISU espresso, mascarpone, dark chocolate

STRUDEL DI MELE apple, rum raisin, toasted almond

SELECTION OF CHEESES served tableside from our cheese cart
20 supplement

125 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.*