



*to begin, a bocconcino from the chef*

*first*

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

PROSCIUTTO & BURRATA peas, mint, aceto di prosecco, olive oil

CRUDO OF BLUEFIN TUNA fennel, bergamot, cruschi pepper

PACIFIC WHITE PRAWNS salsa verde, garlic, lemon

PRIME BEEF TARTARE crispy artichoke, egg, bone marrow aioli

*add petrossian royal kaluga caviar + 50*

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

*pasta*

ENGLISH PEA RISOTTO pistachio, basil, parmigiano reggiano

TONNARELLI CACIO E PEPE pecorino romano, cracked black pepper

SPRING ONION GNUDI cultured butter, escarole, speck, vecchio balsamico

TAGLIATELLE ALLE VONGOLE manila clams, aglio e olio, pangrattato

RIGATONI BOLOGNESE an olivella classic with house whipped ricotta

*main*

MEDITERRANEAN BRANZINO wilted greens, pine nuts, raisins

BAKED EGGPLANT PARMESAN pomodoro, fior di latte

ROASTED HEIRLOOM CHICKEN chicken sausage, broccoli rabe, santa teresa lemon

BERKSHIRE PORK LOIN chicory, cara cara, herb battuto

DRY AGED NEW YORK STRIP morels, pesto modenese

*dolci*

HONEY ROASTED FIGS crème fraîche, pistachio, lemon

CHOCOLATE OLIVE OIL CAKE espresso, mascarpone, sea salt

GELATO SUNDAE labneh gelato, pixie fennel marmalade, torched meringue

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.*