

WE WELCOME YOU TO OLIVIA BY PALACE!

Our aim is to offer a gastronomic journey of the Mediterranean region,
with dishes selected from regional specialties, enriched with elements
that are pleasing to the eye and surprising for the taste.

BRUSCHETTA & SNACKS

Tris Krostini 500

anchovy and creamy cheese
salmon and avocado
shrimps and mushrooms

Selection of cheese platter 900

grana Padano, gorgonzola, emental,
pecorino, cherry tomatoes, walnuts, jam

Classic Bruschetta 300

Selection of cold cuts and cheese platter 1200

cured Parma ham, Bresaola, Milanese salami,
spicy ham, Grana Padano, gorgonzola, emantal,
pecorino, cherry tomatoes, walnuts, jam

SEAFOOD APPETIZERS

**Pan fried shrimps,
fennel and ouzo** 1200

**Pan fried octopus,
French potatoes
and mushrooms** 1200

Salmon Carpaccio 1050
garden rocket, seasonal fruits, lime

Cold seafood salad 1300
octopus, cuttlefish, squids, shrimp, mussels

Salmon Tartare 1050
garden rocket, seasonal fruits, lime

**Pan fried squids, spicy sauce
and Lamb's lettuce** 1200

Sea bass Carpaccio 900
garden rocket, seasonal fruits, lime

Octopus Carpaccio 900
garden rocket, seasonal fruits, lime

Tuna Tartare 900
garden rocket, seasonal fruits, lime

Shrimps Tartare 800
garden rocket, seasonal fruits, lime

Sautéed mussels 600
tomatoes, parsley, lemon

GROUND APPETIZERS

Veal fillet carpaccio 1400

garden rocket, grana cheese,
capers, tomatoes, mayo, lime

**Bresaola and
Scamorza** 850

Caprese 650

mozzarella fior di latte,
avocado, tomatoes, basil

Burrata 650

Burrata cheese, garden rocket,
three varieties of cherry tomatoes

**Feta cheese and
cherry tomatoes** 450

SALADS

Palace 900

garden rocket, lamb's lettuce, radish,
fennel, avocado, mozzarella, chick peas,
oranges, shrimps, sesame seeds

"Niçoise" Salad 800

lamb's lettuce, cherry tomatoes,
tuna fillets, french potatoes, peas,
capers, boiled eggs, olives, herbs

Spinach and Grana 550

spinach, apples,
Grana cheese, caramelized nuts,
pomegranate dressing

Caesar with Shrimps 700

iceberg salad, cherry tomatoes,
crunchy bread, shrimps, Grana cheese

Caesar with Chicken Fillet 600

iceberg salad, cherry tomatoes,
crunchy bread, chicken fillet, Grana cheese

Garden rocket and Grana 500

garden rocket, cherry tomatoes,
Grana cheese, balsamic vinegar

Cottage Salad 500

Green salad, tomatoes, cucumbers, olives,
red onion, green peppers, feta cheese

SOUPS

**Sweet Potatoes
and Celery Root** 400

Asparagus Cream 600

Fish Soup 600
fish, carrots, potatoes,
courgettes, onions, celery

Fisherman Soup 850
ravioli, squids, cuttlefish, shrimps,
mussels, tomato souce, parsley

Vegetable Soup 400
potatoes, carrots,
courgettes, broccoli, parsley

Chicken Soup 500
chicken, carrot, potato,
pumpkin, broccoli, parsley

SEAFOOD FIRST COURSE

**Tagliatelle with Salmon
and Vodka** 1000

**Risotto with Scallops
and Saffron** 950

**Risotto with Shrimps
and Artichokes** 900

**Risotto with Shrimps
and Mushrooms** 900

Seafood Risotto 850
shrimps, squids, octopus,
cuttlefish, mussels, parsley

**Orecchiette with Scampi
Cream and Asparagus** 1000

**Fresh Strozzapreti
with Shrimps, Pesto
and pine nuts** 1000

**Ravioli stuffed with
Ricotta and Spinach,
Shrimps and Truffle** 1200

Seafood Linguini 850
shrimps, squids, octopus,
cuttlefish, mussels, parsley

**Linguini with Shrimps
and Courgette** 900

GROUND FIRST COURSE

Linguini with Burrata cheese 750

**Tagliatelle with Beef
and Porcini Mushrooms** 900

**Risotto with Bacon and
Porcini Mushrooms** 750

Risotto with Vegetables 650
carrots, broccoli, mushrooms,
cherry tomatoes, parsley

SEAFOOD MAIN COURSE

Deep fried mix seafood (2P) 2500
octopus, squids, cuttlefish, shrimps

Sea Bream Fillet 1100
sauteed spinach, shrimps, tomato sauce

Sea Bass Fillet 1300
sea bass fillet tranche, asparagus,
saffron and sparkling wine sauce

Salmon fillet 1600
french potatoes,
shrimps, hazelnuts

Tuna Fillet 1400
tuna tranche, edamame beans,
soy sauce, pears, sesame seeds

Grilled mix seafood (2P) 2500
octopus, squids,
cuttlefish, shrimps

GROUND SECOND COURSE

Sliced beef fillet 1700
mashed potatoes, fennel, green peppers

Entrecôte (2P) 2200
potatoes, sautéed peas

Chateaubriand filets (2P) 3600
french potatoes, sautéed spinach

Chicken Marsala 950
Mashed potatoes, pumpkin,
eggplant, peppers, Marsala wine

Burger 950
Minced meat, bacon sorentino, iceberg,
tomatoes, pickles, cheddar cheese, chips

CATCH OF THE DAY

Clawed Lobsters	15000/kg	Dentex fish first quality	8000/kg
Claw Lobster	12000/kg	Black Tail Sea Bream	7000/kg
Slipper Lobster	12000/kg	Sea bass first quality	6000/kg
Large Scampi Shrimps first quality	8000/kg	Sea Bream first quality	6000/kg
Deep-sea Cardinal Prawns	7500/kg	Snapper fish	4500/kg
Shrimps	6000/kg	Scaldfish first quality	3500/kg
		Monkfish	2800/kg
		Oyster shell	2000/kg
		Scallops	500/copë

DESSERTS

Tiramisu 450

**Semifreddo with
caramelized nuts** 500

**Seasonal and
exotic fruits** 450

Soufflé with Ice Cream 500

**Oreo Cheesecake
and wild berries** 600