

OLIVETO

MIDWEEK LUNCH

SMALL PLATES

Zuppa del Giorno 8
please ask your server for today's soup

Arancini 8.5
mushroom risotto balls, aged parmesan
(1a, 3, 7, 12)

Bruschetta 10
whipped almond, 'vegan n'duja', spring peas, ricotta salata
(1, 6, 7, 8a, 12)

SALADS

Burrata 18
sicilian tomatoes, fresh basil, pangrattato (1, 7, 12)

Gorgonzola 18
bitter leaves, pear, pecan, gorgonzola, house dressing
(7, 8d, 12)

Caesar 17
dressed Caesar salad, breaded chicken, aged parmesan
(1a, 2, 3, 4, 7, 10, 14)

MAINS

Arrabiata 16
san marzano tomatoes, chilli, garlic
pangrattato (1a, 12) + burrata (7) (+€5)

Chicken Milanese 18
braised irish peas, pancetta,
baby gem (1a, 3, 7, 12)

Linguine 22
tiger prawns, garlic, chilli, squashed
tomatoes, spinach (1a, 2, 7, 12)

Cheese Burger 18
fontina cheese, pancetta, relish,
rosemary fries (1a, 3, 7, 10, 12)

Pappardelle 19
irish pork ragu, chianti,
aged parmesan (1a, 3, 9, 12)

Fish & Chips 20
pea purée, tartare sauce, rosemary fries
(1a, 3, 4, 7, 10, 12)

SIDES

Fries 6
rosemary salt

Charred Tenderstem Broccoli 6
lemon & garlic dressing, grated parmesan
(7)

Baby Gem 6
grilled baby gem, caesar dressing, pickled onion,
pangrattato (1a, 3, 7, 12)

PRIX FIXE

Gorgonzola Salad
bitter leaves, pear, pecan, gorgonzola,
house dressing (7, 8d, 12)

Featherblade Steak
peppercorn sauce, watercress, fries (7)
(note: steak served medium rare temp.)

Affogato
espresso, vanilla ice cream (1a, 3, 7, 8)

2 courses €27.50

3 courses €32.50

Allergen advice Please alert a member of staff if you have any food allergies. Due to our kitchen environment there is a risk that traces of allergens may be in any dish that we serve. **Allergens** (1)gluten: (1a)wheat, (1b)oats, (1c)barley, (1d)rye, (2)crustaceans, (3)eggs, (4)fish, (5)peanuts, (6)soybeans, (7)milk/cheese, (8)nuts: (8a)almond, (8b)walnut, (8c)cashew, (8d)pecan, (8e)brazil, (8f)pistachio, (8g)pine, (8h)hazelnut, (9)celery, (10)mustard, (11)sesame seeds, (12)sulphur dioxide/sulphites, (13)lupin, (14)molluscs. Beef origin: Ireland | *Olives may contain pit fragments | 10% service charge applies to all tables.

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MIDWEEK LUNCH

PIZZAS

LUNCHTIME PIZZA ONLY AVAILABLE ON FRIDAY

(gluten-free pizza bases and vegan cheese available for all pizzas, on request)

All our pizzas are made with our signature 48-hour fermented dough

Margherita 16

fior di latte mozzarella, san marzano sauce, basil (1a, 7)

Diavola 18

fior di latte, san marzano sauce, n'duja, schiacciata salami, pickled red chilli (1a, 7, 12)

Prosciutto 18

fior di latte, san marzano sauce, italian prosciutto, burrata, rocket (1a, 7)

Gamberi 20

fior di latte, san marzano sauce, grilled courgette, tiger prawns, chilli flakes (1a, 2, 7)

Ricotta 19

fior di latte, bianco base, tenderstem broccoli, vegetarian n'duja, irish honey, ricotta (1a, 6, 7, 12)

EXTRA TOPPINGS

| | |
|---|---|
| <i>Tomato sauce / olives* / peppers / Parmesan / eggs / rocket / artichoke / mushrooms / onion / capers / anchovies</i> | 2 |
| <i>Parma ham / baked ham / schiacciata salami / prawns / fior di latte mozzarella</i> | 3 |

DIPS

Confit garlic mayo 3

(3, 10, 12)

Fermented chilli mayo 3

(3, 10, 12)

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