

FIRST

TODAY'S GARDEN LETTUCES

market greens and herbs of the season, shaved vegetables, olivella vinaigrette

OJAI ROOTS FARM TOMATOES & CUCUMBERS

stracciatella, mustard seed, soft herbs, crispy semolina

PETROSSIAN OSSETRA CAVIAR

pecorino and black truffle panna cotta, baby leek, patatine

course supplement + 45

CRUDO OF PACIFIC TUNA

honeydew, fresno chile, basil, california olive oil

SEARED TIGER PRAWNS

melon, speck, gazpacho bianco, basil

PRIME BEEF CARPACCIO

hearts of palm, watercress, arbequina, ricotta salata

PASTA

SWEET CORN RISOTTO

parmigiano reggiano

add australian winter truffles + 35

SPAGHETTI ALLA CHITARRA

zucchini, caciocavallo, basil, pine nuts

BOX CRAB FUSILLI

pesto alla siciliana, long pepper, bread crumbs

TRIANGOLI CON RICOTTA

san marzano arrabiata, salumi

RIGATONI BOLOGNESE

signature olivella bolognese recipe with house whipped ricotta

As part of our continued commitment to sustainability, all produce at Olivella is 100% organic, with the majority of product being sourced from farms here in Ojai. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

MAIN

CALIFORNIA KING SALMON

heirloom tomatoes, sweet peppers, kalamata olive

WILD BAJA SEA BASS

coco bean, chard, summer squash, pistou

MEDITERRANEAN BRANZINO

plum, purslane, fennel, mint yogurt

FREE RANGE ROASTED CHICKEN

salsiccia di pollo, snapper spinach, grape, preserved ojai citrus

ORGANIC SUMMER SQUASHES FROM OUR LOCAL FARMS

pepperonata, sungold tomatoes, basil, almonds

KUROBUTA PORK CHOP

pole beans, strawberry mostarda, barolo jus

SNAKE RIVER FARMS EYE OF RIBEYE

chanterelle mushrooms, sylvetta wild arugula, peach balsamic

upgrade to japanese A5 wagyu + 75

DESSERT

SELECTION OF CALIFORNIA AND ITALIAN CHEESES

served with seasonal accompaniments

OJAI OLIVE OIL CAKE

candied fennel, olive oil curd, pistachio, basil meringue, greek yogurt sorbet

ALMOND AND CHERRY SEMIFREDDO

almond cherry nougatine, pomegranate, luxardo cherries, almond crumble

GRAPEFRUIT AND BLACK TEA TORTA

black tea mousse, grapefruit crèmeux and gelée, tea pearls, grapefruit sorbet

CHOCOLATE SPHERE

warm almond brownie, sea salt caramel, cocoa nib tuile, stracciatella gelato

THREE COURSES 95 | with wine 155

FOUR COURSES 120 | with wine 200

culinary director of restaurants ANDREW FOSKEY