

Olivine

ROOFTOP
RESTAURANT

DINNER MENU

Antipasti

BURRATA DI PUGLIA **18**
Volcanic Salt, Tellicherry, Wood-Fired Bread

AHI CRUDO **19**
Castelvetrano, Toasted Pistachio, Basil-Meyer Lemon Vinaigrette

ARANCINI **14**
Conecuh Sausage, Turnip Greens, Caciocavallo, Sharp Tomato Sugo

ROSEMARY FOCACCIA **8**
Whipped Ricotta Herb Butter, Sicilian Volcanic Lava Salt

SMOKED MUSSELS **22**
Saffron, White Wine, Calabrian Chili, Basil, Grilled Focaccia

SPECK & PERSIMMON **18**
Lemon-Dressed Persimmon, Toasted Hazelnut Granella, Lemon Zest, Olive Oil

Primi

SPICY CAESAR **15**
Little Gem Lettuce, Pancetta, Spicy Caesar, Fried Hot Banana Peppers, Grilled Focaccia

FIRE ROASTED BEET SALAD **14**
Pancetta, Goat Cheese, Arugula, Creamy Balsamic

SPICY RIGATONI ALLA VODKA **24**
Parmigiano Reggiano, Calabrian Chili, Fried Basil

SQUID INK CIOPPINO **32**
Shrimp, Mussels, Saffron-Lemon Cream, Spinach, 'Nduja

TRUFFLED BUCATINI **38**
Pecorino Cream, Fresh Black Truffle

PAPPARDELLE **42**
Blue Crab, Shrimp, Pancetta, Sun-Dried Tomato, Shishitos, Taragon, Asiago Cream

MUSHROOM RAVIOLI **22**
Shiitake Portabella Blend, Spinach Cream Sauce, Chili Oil, Asiago

Secondi

FILET MIGNON **65**
Turnip and Celeriac Puree, Crispy Brussels Sprouts, Pomegrante Glaze

GULF CATCH **36**
Fresh Catch from the Gulf, Sugo di Trinita, Polenta, Grilled Broccolini

JOYCE FARMS HALF CHICKEN **36**
Heritage Poulet Rouge, Smoldered Rosemary, Roasted Fingerlings, Bitter Greens, Jus

AHI TUNA **36**
Tuscan White Bean Salad, Black Garlic Emulsion

SCALLOP RISOTTO **42**
Seared Diver Scallops, Parmesan Risotto, Calabrian Chili Oil, Micro Leeks



A gratuity of 21% will be applied to parties of 6 or more.



Dolci

PEACH CHEESECAKE 18

Flambare Peaches, Pecan Crust, Rum Sauce, Candied Pecans

LIMONCELLO CRÉME BRÛLÉE 16

Limoncello, Torched Sugar, Whipped Cream, Floral Tuile, Lemon Twist

TRADITIONAL TIRAMISU 16

Espresso Soaked Lady Fingers, Marscapone Cream, Cocoa, Dark Chocolate Shavings, Chocolate Tuile

CHOCOLATE TORTE 18

Rich Fudge Cake, Amarrena Cherries, Vanilla Bean Ice Cream

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OLIVINE RESTAURANT ROOFTOP

Nightcaps

ESPRESSO MARTINI 15
Vodka, Amaro Averna, Cold Brew, Demerara

MEZZANOTTE 13
Brown Butter Rum, Demerara, Black Walnut Bitters

Digestivi

FERNET-BRANCA 13
AMARO MONTENEGRO 14
AMARO NONINO 22
AMARO AVERNA 12
CYNAR 12

Coffee & Tea

ESPRESSO 4
AMERICANO 4
CAPPUCCINO 6
SELECTION OF HOT TEAS 4