

Dinner

Appetizers

CARPACCIO OF BEEF *

Cured raw paper thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

\$19.50

CARPACCIO OF SALMON *

Fresh paper thin raw salmon, topped with arugula and parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

\$21.50

TUNA TARTAR *

Fresh tuna with olive, capers, sun dried tomatoes tapenade, on top mango tartare, with avocado on top and delicious crispy wonton crostini

\$21.50

CALAMARI AND ZUCCHINI

Deep fried rings of calamari and french fried zucchini served with spicy marinara

\$21.50

MUSSELS MARECHIARO

Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and white wine reduction, served with crostini bread

\$21.50

MUSSELS WHITE CLAM SAUCE

In white wine sauce, garlic and shallots

\$21.50

MEATBALLS

American grass fed beef and pork meatballs mixed together with parmigiano and pecorino in a savory tomato sauce, topped with ricotta

\$20

MOZZARELLA ROMANA

House made mozzarella dipped in egg, lightly breaded, served with tomato sauce

\$18.50

Salads

MISTA

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil

\$14

TRADITIONAL CAESAR SALAD

Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and parmigiano cheese

\$14

BEET SALAD

Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar

\$16

Soups

LENTIL

Lentil soup with spinach served with ditalini pasta

\$12.95

PASTA FAGIOLI

Tuscan white bean soup served with ditalini pasta

\$12.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness especially if you have certain medical condition

Pasta

ADD ONS *Chicken* \$6 or *Shrimp* \$8

CAPELLINI POMODORO

Angel hair pasta tossed in our delicate homemade marinara sauce, tossed with parmigiano

\$22

FETTUCCINI ALFREDO

Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano

\$27

SPAGHETTI MEATBALLS

Spaghetti tossed in our fresh marinara sauce topped with our homemade delicate meatballs

\$27

LINGUINE VONGOLE

Flat thin pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce

\$29

RAVIOLI OLIVIA

Homemade round pasta filled with a delicate ricotta cheese mousse and spinach, served in a cream sauce and a touch of tomato

\$27

CAPELLINI PRIMAVERA

Angel hair pasta tossed with seasonal fresh vegetables

\$26.50

SPAGHETTI BOLOGNESE

Spaghetti pasta in a homemade pork & beef sauce, topped with parmigiano

\$26.50

LINGUINE MARE

Flat thin pasta served with an array of fresh seafood in a delicate tomato sauce or white white sauce

\$32

PAPPARDELLE WITH SHORT RIB RAGU

Flat ribbon noodles in a braised short rib tomato sauce

\$31

TORTELLINI AURORA

Pillows of tortellini pasta stuffed with veal and beef, tossed in a delicate creamy sauce with a touch of marinara and parmigiano

\$31

GNOCCHI QUATTRO FORMAGGI

Gnocchi made with flour and potato tossed in a cream sauce with gorgonzola, parmigiano, ricotta and fontina cheese

\$31.50

BEEF LOBSTER RAVIOLI

Beet infused ravioli stuffed with fresh Florida lobster, sautéed in a delicate pink lobster bisque

\$33

PENNETTE A LA VODKA

Penne pasta tossed in a velvety creamy sauce with a touch of marinara tomato sauce and vodka

\$33

SPAGHETTI CARBONARA

Spaghetti tossed in a delicate egg, italian bacon, parmigiano, touch of creamy sauce, topped with black pepper

\$33

Flatbread

CHICKEN FLATBREAD

A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, roasted bell peppers, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our oven with a sprinkle of parmigiano reggiano

\$19.50

SHRIMP FLATBREAD

A light thin crust made by hand, baked in our oven topped with chopped shrimp, spinach, goat cheese, a touch of marinara sauce and drizzled with extra virgin olive oil

\$21

FLATBREAD PARADISO

A light thin crust made by hand, baked in our oven, baked with mozzarella, topped with prosciutto, arugula, shaved parmigiano and drizzled with extra virgin olive oil

\$20.50

FLATBREAD FRA DIAVOLO

A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella and topped with spicy sausage, roasted portobello mushrooms

\$20

MEATBALLS FLATBREAD

A light thin crust made by hand, baked in our oven with spicy tomato sauce, mozzarella and topped with our delicious homemade meatballs

\$20.50

Mozzarella Bar

PROSCIUTTO SAN DANIELE

*Aged 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions and a touch of garlic
+ Burrata +\$3.00*

\$21.50

FRESH VEGETABLES

*Roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice and balsamic vinegar
+ Burrata +\$3.00*

\$21.50

MOZZARELLA CAPRESE

*Fresh Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled with balsamic reduction
+ Burrata +\$3.00*

\$21

Risotto

RISOTTO FRUTTI DI MARE

With shrimp, clams, mussels, scallops, calamari and salmon

\$29

RISOTTO PORCINI MUSHROOMS

Tossed with porcini mushrooms in a delicate butter parmigiano sauce

\$29

DOLCE VITA

Chop shrimp, touch of spinach and goat cheese

\$30

Main Course

Veal

VEAL PICCATA

Veal medallions sautéed in delicate white wine lemon butter caper sauce

\$32

VEAL MARSALA

Veal lightly sautéed tossed in mixed mushroom marsala wine sauce with a touch of demi-glace sauce

\$32

VEAL SALTIMBOCCA

Tender veal scallopini sautéed in butter white wine sauce with a touch of sage and topped with prosciutto

\$32.50

LOMBATA PARMIGIANA

Veal chop on the bone lightly pounded, breaded, sautéed and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce

\$41

LOMBATA MILANESE

Veal chop on the bone lightly pounded, breaded, and sautéed. Chopped radicchio, arugula, endive, diced tomatoes, diced onions, garlic, extra virgin olive oil in a balsamic vinaigrette and lemon juice dressing.

\$41

Steak

BISTECCA AI FERRI

12 oz. Black Angus aged beef skirt steak rubbed with house seasoning and grilled to your liking

\$ MP

BISTECCA VENEZIANA

12 oz. cut Angus NY strip steak, sautéed in cognac, peppercorn, and a touch of cream & demi-glace sauce

\$ MP

BISTECCA ALLA GRIGLIA

12 oz. cut Angus NY strip simply done on the grill

\$ MP

Pollo - Chicken

CHICKEN PARMIGIANA

Organic breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano cheese, served with a side of angel hair pasta in our marinara sauce

\$36.50

CHICKEN MARSALA

Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce with a touch of demi-glace sauce

\$31

CHICKEN MILANESE

Served with spring mixed greens with radicchio, arugula, frisee and cherry tomatoes, caressed in a balsamic vinaigrette wrapped in a shaved cucumber

\$31

CHICKEN PICCATA

Organic chicken in a white wine lemon butter caper sauce

\$31

Pesce - Fish

SALMON GRILLED

10 oz. fresh Alaskan salmon grilled with vegetables of the day

\$34

SALMON RUBINO

10 oz. fresh Alaskan salmon grilled, topped in a delicate pink lobster bisque with chopped shrimp on top

\$34

SHRIMP FRA DIAVOLO

Jumbo shrimp sautéed in a spicy marinara sauce, served with a side of angel hair pomodoro

\$37

SHRIMP FRANCESE

Dip in egg wash and flour, lightly sautéed in a lemon butter wine sauce

\$37

BRANZINO GRILL

Grilled Mediterranean Bass with vegetables of the day

\$34

BRANZINO PICATTA

Mediterranean Bass in delicate white wine lemon butter caper sauce

\$34

OLIVIA

• RESTAURANT & ROOFTOP •

DESSERTS

Apple Tart \$13.95 / Layer of cinnamon-scented apples atop a buttery, flaky crust, served with vanilla gelato

Vegan Chocolate Cake \$13.95 / A single layer of intense chocolate vegan cake with chocolate glaze, served with vanilla gelato on the side



Crème Brulee \$13.95 / Homemade custard base topped with a delicious layer of caramelized sugar



Lava Cake (Chocolate or Dulce De Leche) \$13.95 / Fluffy cake filled with scrumptious, molten lava filling, served with vanilla gelato

Napoleon \$13.95 / Puff pastry sheets soaked and covered in delicious pastry cream, creating one easy, yet superior-tasting cake



NY Style Cheesecake \$13.95 / Rich, smooth, and creamy, served traditionally

Pistachio Tartufo \$13.95 / Craft Italian gelato made with organic pistachios covered with crushed pistachios

Tiramisu \$13.95 / Cake infused with espresso coffee, layered with mascarpone, then topped with Peruvian cocoa



Affogato al caffè \$13.95 / Vanilla gelato topped with a shot of our premium Lavazza espresso coffee



Sorbet \$13.95 / Choice of Coconut, Lemon or Mango



Gelato \$13.95 / Choice of two scoops: Chocolate, Strawberry, Vanilla, Coffee



Gluten free



Peanut free



Dairy free