



Olivine

ROOFTOP
RESTAURANT

BRUNCH
MENU

Antipasti

BURRATA DI PUGLIA 18

Volcanic Salt, Tellicherry,
Wood-Fired Bread

AHI CRUDO 19

Castelvetrano, Toasted Pistachio,
Basil-Meyer Lemon Vinaigrette

SAFFRON ARANCINI 12

Sugo di Pomodoro, Panko,
Formaggi Italiani

ROSEMARY FOCACCIA 8

Whipped Sopraffina Butter,
Sicilian Volcanic Lava Salt

SMOKED MUSSELS 22

Saffron, White Wine, Calabrian
Chili, Basil, Grilled Bread

BLISTERED SHISHITOS 14

Salmoreglio, Pickled Watermelon,
Lemon Aioli

Primi

MASCARPONE PARFAIT 12

Espresso-Soaked Chia, Whipped
Mascarpone, Yogurt, Fuit, Nuts

RIGATONI 18

Sugo di Pomodoro,
Burrata di Puglia, Basil Oil

PAPPARDELLE 28

Blue Crab, Sun-Dried Tomato,
Shishito, Tarragon, Asiago Cream

SCIALATIELLI 28

Trumpet Mushrooms, Truffle
Cream, Asiago & Pecorino

Pizze

ROASTED FIG 20

Sopraffina, Crispy Pancetta,
Sweet Drop Peppers, Fig

MARGHERITA 18

Sugo di Pomodoro,
Burrata di Puglia, Basil

PORK CHEEK 22

Smoked Gouda, Wild Mushrooms,
Truffle Honey, Thyme

Brunch Plates

FRITTATA 16

Grilled Veg, Formaggi Italiani,
Herbs, Fruit

MASCARPONE PANCAKES 20

Amaretto Syrup, Bananas,
Macerated Figs

POLLO FRITTO PANINO 16

Lemon Aioli, Pesto, Tomato,
Pickled Onion, Fried Potatoes

WOODFIRED FRENCH TOAST 15

Orange Blossom Crema,
Inglese, Fruit

AVOCADO TOAST 14

Focaccia, Avocado, Soft Boiled
Egg, Sun Dried Tomato





BRUNCH DRINKS

THE ARRABBIATA MARY 16

Vodka, House-Made Tomato Mix,
Savory Garnish

L'ALBA 11

Fresh Satsuma Purée, Prosecco

ESPRESSO MARTINI 15

Vodka, Amaro Averna, Cold Brew,
Demerara

CLASSIC MIMOSA 9

Guest's Selection of Orange, Grapefruit,
or Cranberry Juice, Prosecco

MERCATO SPRITZ 15

Fig & Balsamic Cordial, Vodka, Prosecco,
Soda

SPRITZ VENEZIANO 16

Aperol, Prosecco, Soda



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