



SEPTEMBER 3, 2025

TARTARE OF TAMAI FARMS BEETS  
gaviota strawberry, cucamelon, sorrel

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*choice of*  
TODAY'S GARDEN LETTUCES  
market vegetables, herbs, blossoms, roasted garlic vinaigrette

STRACCIATELLA PANNA COTTA  
puffed rice, spring onion, citrus, celery

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

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*choice of*

ACQUERELLO RISOTTO  
zucchini, pistachio, basil

WHITE CORN SCARPINOCC  
lobster mushroom, corn butter, winter truffle

SPAGHETTONI POMODORO  
tomato sugo, basil, parmigiano

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*choice of*

HER PRODUCE CHINESE EGGPLANT  
summer squash, figs, squash blossom pistou, lemon verbena

SUNRISE FARMS CHANTENAY CARROTS  
pine nut salsa macha, labneh, toasted seeds, cara cara

GIRL & DUG FARM SQUASHINI  
sweet pepper, mango, mint, espelette

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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.*