

Olivia



ANTIPASTI

Antipasti means 'before the meal' and brings a variety of small dishes to the table, letting you enjoy a little bit of everything. Perfectly paired with a glass of wine or your favorite aperitivo!

APERITIVO	
	
Olivia gin tonic malty gin, tonic tomarchio, rosemary, lemon, orange x	149
Limoncello spritz limoncello, prosecco, soda, lime x	149
Aperol spritz prosecco, aperol, soda, orange x	145
Hugo spritz prosecco, elderflower liqueur, lemon juice, mint x	159
Bella Olivia absolut vodka, cranberry juice, passion fruit, lemon h	149
Bellini prosecco, peach puré x	129
Negroni beefeater gin, cinzano, campari x	135
Virgin Hugo spritz <i>non alcoholic</i> elderflower syrup, lemon juice, soda, mint	79
Virgin Bella Olivia <i>non alcoholic</i> cranberry juice, passion fruit, lemon	79

ANTIPASTI

Antipasto all'Italiana plate with our favorite ingredients; Prosciutto di Parma, mozzarella di bufala, tomatoes, spicy salami, Parmigiano Reggiano, artichokes, green olives, pesto alla Genovese, focaccia h, m, e, pk, se, x	225
Focaccia <i>vegetariano</i> freshly baked focaccia served with pesto alla Genovese, aioli, and vegan 'nduja h, e, m, pk, se, so, x *	75
Focaccia sarda <i>vegetariano</i> stone oven baked pizza filled with Pecorino Romano, Grana Padano, served with aioli h, e, m, se, x *	85
Olive <i>vegano</i> mixed olives from Sicily and Puglia	49
Patate al tartufo <i>vegetariano</i> oven baked potatoes with truffle aioli and parmesan crumbs h, m, e, x, se *	75
Calamari fritti deep fried calamari with aioli and lemon e, h, m, bl, se, x	125
Caprese di Olivia <i>vegetariano</i> fresh and marinated cherry tomatoes, mozzarella di bufala, balsamico, basil oil, focaccia m, h, x	129
Bruschetta ai pomodorini <i>vegetariano</i> crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x	119
Burrata frita <i>vegetariano</i> crispy on the outside and creamy on the inside; fried burrata and tomato marmalade with a little kick. Topped with a generous layer of Parmigiano Reggiano h, m, e, bl, x	165

GENUINE AND AUTHENTIC

We prepare all our sauces and sides from scratch, using only the freshest ingredients in our kitchen. Our Italian ingredients are imported directly from carefully selected producers in Italy, ensuring true authenticity and genuine flavors.

MENU DELLA CASA	
Per person	575
Bruschetta ai pomodorini <i>vegetariano</i> crispy focaccia with stracciatella, vegan 'nduja, and a mix of semi-dried and marinated tomatoes h, m, so, x	
Ferrari Brut Organic 120 / 650	
Tagliatelle al ragù bianco slow-cooked and rich white ragù with beef loin, root vegetables and red wine. Served with fresh tagliatelle and Grana Padano h, m, e, s, x	
Ripasso Valpolicella Classico Superiore 150 / 725	
Panna cotta classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	
Moscato d'Asti 95	

PRIMI PIATTI

Linguine al pesto genovese <i>vegetariano</i> linguine with pesto alla Genovese, Grana Padano and pine nuts, topped with creamy stracciatella h, pk, m, e *	185
Linguine all'arrabiata e stracciatella  linguine served in a spicy tomato sauce with garlic, chili, and herbs. Topped with stracciatella <i>vegetariano</i> h, m, e	199
Can be served without stracciatella <i>vegano</i> h, e	169
Linguine al profumo di mare linguine with creamy shellfish sauce, ASC certified scampi, lemon, squash and chili h, m, sk, s, f, e	239
Pollo ubriaco mezzi rigatoni in a rich and creamy tomato sauce with chicken and bacon h, m, e	215
Pasta carbonara linguine in a creamy sauce of egg yolk, Pecorino Romano, and Grana Padano. Topped with crispy guanciale and Kampot pepper h, m, e	189
Pasta di manzo fresh tagliatelle served in a rich and creamy sauce with beef sirloin and mixed mushrooms h, m, s, e	235
Tagliatelle al ragù bianco slow-cooked and rich white ragù with beef, root vegetables, and red wine. Served with fresh tagliatelle and Grana Padano h, m, e, s, x	225
Glutenfri pasta	15

INSALATE

Insalata pollo e pancetta mixed salad with sun-dried tomatoes, soybeans, and pickled red onion, tossed in a honey and mustard vinaigrette. Topped with marinated chicken breast, crispy pancetta, and Grana Padano. Served with focaccia so, m, h, x, e, se	185
Insalata di chèvre e parma mixed salad with pickled zucchini, roasted walnuts, and tomato marmalade, tossed in a honey and mustard vinaigrette. Topped with caramelized chèvre and Prosciutto di Parma. Served with focaccia h, m, se, x	195

SECONDI

Risotto Milanese con scampi creamy saffron risotto, served with scampi marinated in garlic and chili m, sk, s, x, e	295
Pollo alla Fiorentina chicken thigh fillet with a rich cream sauce, cherry tomatoes, and spinach. Served with oven-baked potatoes m, x	249
Maiale all'arancia slow baked orange- and balsamic glazed pork neck with celery root purée, spinach and oven baked potatoes m, s, x	299



"I don't just eat pizza, I live pizza!"

MEET STANKO, OUR PASSIONATE PIZZAIOLO!

He has been part of the Olivia family for over a decade, leaving his unique mark on our pizzas with both passion and precision.

Last fall Stanko was tasked with further developing our pizzas. To find inspiration, he traveled to Italy and around Europe. The result? Several new and exciting pizzas on the menu, and our classics have gotten a fresh upgrade.

For him, pizza is more than just food; it's about making people happy.

That's amore 

PIZZA MODERNA

Here, we've challenged the traditional boundaries and created pizzas with unique flavors and creative twists – always made with the finest ingredients from Italy.

Arcelchino  marinated chicken, chili paste, ricotta cream, padron peppers, mozzarella fior di latte, Pecorino Romano, rocket, and lemon h, m	190
Can be served without chicken <i>vegetariano</i> h, m	170
Parma ai pomodori secchi chèvre cream with honey, Prosciutto di Parma, semi-dried tomatoes, mozzarella fior di latte, rocket, and pine nuts h, m, pk	209
Manzo matto sirloin, tarragon sauce, potato sticks, tomato sauce, mozzarella fior di latte, leeks, and pickled red onion h, m, e, x, bl	235
Carpaccio thinly sliced raw tenderloin, mozzarella fior di latte, fried capers, rocket, truffle aioli, and parmesan crumbs h, m, e, se, x	255
Pollo bianco marinated chicken, pesto rosso, mozzarella fior di latte, Grana Padano, olives, and rocket h, m, e, pk	185

EXTRA

Insalata piccola small side salad with cherry tomatoes, pickled red onion, and honey and mustard vinaigrette se, x	35		
Aioli e, se, x	20		
Chilipaste	20		
Pesto alla Genovese pk, m, e	20		
Pesto rosso pk, m, e	20		
Extra topping			
onion	10	spicy salami e	30
mushroom	10	parma ham	30
olive	10	chicken	30
rocket	10	'nduja	30

PIZZA TRADIZIONALE

Here you'll find the classic Italian pizzas, made with respect for tradition, high-quality ingredients, and pure, authentic flavors.

Margherita  <i>vegetariano</i> San Marzano tomato sauce, mozzarella fior di latte, Grana Padano and basil h, e, m *	159
Diavola   tomato sauce, mozzarella fior di latte, spicy salami, Pecorino Romano and oregano h, m, se, x	185
Prosciutto di Parma  tomato sauce, mozzarella fior di latte, Prosciutto di Parma, pine nuts, rocket and Grana Padano e, h, m, pk	199
Salame al tartufo tomato sauce, mozzarella fior di latte, truffle salami, mixed mushrooms and caramelized onion h, m, x	209
Quattro formaggi <i>vegetariano</i> mozzarella fior di latte, gorgonzola piccante, Pecorino Romano, and Grana Padano. Spicy tomato marmelade on the side h, m, e, x *	175
Glutenfree pizza	+15

Dairy-free or vegan?

Some of our pizzas can be made dairy-free or vegan 

...MED DE BÄSTA SMAKERNA FRÅN ITALIEN!

ROMAN PIZZA

We make authentic Roman pizza! Our dough rests for at least 24 hours and has less moisture than other types of pizza, giving it that signature crisp texture. Baked in our ovens at 350°C, the short cooking time ensures a perfectly crisp outside while keeping the inside light and fluffy.

DOLCI

Pistamisù a twist on tiramisu; Savoiardi cookies soaked in limoncello, topped with pistachio cream with mascarpone m, e, pi, x, h	109
Panna cotta classic cream and vanilla dessert with marinated blackberries and raspberry coulis m	109
Tiramisù ladyfingers soaked in espresso and rum with mascarpone cream and cocoa h, m, e	109
Soufflé al cioccolato chocolate fondant with raspberry coulis and vanilla ice cream h, m, e	119
Affogato al caffè one scoop of vanilla ice cream, hot espresso and dark chocolate m, e	85
Gelato e sorbetto one scoop of ice cream - ask your server about today's selection m, e	49

COCKTAILS AL CAFFÈ



Espresso martini
absolut vodka, coffee liqueur, espresso h

149



Caffè baileys
coffee, baileys m

105



Kaffe Karlsson
coffee, baileys, cointreau, cream m

139




Irish coffee
coffee, jameson, cream m

135



BAMBINI

For children up to 12 years old

Pizza margherita  h, m, e	99
Pasta carbonara h, m, e	99
Pollo ubriaco h, m	99
Gelato bambino two scoops ice cream (vanilla and chocolate) m, e	79

All our pizzas and pastas can be made gluten-free. If you have other allergies or special needs, ask your waiter.

b barley	f fish	m milk	pk pine nuts	so soy beans	* contains cheese with animal enzymes
bl molluscs	ha hazel nuts	ma almonds	s celery	v walnuts	
c sesame	h wheat	pi pistachio nuts	se mustard	x sulphur dioxide and sulphites	
e egg	l lupin		sk crustaceans		