

CHRISTMAS

2021

at

OLIVO

Whether you are planning your office Christmas party or simply wanting an enjoyable meal with friends and family, OLIVO, the home of traditional Italian cuisine invites you to enjoy a memorable celebration with the them.

Party Organisers

Here at OLIVO we recognise the work involved in organising the office party; as a reward, we want you to enjoy a little Christmas present from us.

If you organise a party at OLIVO for 20 people or more during the festive season,

we will present you a voucher worth £20 to return to us in 2022.

(Please note that in order for us to forward you the voucher, you need to email your request in January 2022 to fulvio@olivo.co.uk)

Booking Information

Please confirm in writing your reservation with a £5.00 deposit per person.

This is a non-refundable deposit and will guarantee your booking for you.

Any changes in numbers must be made within 7 days of the original booking.

We will also require written confirmation of your pre-order menu choices on our dedicated "Menu selection Form"

2 weeks prior to your reservation.

Payment information

In order to process your payment in the most possible easier way, should you need to split the bill between food and drinks we need to be informed in advance

Please note that we do not accept individual payments for both food and drinks

Please note that a 12% service charge will be added to your total bill food and drinks.

If you would like any further information or assistance in making your reservation then please do not hesitate to contact us:

Tel: 01483 303535

Email: olivo@olivo.co.uk

www.olivo.co.uk

CHRISTMAS 2021

----- STARTERS -----

FRITTO MISTO

Deep fried arancini, spinach and ricotta ravioli, chickpea, polenta, parmigiana and cheese fritters, marinara sauce (v) (n)

TERRINA DI SALMONE

Smoked salmon, crab meat, mascarpone cheese terrine, mixed leaf salad, avocado, crostini bread (fb)

TOMINO

Tomino cheese, wrapped in "pancetta" Italian bacon, breadcrumbed and deep fried.
Served with mixed leaf salad, beetroot, cranberry coulis and crushed hazelnuts (n) (b)

CARPACCIO

Slices of raw beef, rocket, parmesan, truffle oil, lemon dressing

BOCCONCINI DI CAPRA

Goat's cheese wrapped in courgette and "speck" Italian smoked ham, balsamic glaze

----- MAIN COURSES -----

TACCHINO

Roast turkey breast stuffed with pork sausage,
served on a bed of sautéed mixed vegetables. Balsamic dressing

SPIGOLA

Baked fillet of seabass, served with mussels and prawns, in a garlic, white wine and tomato sauce (fb) (df)

BISTECCA DI MANZO

Char grilled scotch sirloin steak, sautéed mushroom and onion, with a rich marsala wine sauce

FILETTO DI MAIALE

Pan fried pork fillet wrapped in "pancetta", Italian bacon,
served with a marsala, prunes, raising, juniper berries and porcini mushroom sauce

RAVIOLI ALL' ORTOLANA

Spinach and ricotta ravioli pasta, mixed vegetables, garlic, olives, tomato sauce (v)

All main courses are accompanied with: Oven roasted potatoes and chips

----- DESSERTS -----

PANNA COTTA

Homemade Panna cotta flavoured with Limoncello liqueur, served with black cherry compote

TIRAMISU'

Our chef's interpretation of this traditional Italian dessert (n) (v)

TORTINO

Pear and almond tart (n) (v)

This menu is available as a set menu from: the 1st until the 30th December £30.50

Price excludes wine, drinks and coffee

A 12% service charge will be added to your bill

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones (s) may contain stones – (b) may contain small bones – (df) dairy free

Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide
DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU**

WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS AND PEANUTS