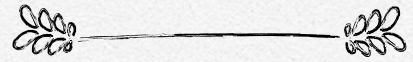


STARTER



SAUTE' DI MARE (agf)

Mussels, clams and prawns gently sautéed with garlic, white wine and saffron. Served with bread

TACO (gf)

Aberdeen Angus beef tartare, Parmigiano and a delicate sweet and sour sauce

FRITTURA MISTA (gf)

Pan fried Argentinian red prawns and calamari accompanied with garlic mayo

CARPACCIO (v)(gf)

Marinated beetroot carpaccio, spicy mango, rocket salad, feta cheese & balsamic glaze

RAVIOLO (vgn)

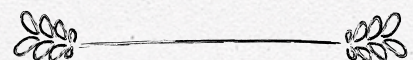
Fresh ravioli ricotta and parmigiano served with black truffle and Parmigiano cheese

(v)(gf) **CARCIOFO ALLA ROMANA**

Roman-style braised artichoke served with Jerusalem artichoke cream



MAIN COURSE



RAGU' DI MARE (agf)

Artisan paccheri pasta with a rich seafood ragu of prawns, mussels, clams and white fish in a light tomato sauce

PARMIGIANA (vgn)

Layers of baked aubergine with rich tomato sauce, mozzarella and Parmigiano Reggiano

LASAGNA

Home made Lasagna al ragu' bolognese and besciamella sauce

CARBONARA

Spaghettoni, egg yolk, black pepper, DOP Pecorino Romano cheese and crunchy guanciale

CARTOCCIO (agf)

Seabass steamed with clams, mussels, prawns & calamari in a lobster bisque sauce enriched with capers and olives. Served with bread & roast potatoes

FILETTO+ £10 (agf)

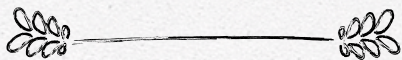
8oz Aberdeen Angus fillet steak, asparagus, red wine reduction and mash potatoes

RISOTTO ALLE ROSE (v)(gf)

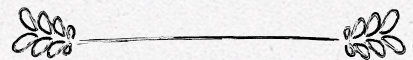
Creamy Carnaroli risotto with radish, champagne and roses petal

PIZZA CUORE (av)(agf)

Margherita pizza, you can add two topping of your choice



SIDES



Olive 4,8

Garlic bread 6.5

Pane fresco 6.5

Rocket & Parmesan salad 5.5

Mixed salad 5.5

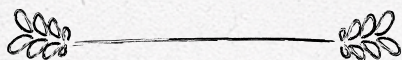
Zucchine fritte 5.5

Garlic spinach 5.5

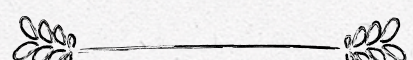
Roast potatoes 5.5

Parmesan & truffle chips 5.5

Hand cut chips 5.5



DESSERT



MORDICCHIO

Peanut butter and salted caramel mousse, covered in a dark chocolate shell

L'ULIVO ROCHER

Chocolate rocher served with raspberry coulis

TORTINO

Souffle' with melted dark chocolate heart, served warm. Add vanilla ice cream £2

TIRAMISU'

Home made classic Tiramisu'

AMORE MIO

£39,5 PP



WITH LOVE

L'Ulivo

Please inform a member of staff of any allergies or
intolerance