



OLIVO
ITALIAN EATERY

DINNER

*"Life is a combination of
magic and pasta."*

— Federico Fellini

ANTIPASTI

Olive marinate e pane artigianale (G) €5 Marinated mixed olives & artisan bread	Bruschetta al pomodoro (G) (D) €9 Tomato, garlic & basil, with rocket & parmesan
Zuppa (G) (D) €6 Soup served with artisan breads	Bruschetta ai funghi (G) (D) €9 Wild mushroom topped with goat's cheese
Focaccia all'aglio (G) (D) €6 Garlic bread	Calamari fritti (G) (D) (E) €9 Deep fried squid, with lemon and a roasted garlic dip
Focaccia all'aglio con mozzarella (G) (D) €7 Garlic bread with mozzarella cheese	Affettati italiani (G) (N) €14 Sharing plate of Italian meats, salamis & artisan breads, served with balsamic vinegar & basil pesto
Melanzana ripiena (D) (N) €8 Stuffed aubergine with mozzarella and sun dried tomato pesto	

INSALATE

Insalata Caprese (D) (N) €12 Caprese salad with fresh buffalo mozzarella, vine tomatoes, basil, seasoned with sea salt & extra virgin olive oil
Insalata al forno con formaggio di capra (D) (N) €13 Baked goat's cheese, roast red peppers, sun dried tomatoes and pesto on a bed of rocket & baby leaf lettuce
Pollo al limone grigliato €15 Grilled lemon chicken, rosemary scented potato salad & mixed leaves
Insalata Caesar con pollo e pancetta (G) (D) (F) (E) €16 Caesar salad with romaine lettuce, Caesar dressing, anchovies, roast bread croutons, grilled chicken, crispy pancetta & fresh Parmesan shavings

PASTA

Spaghetti alla napoletana (v) (G) €14 Spaghetti with tomato & basil sauce	Penne alla carbonara (G) (D) (X) €16 Penne with Italian pancetta & mushrooms in a white wine sauce
Cannelloni (v) (G) (D) (N) (X) €15 Traditional baked Italian cannelloni with mushroom and baby spinach on a tomato base topped with parmesan flavoured béchamel sauce, served with rocket salad and garlic focaccia bread	Pappardelle al pesto (v) (G) (D) (E) (X) (N) €16 Fresh egg pappardelle with basil pesto, white wine cream sauce & toasted pine nuts
Spaghetti alla bolognese (G) €16 Spaghetti with ragu of vegetables, beef, tomato & herbs	Tortellini ricotta e spinaci (v) (G) (D) (X) €17 Spinach & ricotta filled tortellini, in a white wine cream sauce with crumbled goat's cheese
Penne all'arrabiata con pollo (G) (D) (X) €16 Penne with roast garlic, chili tomato & basil cream sauce with chicken	Linguine ai gamberoni (G) (D) (S) (X) €18 Linguine with king prawns in a chilli, tomato & basil sauce

Gluten Free Pasta Available

CARNE E PESCE

Pollo ai funghi (X) (D) €17 Roast supreme of chicken with a wild mushroom, pancetta & truffle cream sauce	Hamburger dell'Olivo (G) (D) (M) €16 Prime Irish 8oz beef burger, mozzarella cheese, crispy onions, relish & pickle served with hand cut chips & salad
Involtini di pollo e prosciutto (X) (D) €18 Chicken fillet stuffed with mozzarella & olives, wrapped in parma ham & served with rich tomato sauce	Stinco di agnello (X) €18 Lamb shank with Italian sausage, cannellini bean cassoulet with lemon and thyme scented polenta
Nasello (F) (D) (N) €19 Oven baked fillet of hake with roasted courgettes, peperonatta & basil pesto	Bistecca (D) (X) €28 10oz prime Irish sirloin steak, hand cut chips, balsamic shallots, flat cap mushrooms & dressed salad (Served with garlic & herb butter or peppercorn brandy sauce)
Spigola (F) (D) (X) (Sf) €23 Pan roasted fillets of seabass, braised fennel with mussels, lemon & white wine sauce	

All above served with rosemary & sundried tomato potato cake

CONTORNI

Pani artigianali con salse (G) (N) €5 Artisan breads & dips Olive tapenade, extra virgin olive oil, balsamic vinegar & basil pesto
Insalata di campo €5 Dressed garden salad
Patatine tagliate a mano €5 Hand cut chips
Patate novelle con aglio e rosmarino €5 Roast baby potatoes with rosemary & garlic
Verdure di campo ripassate al burro (D) €5 Buttered garden vegetables
Funghi selvatici trifolati €5 Sautéed wild mushrooms

PIZZE

Margherita (D) (G) (S) €14 Tomato sauce, basil & mozzarella cheese
Salamino piccante (D) (G) (S) €16 Spicy Italian pepperoni, tomato sauce, basil & mozzarella cheese
Pizza ai funghi (D) (G) (S) €16 Tomato, basil sauce, mozzarella cheese & sautéed wild mushroom
Prosciutto di Parma (D) (G) (S) €17 With sun dried tomatoes, tomato sauce, basil, mozzarella cheese topped with Parma ham
Formaggio di capra (D) (G) (S) €17 With goats cheese, sun dried tomatoes, roast red peppers tomato sauce, basil & mozzarella cheese
Pizza di Cork (D) (G) (S) €17 With tomato sauce, Clonakilty black pudding, crispy bacon, red onion and Ballymaloe relish

Gluten Free Pizza Bases Available

ALLERGEN INFORMATION

(X) Sulphites (L) Lupin (M) Mustard (D) Dairy (E) Egg (Sf) Shellfish (C) Celery (S) Soya (F) Fish (Ms) Molluscs (Se) Sesame (G) Gluten (N) Tree Nuts (P) Peanuts

All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish