

OLIVA

— ENOTECA —

ANTIPASTI

BRUSCHETTA Individuals:

Cherry Tomato & Basil / Roasted Mushrooms & Goat Cheese / Roasted Baby Beets, Gorgonzola y Fennel \$85

OLIVE Mix of Marinated Olives, Rosemary, Crushed Red Pepper \$110

ASPARAGGI Grilled Asparagus, Bagna Cauda, Jocoque (Greek Yogurt & Lemon) \$180

PROVOLA Seared Smoked Provolone, Homemade Tomato Sauce, Parmesan \$150

LASAGNA FRITTA Oliva Style Lasagna, Tempura Fried, Fontina Cheese Sauce \$150

PARMA Prosciutto di Parma (80gr) Sliced per Order, Olives, Parmesan Cheese, Served With Bruschetta \$420

TARTAR Beef Tartar, Mustard, Ikura, Chives Sea Salt, Egg Yolk Confit, Served with Carta Musica \$340

POLPO Grilled Local Octopus, Gremolata, Cambray Potatoes, Romesco, Chaya, Extra Virgin Olive Oil \$260

FRITTO MISTO Fried Calamari & Shrimp, Green Beans, Arugula, Garlic Aioli, Lemon \$270

CARPACCIO DI MANZO Beef Filet, Roasted Garlic, Arugula, Balsamic Reduction, Parmesan, White Truffle Oil \$210

DI PESCE Fish Carpaccio, Lemon Ving. Purple Onion, Fried Capers, Arugula, Olives, Sea Salt \$210

POLPETTE Italian Style Meatball in Red Sauce, Fried Brussel Sprouts, Smoked Provolone \$190

INSALATE & MOZZARELLE

VERDE Baby Spinach Salad, Roasted Beets, Avocado, Goat Cheese, Crispy Bacon, Balsamic Vinaigrette \$170

WEDGE Baby Romaine Lettuce, Gorgonzola Cream Dressing, Onion, Cherry Tomato, Crispy Prosciutto \$170

FINOCCHIO Mixed Lettuce, Shaved Fennel, Citrus Supremes, Pistachio, White Wine Vinaigrette \$180

BURRATA POMODORI Creamy Burrata, Roasted Tomatoes, Pesto Genovese, Balsamic Reduction, EVO \$240

PANZANELLA Mozzarella di Bufala, Heirloom Tomato, Cucumber, Red Onion, Sourdough Crutons, Red Wine Vinaigrette \$290

PASTA

CARBONARA Spaghetti, Pancetta, Egg, Black Pepper, Pecorino Romano \$240

PESTO Handmade Gnocchi, Pesto Genovese, Stracciatella, Cherry Tomato, Basil \$240

FUNGHI Handmade Pappardelle, Mushroom Ragú, Fresh Herbs, Pecorino Romano \$260

CACCIO E PEPE Housemade Linguini, Pecorino Romano, Black Pepper - Roman Classic \$230

CAVATELLI Housemade Cavatelli, Italian Sausage, Parmesan Sauce, Caramelized Onions, Zucchini, Bread Crumbs, Parmesan \$250

RAVIOLI Salmon & Shrimp Filled Ravioli, Lemon Butter, Gorgonzola Cream, Ikura, Chives \$360

DIAVOLA Linguini, Garlic, Cherry Tomato, Red Pepper, Sun-dried Tomatoes, Grilled Shrimp, Parsley \$280

MORA AL MARE Black Mafaldine, Shrimp, Scallop, Octopus, Cherry Tomato, Asparagus, Saffron Sauce \$320

TARTUFO Agnolotti Filled with Ricotta, Mushrooms, & Black Truffle, Brown Butter Sauce, Parmesan & Fresh Truffle (3 Grs) \$490

LIMONE Homemade Fettuccine, Lemon & Parmesan Cream Sauce, Peas, Prosciutto di Parma \$260

RISOTTO Lemon Risotto, Baby Spinach, Grilled Shrimp & Octopus with Gremolata, Mascarpone, Parmesan \$290

AGNELLO Paccheri, Local Lamb Leg Ragú, Tomato, Parmesan, Bread Crumbs \$290

SECONDI

PESCA DEL GIORNO Catch of the Day Filet, Roasted Potatoes, Spinach, Picatta Sauce \$390

SCOTTADITO Grilled Local Lamb Chops, Marinated in Garlic & Rosemary, Cucumber & Yogurt Salad \$490

FILETTO DI MANZO Beef Fillet, Idaho Potato Puree, Roasted Asparagus \$720

FIorentina T-Bone Steak 1.2kg, Rustic Potatoes & Arugula Salad \$1,400

OSSOBUCO Bonless Pork Shank, Braised in Onion Dashi, Bed of Risotto alla Milanese \$420

POLLETTO Local Free Range Chicken, Lentil Salad, Grilled Vegetables, Lemon Vinaigrette \$390

**We are proud to provide you with homemade pasta, fresh products; both local and imported from Italy so you may enjoy your experience.
We kindly ask to limit modifications to our dishes*

Our Prices are in Mexican Pesos and Inclusive of IVA Tax