



SEPTEMBER 10, 2025

TARTARE OF TAMAI FARMS BEETS

gaviota strawberry, cucamelon, sorrel

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

choice of

ACQUERELLO RISOTTO

zucchini, pistachio, basil

SPAGHETTONI POMODORO

tomato sugo, basil, parmigiano

choice of

HER PRODUCE CHINESE EGGPLANT

summer squash, figs, squash blossom pistou, lemon verbena

SUNRISE FARMS RED CARROTS

pine nut salsa macha, labneh, toasted seeds, cara cara

GIRL & DUG FARM SQUASHINI

sweet pepper, mango, mint, espelette

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.