

# OLIVELLA

NORTH BERGEN

LUNCH

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## ANTIPASTI

<b>TAGLIERE DI SALUMI &amp; FORMAGGI</b> assortment of imported Italian meats & cheeses	MP
<b>BURRATINA AL PROSCIUTTO</b> burrata, prosciutto di parma & glazed balsamic reduction	12
<b>TIMBALLO DI MELANZANE ALLA PARMIGIANA</b> grilled eggplant, house-made fior di latte, ragu sauce & parmigiano reggiano	12
<b>POLPETTE DELLA NONNA</b> house-made meatballs, ragu, focaccia crust	12
<b>LA TORRE DI CAPRESE</b> mozzarella di buffalo, red & yellow local tomatoes, pesto, basil & Sicilian oregano	12
<b>CALAMARI AL CARTOCCIO</b> fried calamari served with a house-made spicy pomodoro dip	10

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## INSALATE

<b>OLIVELLA SALAD</b> mesclun, pear, gorgonzola, caramelized walnuts & honey balsamic vinaigrette	12
<b>RUGOLETTA</b> baby arugula, grape tomato, shaved parmigiano & lemon dressing	12
<b>INSALATA DI CESARE</b> romaine, house-made croutons, shaved parmigiano & house-made caesar dressing	10
<b>DELLA CASA</b> mesclun salad, red onions, cherry tomatoes & house dressing	9
<b>POPEYE</b> baby spinach, goat cheese, crispy pistachio, sliced fennel & champagne dressing	14

Additional toppings: chicken \$5 & shrimp \$8

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## PASTA

<b>FARFALLE DI OLIVELLA</b> bowtie pasta sautéed with smoked Norwegian salmon, shallots, vodka & a touch of salmon caviar	18
<b>FAZZOLETTI DI OLIVELLA</b> handkerchief pasta, basil almond pesto, fresh ricotta & San Marzano tomatoe ragu	16
<b>PAPPARDELLE AL RAGÙ BOLOGNESE</b> fresh pappardelle pasta with ragu	16
<b>RIGATONI ALLA GREY GOOSE VODKA</b> rigatoni pasta in a Grey Goose Vodka cream sauce	15

## SECONDI

<b>SEAFOOD OF THE DAY</b>	MP
<b>VEAL PIZZAIOLA</b> veal, cherry tomatoes, San Marzano tomato ragu & melted smoked mozzarella	18
<b>CHICKEN BREAST PAILLARD</b> grilled organic chicken breast, arugula & cherry tomatoes	16

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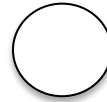
## CONTORNI

<b>PATATE FRITTE AL ROSAMARINO</b> french fries with rosemary	7
<b>PASTA AL POMODORO</b> pasta with house-made pomodoro sauce and basil	8
<b>ASPARAGI GRIGLIATI</b> grilled asparagus	10
<b>FOCACCINA OLIVELLA</b> freshly baked handmade focaccia with herbs	5

# OLIVELLA

NORTH BERGEN

## TRADIZIONALI



<b>MARGHERITA DOC</b> house-made fresh mozzarella, San Marzano tomato & basil	12	18
<b>MARGHERITA NY</b> regular cheese, San Marzano tomato & basil	10	17
<b>INFERNO</b> house-made fresh mozzarella, San Marzano tomato, 'nduja, spicy soppressata & spicy honey	14	22
<b>CAPPRICCIOSA</b> San Marzano tomato, house-made fior di latte, prosciutto cotto, artichokes, black olives, porcini mushrooms, parmigiano & basil	14	22
<b>SAN DANIELE</b> San Marzano tomato, housemade fior di latte, prosciutto di S. Daniele, baby arugula, parmigiano & basil	15	25
<b>ORTOLANA</b> house-made fior di latte cheese, San Marzano tomato & seasonal vegetables	13	19
<b>DON MARADONA SNOW WHITE</b> fresh ricotta, house-made fior di latte, garlic, oregano & extra virgin olive oil	14	18
<b>FORMAGGI DOC</b> gorgonzola, house-made fior di latte, aged provolone & parmigiano	14	20
<b>CALZONE CLASSICO</b> mozzarella, ricotta, & San Marzano tomato		12

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## GOURMET DI OLIVELLA

<b>AGRODOLCE OLIVELLA</b> house-made fior di latte, gorgonzola, pear, parmigiano, walnuts & honey	14	22
<b>FRANK SINATRA</b> burrata, arugula, bresaola & lemon dressing	14	22
<b>TARTUFATA DEL CARDINALE</b> house-made fior di latte, prosciutto cotto, parmigiano, mushrooms, micro basil & truffle cream	15	25
<b>REGINELLA</b> buffalo mozzarella, San Marzano tomato & basil	14	22
<b>LA VESUVIANA</b> half calzone and half pizza (your choice of filling; pick from any pizza on the menu)		16
<b>PIADINA NORD ITALIA</b> prosciutto, arugula, shaved parmigiano		14
<b>PIADINA ROMAGNOLA</b> fontina, prosciutto cotto, radicchio & balsamic vinaigrette		14

\*Choice of whole wheat or gluten free pizza available along with a selection of fresh toppings

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NORTH BERGEN

DINNER

## ANTIPASTI

<b>TAGLIERE DI SALUMI &amp; FORMAGGI</b> MP assortment of imported Italian meats & cheeses.	
<b>BURRATINA AL PROSCIUTTO</b> 16 burrata, prosciutto di parma & glazed balsamic reduction	
<b>TIMBALLO DI MELANZANE ALLA PARMIGIANA</b> 14 grilled eggplant, housemade fior di latte, ragu sauce & parmigiano reggiano	
<b>POLPETTE DELLA NONNA</b> 14 house-made meatballs, ragu, focaccia crust	
<b>LA TORRE DI CAPRESE</b> 14 mozzarella di buffalo, red & yellow local tomatoes, pesto, basil & Sicilian oregano	

<b>SUSHI DI PARMA</b> 15 housemade fior di latte, wrapped in prosciutto di San Daniele, with pesto & arugula	
<b>COZZE AL AMALFI COAST</b> 15 Prince Edward Island mussels sautéed with shallots, white wine, pepperoncino & pachino cherry tomatoes	
<b>TARTARA DI OLIVELLA</b> 17 tuna tartare, salmon, avocado, micro salad & lemon champagne dressing	
<b>FRITTURA DI PESCE AL CONO</b> 18 fried tender calamari, rock shrimp & cod fish	

## INSALATE

<b>OLIVELLA SALAD</b> mesclun, pear, gorgonzola, caramelized walnuts & honey balsamic vinaigrette	12
<b>POPEYE</b> baby spinach, goat cheese, crispy pistachio, sliced fennel & champagne dressing	14
<b>RUGOLETTA</b> baby arugula, grape tomato, shaved parmigiano & lemon dressing	12
<b>INSALATA DI CESARE</b> romaine, house-made croutons, shaved parmigiano & housemade caesar dressing	10
<b>DELLA CASA</b> mesclun, red onions, cherry tomatoes & house dressing	9

Additional toppings: chicken \$5 & shrimp \$8

## PASTA

<b>LINGUINI AL NERO DI SEPIA AL PESCATORE</b> black linguini pasta with seafood of the day	25
<b>FARFALLE DI OLIVELLA</b> bowtie pasta sautéed with smoked Norwegian salmon, shallots, vodka & a touch of salmon caviar	21
<b>GNOCCHI ALLA ROMAGNOLA</b> gnocchi, porcini, fresh truffle in a pinot grigio sauce	22
<b>TRIS DI PASTA ALLA OLIVELLA</b> (minimum 2 orders)	22
<b>FAZZOLETTI DI OLIVELLA</b> handkerchief pasta, basil almond pesto, fresh ricotta & San Marzano tomato ragu	18
<b>PAPPARDELLE AL RAGÙ BOLOGNESE</b> fresh pappardelle pasta with bolognese	17
<b>RIGATONI ALLA GREY GOOSE VODKA</b> rigatoni pasta in a Grey Goose Vodka cream sauce	18
<b>SPAGHETTI AL PACINO</b> fresh pepperoncino, garlic, parsley, extra virgin olive oil & pecorino	14

## SECONDI DI PESCE

<b>PESCE DEL GIORNO</b> MP	
<b>POLIPO DI OLIVELLA</b> 19 grilled octopus served with saffron potatoes, fresh mint, red onions & grape tomato salad	
<b>SALMONE DI MARECHIARO</b> 22 grilled fresh Atlantic salmon served with asparagus, couscous & bernaise sauce	

## SECONDI DI CARNE

<b>POLLO ALLA VALDOSTANA</b> 20 tender chicken breast sautéed with wild mixed mushrooms in a prosciutto & fontina sauce, served with spinach & baby roasted potatoes.	
<b>COSTOLETTA DI VITELLO AL BUCHER</b> 34 sauteed veal chop, pounded & breaded, tomatoes & basil	
<b>FILET MIGNON AL BAROLO</b> 34 filet mignon, porcini & seasonal vegetables	

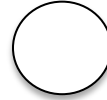
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