

Olivine

ROOFTOP
RESTAURANT

Antipasti

BURRATA DI PUGLIA 18

Burrata, Sicilian Volcanic Salt, Cracked Pepper, Wood-Fired Bread

QUAIL GRIGLIATO 18

Grilled Quail, Smoked Tomato-Basil Cream, White Bean Salad

AHI CRUDO 19

Sicilian Olives, Toasted Pistachio, Basil-Meyer Lemon Vinaigrette

SAFFRON ARANCINI 12

Crisp Risotto, Sugo, Italian Cheeses, Saffron

ROSEMARY FOCACCIA 8

Sugo, Whipped Herbed Sopraffina Butter, Sicilian Volcanic Lava Salt

SMOKED MUSSELS 22

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

BLISTERED SHISHITOS 14

Salmoriglio, Pickled Watermelon Radish, Lemon Aioli, Crostini

Insalate

SPICY CAESAR 15

Grilled Little Gem, Crispy Smelts, Pancetta, Spicy Caesar

CAPRESE VERDE 16

Burrata, Heirloom Tomatoes, Spinach, Green Goddess Pesto, Balsamic Reduction

FIG SALAD 14

Greens, Figs, Dolce Gorgonzola, Fig Vinaigrette, Candied Walnuts

Primi HOUSE-MADE PASTA

PAPPARDELLE 28

Blue Crab, Sun-Dried Tomatoes, Shishito Peppers, Tarragon, Asiago Cream

SCIALATIELLI 52

Truffle Cream, Asiago & Pecorino, Shaved Truffles

BOMBA GNOCCHI 18

Sopraffina Gnocchi, Bomba Sauce, Oregano Velouté, Grilled King Trumpet Mushroom

RIGATONI 18

Sugo, Burrata, Basil Oil



Brunch Plates

FRITTATA 16

Grilled Seasonal Vegetables, Italian Cheeses,
Herbs, Fresh Fruit

MASCARPONE PANCAKES 20

Amaretto Syrup, Bananas, Macerated Figs

POLLO FRITTE PANINO 16

Lemon Aioli, Green Goddess Pesto, Greens,
Tomato, Pickled Onion, Fried Potatoes

PANE FRITTO 15

"Italian French Toast," Orange Blossom Crema
Inglese, Fruit, Fried Potatoes

AVOCADO TOAST 14

Rosemary Focaccia, Avocado, Soft-Boiled Egg,
Sun-Dried Tomato, Saffron

BENEDICT ALL'ITALIANA 35

Grilled Focaccia, Fried Quail, Poached Eggs,
Fontina, Smoked Tomato Aioli

CHIA MASCARPONE PARFAIT 12

Espresso-Soaked Chia, Whipped Mascarpone,
Yogurt, Fruit, Almonds, Pistachio, Orange Zest



Pizze

ALL PIZZAS ARE 10"

CARBONARA PIZZA 22

Guanciale, Pecorino, Cracked Pepper, Green
Peas, Over-Easy Egg

'NDUJA 22

San Marzano Tomatoes, Olives, Shallots,
Shishito Peppers, 'Nduja, Mozzarella, Provolone

ROASTED FIG 20

Crispy Pancetta, Sweet Drop Peppers, Garlic
Sopraffina, Figs, Herbs

MARGHERITA 18

Burrata, Basil, Tomatoes

PORK CHEEK & SMOKED GOUDA 24

Wild Mushrooms, Braised Pork Cheeks, Truffle
Honey, Shallots, Thyme

Contorni

Roasted Fingerlings with Gouda, Rosemary 10

Roasted Roman Artichokes, Herbed, Long-Stem 11

Seasonal Fruit 6





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.