

# 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 17

*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

*irish cheddar, onion jam, burger sauce, tomato, rosemary fries (1a, 3, 7, 9, 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.

# OLIVETO

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 18

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

Diavola 19

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

Prosciutto 19

*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)*

---

**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.