

OLIVIA

• RESTAURANT & ROOFTOP •

MENU OPTIONS

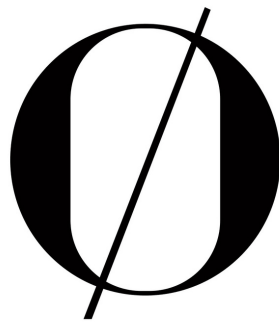
EVENTS AT OLIVIA

1780 Polk Street, Hollywood, FL 33020

Sun - Thur 5:00 PM - 10:00 PM

Fri - Sat 5:00 PM - 11:00 PM

\$85



APPETIZERS

Calamari & Zucchini, Meatballs,
Chicken Flatbread, Mozzarella Caprese

MAIN COURSE

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

FETTUCCINE ALFREDO

Fettuccine pasta tossed in a delicate butter cream sauce, topped with Parmigiano Reggiano with your choice of either chicken or shrimp

SPAGHETTI BOLOGNESE

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

SALMON GRILLED

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

BRANZINO PICCATA

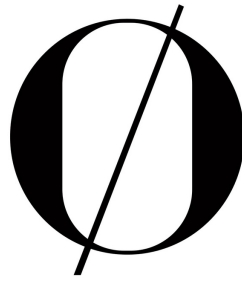
Mediterranean Bass in delicate white wine lemon butter caper sauce with vegetables of the day

DESSERTS

Tiramisu, Cheesecake, Apple tart

****price of menu is per person and does not include beverages, 20% gratuity,
4% Event coordinator commission and sales tax***

\$105



APPETIZERS

Calamari & Zucchini, Meatballs, Chicken Flatbread
Shrimp Flatbread, Mozzarella Caprese

MAIN COURSE

CHICKEN MARSALA

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

RISOTTO PORCINI

Tossed with porcini mushrooms in a delicate butter Parmigiano sauce

PENNETTE A LA VODKA

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

LINGUINE MARE

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

BRANZINO PICCATA

Mediterranean Bass in delicate white wine lemon butter caper sauce with vegetables of the day

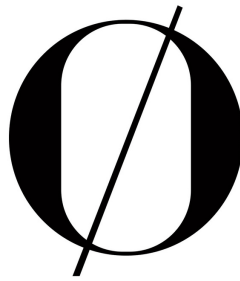
BISTECCA VENEZIANA

12oz NY steak grilled to perfection, brandy peppercorn sauce on the side with vegetables of the day

DESSERTS

Tiramisu, Cheesecake, Apple tart, Vegan Chocolate Cake

****price of menu is per person and does not include beverages, 20% gratuity, 4% Event coordinator commission and sales tax***



\$125

APPETIZERS

Calamari & Zucchini, Meatballs, Chicken Flatbread
Mozzarella Caprese, Tuna Tartar, Beef Carpaccio, Salmon Carpaccio

MAIN COURSE

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

RISOTTO FRUTTI DI MARE

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

SALMON GRILLED

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

RAVIOLI OLIVIA

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

BRANZINO PICCATA

Mediterranean Bass in delicate white wine lemon butter caper sauce with vegetables of the day

BISTECCA VENEZIANA

12oz NY steak grilled to perfection, brandy peppercorn sauce on the side with vegetables of the day

PAPPARDELLE WITH SHORT RIB RAGU

Flat ribbon noodles in a braised short rib tomato sauce

DESSERTS

Tiramisu, Cheesecake, Apple tart, Sorbet, Vegan Chocolate Cake

****price of menu is per person and does not include beverages, 20% gratuity,
4% Event coordinator commission and sales tax***

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Policies

How to book

To book we will need an authorization form filled out and approved for 50% of your guests. **This will only be charged if there is a cancellation with less than a week's notice.** If you find the form difficult to fill out, you can also give us a call and provide us with the information. Rest assured that the information is completely confidential.

Please let us know if you would be using a different card on the night of the event where we would be charging the total costs.

Minimum Guarantee

Please keep in mind that we need a minimum guarantee of guests and if the actual attendance is below that set number we will be charging the minimum amount. **You may call and adjust the guest count and guest minimum up to 48 hours before the event.**

Cake + Wine

If you choose to bring an outside cake, please note there is an outside cake fee of \$25.

If you choose to bring an outside bottle of wine, please note there is a Corkage Fee starting at \$35 per bottle, based on the market price of the wine.

Decoration

Please note, that we do not allow any decoration for the table or around the table to bring if the reservation is at the rooftop.