TRATTORIA GRANDE ARMÉE

Olivia

Antipasti

FINE stracciatella **FOCACCIA**, pesto 9
ARUGULA & POLPO octopus & spianata salad, grenailles potatoes, parsleyed olive oil 14.5
ARANCINI, basil and pecorino 12
EGGPLANTS FRITTERS, arabbiatta sauce 11
PRESERVED LEEKS IN VINAIGRETTE egg cream with parmesan 9
CRISPY TALEGGIO FRIED SPRING ROLLS, heart of romaine, honey 12

Mozzarella

BURRATA AND HEIRLOOM TOMATOES 17.5
basil, pesto, parmesan
BURRATA AND GRILLED VEGETABLES 18.5
zucchinis, bell peppers, eggplants, pesto, parmesan
BURRATA & SAN DANIELE HAM 22

To share

COLD CUTS BOARD *2 pers* / 19 -*4 pers* / 32
vegetables and italian cheeses
ITALIAN BOARD TO SHARE 26
italian cold cuts and cheeses, piquillos, taleggio fried spring rolls, arancini, eggplant fritters, focaccia

Panuozzo

Traditional napolitan sandwich made with pizza dough

TARTUFO ham with herbs, stracciatella, summer truffle, arugula and parmesan 20
SALMONE salmon, fresh cream, mozzarella, cherry tomatoes, arugula 22

Pasta fresca

THE CARBONARA guanciale chips // 20
TORTELLINI WITH CEPS stracciatella // 22
RICOTTA SPINACH RAVIOLI // 19.5
sage cream, parmesan
LASAGNA ALLA STRACCIATELLA // 20
arugula, parmesan
CHICKEN FUSILLOTTI & PISTACHIO PESTO // 21
marinated strips, pistachio pesto
LINGUINE WITH 2 SALMONS // 23
dill cream
LINGUINE ALLE VONGOLE // 27
cockles, olive oil, garlic and parsley
RISOTTO NERO GAMBERONI // 25
black rice with king prawns, preserved tomato
FUSILLOTTI ALL'ARRABBIATA // 19
stracciatella dumpling
FUSILLOTTI AU GORGONZOLA // 21
arugula, walnuts and San Daniele ham
FUSILLOTTI AL TARTUFO // 26
and its burrata with summer truffle

Insalate

THE OLIVIA heirloom tomatoes, eggplant fritters, artichoke, bocconcini, vitello tonnato, arugula, basil 20
THE PARMA San Daniele ham, burrata, arugula, arancini basil and pecorino, focaccia with olives 21.5
OCTOPUS SALAD parsleyed grenailles potatoes octopus, spianata, arugula, cherry tomatoes, red onions 22
GRAZIA CEZAR heart of romaine, crispy chicken, Caesar sauce, egg, parsleyed focaccia, preserved tomatoes 19,5

Carpaccio & Tartar

BEEF CARPACCIO
arugula & parmesan OR marinated vegetables 19/22
CARPACCIO ROSSO PISTACHIO 24
pesto, pistachio, arugula, parmesan, piquillos, artichoke
PUGLIESE TARTAR
red pesto, parmesan, stracciatella, arugula 19.5
VITELLO TONNATO with marinated vegetables 25

Our *Signature* Burgers

THE MONTI BURGER 19.5
grilled beef, pancetta, taleggio, onions confit, tomato, arugula
THE GRAZIA 21
crispy chicken, fried onions béarnaise, arugula, tomato, parmesan
THE GORGO MAMMA 22
grilled beef, gorgonzola, speck, tomato, onions confit, arugula

Piatti

EXTRA TENDER MILANESE 22
nice round cut slice, linguine
SALTIMBOCCA WITH SAGE 23
veal ballotine, San Daniele ham and mozzarella
RUMSTEAK WITH GORGONZOLA 22
Side to choose from
PORK PLUMA CONFIT IN HONEY & ROSEMARY 24
fried onions béarnaise, vegetables tian
QUICK-FRIED CHICKEN BREAST 19.5
poultry juice with basil, caponata

Pesce

OCTOPUS ON THE PLANCHA 26
peperoni cream, black risotto, preserved tomatoes
SLAB SALMON MEUNIÈRE-STYLE 23
hazelnut butter, lemon and capers vegetables tian

Choice of side dish: fresh french fries / fusillotti or linguine arugula / black risotto (+ 2 €) / vegetables tian / caponata
Extra side dish 5 €

Extra for San Daniele ham 5 € - Extra for burrata 6 €

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Pizze

Forno Pavesi Modena d'Italie

rosse

MARGHERITA tomato, mozzarella, basil// 14

NAPOLITAN // 16
tomato, mozzarella, anchovies, sicilian capers, basil

VEGETARIAN// 18
mozzarella, fresh tomatoes, poivrons, romana artichokes, zucchinis, eggplants, fresh mushrooms

REGINA CLASSICA // 17
tomato, mozzarella, ham with herbs, fresh mushrooms, basil

DIAVOLA TOMATO // 17
mozzarella, spianata, red onions, arugula

SAN DANIELE // 18
mozzarella, cherry tomatoes, San Daniele ham, arugula, basil

QUATTRO STAGIONI // 19
tomato, mozzarella, ham with herbes, marinated vegetables, fresh mushrooms, romana artichokes

GRAZIA // 19,5
tomato, chicken fillet, fresh mushrooms, onion, egg, arugula

POLPO // 21
tomato, mozzarella, grilled octopus, spianata, red onions, parsleyed grenailles potatoes

CALZONE // 18
tomato, mozzarella, fresh mushrooms, ham with herbes, egg

BURRATA // 21
tomato, mozzarella, burrata, arugula, balsamic cream

CAMPIONE // 17
tomato, mozzarella, onions, beef, marinated bell peppers, origan

TONNATA // 19
tomato, mozzarella, tuna, red onions, egg, origan, black olives

bianche

DONATELLA // 21
pistachio cream, mozzarella, mortadella, San Daniele ham, stracciatella, arugula

STRACCIATELLA VERDE // 20
basil cream, speck, preserved tomatoes, stracciatella, arugula, parmesan, balsamic cream

RUSTICA // 16,5
cream, mozzarella, goat cheese, honey, arugula, cherry tomatoes

QUATTRO FORMAGGI // 17,5
mozzarella, gorgonzola, goat cheese, parmesan

SALMONE // 21
cream, fresh salmon, smoked salmon, onions and arugula

MONTAGNA // 21,5
fresh cream, mozarella, taleggio, grilled speck, onions, parsleyed grenailles potatoes

TARTUFFO // 28
burrata and summer truffle cream, mozzarella, San Daniele ham, arugula

(Additional ingredients + 1.50 / San Daniele ham + 5 / burrata + 6)

Dolci

SEASONAL FRUITS SALAD 10
fresh blueberries, lemon-basil sorbet

DARK CHOCOLATE LAVA CAKE, 11
stracciatella ice cream

OLIVIA TIRAMISÙ *1 pers* 9 / *2 pers* 15

NUTELLA PIZZA *1 pers* 9 / *2 pers* 15
roasted hazelnuts, pralines

PISTACHIO RICE PUDDING, 9,5
blueberries and basil compote

PEAR AND ALMOND CHEESECAKE 11
salted butter caramel

PISTACHIO PANNA COTTA 9
and fresh blueberries

GOURMET COFFEE 9,5
tiramisù, panna cotta, pear and almond cheesecake

Maison "Antolin"

Glaces Artisanales depuis 1916

2 SCOOPS / 3 SCOOPS 6 / 8
coffee, chocolate, vanilla, pistachio, almond, strawberry, tangerine, lemon basil, stracciatella, mango, vine peach

Topping: chocolate or coffee sauce, pistachio, roasted hazelnuts + 1 €

LIÉGEOIS COFFEE, CHOCOLATE 8

DOLCE VITA 9
tangerine, vine peach, lemon-basil sorbets, blueberries & whipped cream

MINETTA 9
almond & chocolate ice creams, meringue, chocolate coulis, whipped cream

LA TENTAZIONE 10
tangerine, mango, vine peach sorbets, fresh blueberries, whipped cream

OLIVIA AFFOGATO 7
vanilla & almond ice creams, sprinkled with a Florio espresso

AMARENA 10
vanilla ice cream & amarena cherries, blueberries, whipped cream

LIMONCELLO 9
lemon basil sorbet and limoncello liqueur

Formaggi

CHEESES ASSORTMENT 14
taleggio, gorgonzola, di bufala camembert

TALEGGIO 7,5

GORGONZOLA 7,5

DI BUFALA CAMEMBERT 8

Net prices in euros, taxes and service included. Checks not accepted.

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Wines

ITALIAN

Reds

	12 cl	25 cl	50 cl	75 cl
PUGLIA IGT Montenero Primitivo	6,5	12	19	29
REGGIANO LAMBRUSCO DOC	-	-	-	29
MONTEPULCIANO D'ABRUZZO Valle d'Oro	8,5	15	27	39
SICILIA DOC Nero d'Avola - Brigantello	7,5	14	25	34
SALENTO IGT Primitivo - Terrame	-	-	-	38
CHIANTI DOCG Sangiovese, Governo all'Uso Toscano	10	16	30	45
SALENTO IGT Castello Monaci Coribante	-	-	-	42
VALPOLICELLA DOC Bolla La poiane ripasso	-	-	-	78
BAROLO DOCG Ca'Bianca Piémont	-	-	-	95
BARBARESCO ANTICHE CANTINE Marchesi I Barolo				140

Whites

PINOT GRIGIO IGT - Terre Siciliane Vinistella - La Passione	7	13	24	32
ORVIETO DOC Bigi - Vigneto Torricella	8	14	26	38

Rosés

VENEZIA DOC Pinot Grigio Blush	6,5	12	19	29
LAMBRUSCO ROSATO DOC Eretico - Vin rosé pétillant	-	-	-	26

FRENCH

Reds

LUSSAC ST-ÉMILION AOC Grand Ricombre	-	-	-	37

Whites

PAYS D'OC IGP Chardonnay	6,5	12	19	27

Rosés

CÔTES-DE-PROVENCE AOC	7	13	24	32
CÔTES-DE-PROVENCE AOP Château Sainte-Marguerite Symphonie	12	19	36	54

Waters

	50 cl	1 l
SAN BENEDETTO still or sparkling	6	8

Beers

bottle

	33 cl
VEDETT BLANCHE	7,5
DESPERADOS	7,5
LA CHOUFFE	8

draught

	25 cl	50 cl
PERONI	5,5	9,5
ST STEFANUS AMBRÉE	5,9	10
L'OLIVIA Fine and light	4,9	9

Bubbles

	12 cl	75 cl
CHAMPAGNE AOC LANSON Black Label	13	80
PROSECCO DOC	8	32

Aperitives

	12 cl
MARTINI white or red	6,5
CAMPARI ORANGE	7
APEROL SPRITZ *25 cl* Prosecco doc, Aperol, fresh orange	11
NEGRONI *12 cl*	11
AMERICANO	11
CRODINO alcohol-free	6

Digestives

LIMONCELLO / AMARETTO *5 cl*	8
GRAPPA / SAMBUCA *5 cl*	8
CALVADOS *5 cl*	9
COGNAC / ARMAGNAC *5 cl*	9
COGNAC XO / ARMAGNAC XO *5 cl*	16

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