

OLIVELLA

NORTH BERGEN

LUNCH

ANTIPASTI

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

INSALATE

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

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

PASTA

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

SECONDI

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

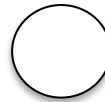
CONTORNI

PATATE FRITTE AL ROSAMARINO french fries with rosemary	7
PASTA AL POMODORO pasta with housemade tomato sauce & basil	8
ASPARAGI GRIGLIATI grilled asparagus	10
FOCACCINA OLIVELLA freshly baked handmade focaccia with herbs	5

OLIVELLA

NORTH BERGEN

TRADIZIONALI



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

GOURMET DI OLIVELLA

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

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

OLIVELLA FOCACCIA PANINI

MELANZANE DELLA NONNA grilled eggplant, fresh mozzarella, ragu sauce & house salad on the side	10
UNCLE CHARLIE'S POLPETTE housemade meatballs, fresh mozzarella, ragu sauce, basil, parmigiano & house salad on the side	10
THE BUTCHER filet mignon, caramelized onions, smoked mozzarella & truffle french fries on the side	18

*Choice of whole wheat or regular freshly baked handmade focaccia with herbs

PIZZA

OLIVELLA

NORTH BERGEN

DINNER

ANTIPASTI

TAGLIERE DI SALUMI & FORMAGGI MP assortment of imported Italian meats & cheeses		SUSHI DI PARMA 15 housemade fior di latte, wrapped in prosciutto di San Daniele, with pesto & arugula
BURRATINA AL PROSCIUTTO 16 burrata, prosciutto di parma & glazed balsamic reduction		COZZE AL AMALFI COAST 15 Prince Edward Island mussels sautéed with shallots, white wine, pepperoncino & pachino cherry tomatoes
TIMBALLO DI MELANZANE ALLA PARMIGIANA 14 grilled eggplant, housemade fior di latte, ragu sauce & parmigiano reggiano		TARTARA DI OLIVELLA 17 tuna tartare, salmon, avocado, micro salad & lemon champagne dressing
POLPETTE DELLA NONNA 14 housemade meatballs, ragu, focaccia crust		FRITTURA DI PESCE AL CONO 18 fried tender calamari, rock shrimp & cod fish
LA TORRE DI CAPRESE 14 mozzarella di bufala, red & yellow local tomatoes, pesto, basil & Sicilian oregano		

INSALATE

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

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

PASTA

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

SECONDI DI PESCE

PESCE DEL GIORNO MP	
POLIPO DI OLIVELLA 19 grilled octopus served with saffron potatoes, fresh mint, red onions & grape tomato salad	
SALMONE DI MARECHIARO 22 grilled fresh Atlantic salmon served with grilled asparagus & Sorrento lemon sauce	

SECONDI DI CARNE

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

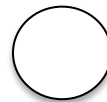
CONTORNI

PATATE FRITTE AL ROSAMARINO french fries with rosemary	7
PASTA AL POMODORO pasta with housemade tomato sauce & basil	8
ASPARAGI GRIGLIATI grilled asparagus	10
FOCACCINA OLIVELLA freshly baked handmade focaccia with herbs	5

OLIVELLA

NORTH BERGEN

TRADIZIONALI



REGINA MARGHERITA mozzarella di bufala (imported from Italy), San Marzano tomato & basil	15	25
MARGHERITA DOC housemade fresh mozzarella, San Marzano tomato & basil	12	18
NEW YORK STYLE mozzarella & San Marzano tomato	10	17
INFERNO housemade fresh mozzarella, San Marzano tomato, 'nduja, spicy soppressata & spicy honey	14	22
CAPPRICCIOSA San Marzano tomato, housemade fior di latte, prosciutto cotto, artichokes, black olives, porcini mushrooms, parmigiano & basil	14	22
SAN DANIELE San Marzano tomato, housemade fior di latte, prosciutto di S. Daniele, baby arugula, parmigiano & basil	15	25
ORTOLANA housemade fior di latte cheese, San Marzano tomato & seasonal vegetables	13	19
DON MARADONA SNOW WHITE fresh ricotta, housemade fior di latte, garlic, oregano & extra virgin olive oil	14	18
FORMAGGI DOC gorgonzola, housemade fior di latte, aged provolone & parmigiano	14	20
CALZONE CLASSICO mozzarella, ricotta, & San Marzano tomato		12

GOURMET DI OLIVELLA

AGRODOLCE OLIVELLA housemade fior di latte, gorgonzola, pear, parmigiano, walnuts & honey	14	22
FRANK SINATRA burrata, arugula, bresaola & lemon dressing	14	22
TARTUFATA DEL CARDINALE housemade fior di latte, prosciutto cotto, parmigiano, mushrooms, micro basil & truffle cream	15	25
REGINELLA buffalo mozzarella, San Marzano tomato & basil	14	22
LA VESUVIANA half calzone and half pizza (your choice of filing; pick from any pizza on the menu)		16
PIADINA NORD ITALIA prosciutto, arugula, shaved parmigiano		14
STUFFED FOCACCIA DEL GIORNO		MP

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