

INSALATE E ANTIPASTI

CALAMARI FRITTI

Golden Crispy Calamari with Spicy Arrabbiata Sauce. \$11.95

COZZE E VONGOLE

Clams and Mussels Sautéed in a White Wine, Tomato Garlic Broth. \$13.95

PROSCIUTTO WITH FIGS OR MELON

Original Italian Parma Ham, Thinly Sliced, With Figs Or Melon. \$13.95

BURRATA

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$11.95

CAPRESE

Ciliegine Buffalo Mozzarella, Tomatoes and Basil on Baby Greens.
Appetizer \$8.95 Full \$11.95

CARCIOFI

Thinly Sliced Baby Artichokes, Lemon Dressing, Shaved Parmesan and Walnuts. \$11.95

ARUGULA SALAD

Baby Arugula, Shaved Grana Padano Parmesan Extra Virgin Olive Oil, Balsamic Vinegar. Appetizer \$8.95 Full \$11.95

SCOTTISH SALMON SALAD

Sauteed Salmon Medallions, Caramelized Onion, Asparagus and Tomatoes over baby greens with Lemon Dressing. \$15.95

INSALATA MISTA

Mixed Salad with Carrots and Tomatoes. Appetizer \$6.95 Full \$8.95

CESARE

Caesar Salad with Romaine, Shaved Grana Padano Parmesan and Rosemary Croutons. Appetizer \$8.95 Full \$10.95
Add Freshly Grilled Chicken Breast \$2.95
Add 6 Freshly Grilled Jumbo Shrimp \$5.95

INSALATA DI VEGETALI

Chopped Salad with Romaine, Broccoli, Marinated Tomatoes, White Beans, Soft Mozzarella, Balsamic Dressing
With Freshly Grilled Chicken Breast \$13.95
With 6 Freshly Grilled Jumbo Shrimp \$15.95

PERA E GORGONZOLA

Baby Greens, Pear, Gorgonzola, Walnuts with Honey-Balsamic Dressing.
Appetizer \$8.95 Full \$11.95

TRICOLORE

Arugula, Radicchio and Endive with Shaved Parmesan, Balsamic Dressing.
Appetizer \$8.95 Full \$11.95

SPINACI

Baby Spinach, Bacon, Walnuts, Warm Goat Cheese, with Honey-Balsamic Dressing.
Appetizer \$8.95 Full \$11.95

ZUPPE • SOUP

ZUPPA DI POMODORO

Tomato, Basil and Garlic Soup. \$6.95

ZUPPA DI LENTICCHIE

Hearty Lentil Soup. \$6.95

PASTA E FAGIOLI

Cannellini Beans and Pasta Soup. \$6.95

ZUPPA DI BROCCOLI

Pureed Broccoli, Vegetarian, Dairy Free. \$6.95

BRICK OVEN PIZZA

MARGHERITA

Tomato Sauce, Mozzarella and Basil. \$11.95

PROSCIUTTO

White Pizza with Mozzarella, Topped with Prosciutto, Arugula and Shaved Parmesan. \$14.95

BACIO

Tomato Sauce, Mozzarella, Sun-Dried Tomato, Roasted Garlic and Goat Cheese. \$13.95

CAPRICCIOSA

Tomato Sauce, Mozzarella, Mushrooms, Ham, Black Olives and Artichokes. \$13.95

SALAME PICCANTE

Tomato Sauce, Mozzarella and Salami (Pepperoni) \$12.95

SALSICCIA

Tomato Sauce, Mozzarella and Seasoned Chicken Sausage. \$13.95

POLLO AFFUMICATO

Tomato Sauce, Mozzarella, Smoked Chicken, Spinach and Goat Cheese. \$14.95

PIZZA BURRATA

Tomato Sauce, Soft Burrata Mozzarella and Basil. \$13.95

PANINI

GRILLED BREAST OF CHICKEN PANINI

With Roasted Eggplant, Grilled Tomatoes and Pesto Sauce. Served with Baby Mixed Greens, Balsamic Dressing. \$13.95

ITALIAN BRISKET PANINI

Juicy De-boned Beef Short Rib, Slowly Cooked in Red Wine and Spices.
Served with Baby Mixed Greens \$14.95

PRIMI

CAPELLINI POMODORO OR CHECCA

Capellini with Tomato and Basil Sauce or Fresh "Checca". \$11.95

PENNE SALSICCIA

Penne with Chicken Sausage, Roasted Pine Nuts and Sun-Dried Tomatoes in a Red Sauce. \$13.95

SPAGHETTI AL RAGU' DI CARNE

Spaghetti with Meat Ragout Sauce. \$12.95

PENNE ARRABBIATA

In a Spicy Tomato and Garlic Sauce. \$12.95

PENNE NORMA

Penne with Sautéed Eggplant, Tomato Sauce and Melted Mozzarella. \$12.95

PAPPARDELLE FILETTO DI POMO

Home-Style Wide Flat Noodles with Filet of Fresh Roasted Tomato. \$12.95

LASAGNA

Home-Style with Soft Green Spinach Pasta, Beef Ragout and Bechamel Sauce. \$13.95

RIGATONI GRATINATI AFFUMICATI

Rigatoni "Gratin" with Smoked Chicken, Asparagus, Mozzarella and Parmesan Cheese in a Tomato Sauce. \$13.95

GNOCCHI AL RAGU' DI CARNE

Home-Style Potato Dumplings with Ragout Meat Sauce. \$13.95

GNOCCHI AL PESTO

Home-Style Potato Dumplings, Pesto Sauce with a Splash of Cream. \$13.95

LINGUINE VONGOLE

With Manila Clams in a Light Chardonnay, Diced Tomato and Garlic Sauce. \$14.95

SPAGHETTI MARE

Shrimp, Calamari, Mussels and Clams in a Spicy Tomato, Garlic Sauce. \$14.95

RAVIOLI AURORA

Home-Style Ravioli Filled with Ricotta and Spinach in a Light Pink Sauce. \$13.95

RAVIOLI ZAFFERANO

Home-Style Ravioli Filled with Ricotta and Spinach in a Creamy Saffron Sage Sauce. \$13.95

RAVIOLI DI POLLO

Home-Style Ravioli Filled with a Puree of Roasted Chicken in a Spicy Tomato Sauce. \$13.95

FETTUCCINE FUNGHI

Home-Style Egg Fettuccine with Shiitake, Portobello and Oyster Mushrooms, in White Wine Sauce. \$13.95

RISOTTO NORCINA

With with Shiitake, Portobello, Oyster Mushrooms and Chicken Sausage. \$15.95

RISOTTO DI PESCE

With Clams, Mussels, Calamari and Shrimp, Tomato Sauce \$15.95

SECONDI

PICCATA DI POLLO

Chicken Breast Sautéed with Lemon and Caper Sauce. \$15.95

MILANESE DI POLLO

Breaded Chicken Breast with Checca Tomatoes. \$15.95

BATTUTA DI POLLO

Breast of Chicken Pounded & Grilled With Rosemary, Sauteed Spinach, Grilled Eggplant and Roasted Roma Tomatoes. \$17.95

POLLO AL MATTONE

De-Boned Half Chicken, Barbequed Tuscan Style. \$17.95

SCALOPPINE AI FUNGHI

Thin Pounded Veal with Wild Mushrooms and Marsala Wine Sauce. \$20.95

AGNELLO ALLA MOSTARDA

Baby Rack of Lamb Chops with a Thyme, Mustard Sauce. \$21.95

NEW YORK STEAK ALLA GRIGLIA

Grilled Your Way and Served with Vegetables and Potato of The Day. \$20.95

TAGLIATA DI MANZO SALAD

Seared and Sliced New York Steak Over Arugula Salad and Shaved Parmesan Cheese. \$20.95

SCAMPI ALLA GRIGLIA

12 Barbequed Peeled Jumbo Shrimp, Drizzled with Lemon, Garlic and Olive Oil. \$22.95

SALMONE CON LENTICCHIE

Grilled Scottish Salmon on a Bed of Lentils. \$16.95

TERRINA DI MELANZANE

Sicilian Eggplant Parmigiana with Tomato Basil and Melted Mozzarella. \$15.95

CONTORNI • SIDES

BROCCOLI SAUTEED with Extra Virgin Olive Oil and Garlic \$4.95

SPINACH SAUTEED with Extra Virgin Olive Oil and Garlic \$5.95

ROASTED POTATOES with Rosemary, Garlic and Extra Virgin Olive Oil \$4.95

MASHED POTATOES Puree with a hint of Extra Virgin Olive Oil \$4.95

ASPARAGUS Side of Steamed Asparagus, Lemon and Extra Virgin Olive Oil \$7.95

CHICKEN BREAST Freshly Grilled Chicken Breast with Rosemary and Garlic \$6.95

SPECIALS OF THE MONTH

BURRATA

Soft, Rich, Buffalo Mozzarella Cheese Served with Tomato and Basil. \$11.95

PROSCIUTTO WITH FIGS OR MELON

Original Italian Parma Ham, Thinly Sliced, With Figs Or Melon. \$13.95

SPAGHETTI WITH LOBSTER AND SHRIMP

Half of a 1.5 Lb Main Lobster and Jumbo Shrimp Tossed in a Light Spicy Tomato Sauce. \$22.95

PAPPARDELLE TARTUFO

Wide Flat Egg Noodles With Wild Mushrooms, Prosciutto and White Truffle Oil in a Light Cream Sauce. \$16.95

GNOCCHI AL BRASATO

Potato Dumplings With Oliva's Famous Italian Brisket Meat Sauce \$16.95

BRANZINO

Fresh Imported European Sea Bass, Baked Whole with Rosemary, Garlic, Lemon and Olive Oil, De-Boned Upon Request. Served with Roasted Potatoes and Broccoli. \$26.95

LAKE SUPERIOR WHITEFISH FILET

Grilled and Served with Shiitake Mushroom Chardonnay Lemon Sauce. Mashed Potatoes and Broccoli. \$21.95

SEAFOOD CIOPPINO

Clams, Mussels, Shrimp, Calamari, Whitefish and Half of a Main Lobster in Tomato, White Wine and Garlic Broth. \$27.95

OSSOBUCO

14 oz Veal Shank, Braised with Vegetables and Red Wine, Mashed Potatoes and Broccoli. \$26.95

FILET MIGNON

9-10 oz Grilled Filet Mignon, Amarone Wine Sauce, Roasted Potatoes and Broccoli. \$27.95

OLIVA'S FAMOUS ITALIAN BRISKET

An Italian Brisket. De-bone Beef Short Rib Cooked Slowly Over 4 Hours in Red Wine and Spices. Served with Mashed Potatoes and Broccoli. \$21.95



Oliva

trattoria

pizzeria

Italian grill

www.olivarestaurant.com

4449 Van Nuys Blvd., Sherman Oaks CA 91403
(1 Block North of Ventura Blvd.)

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Menu prices are subject to change