



NOVEMBER 19, 2025

TARTARE OF TAMAI FARMS BEETS
finger lime, cucamelon, basil

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
koginut squash, pumpkin, parmesan

SPAGHETTONI POMODORO
tomato sugo, basil, parmigiano

BEET MEZZELUNE
poppy seed, brown butter, lemon thyme

choice of
MAHEALANI FARMS TRUMPET MUSHROOMS
onion passata, treviso

WEISER FAMILY FARMS GLOBE CARROTS
pine nut salsa macha, labneh, toasted seeds, valencia orange

YAO CHENG FARMS GARNET YAM
pear, walnut, caper, salmoriglio

choice of
MILK AND HONEY
fig, tarragon, estate honey

APPLE TART TATIN
cinnamon, crème fraiche, rye

CHAI AND CHOCOLATE
persimmon, espresso, dark chocolate

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.