



DINNER MENU

TO START

CARCIOFI MENTA & PECORIN

braised baby artichokes, arugula, lolla lettuce, pecorino romano cheese, balsamic dressing

INSALATA FRESCA

mixed green salad, arugula, baby carrots, yellow and red beets, pomegranate seeds and lemon/orange dressing

CAPRESE DI BURRATA

fresh burrata, heirloom tomatoes, basil, olives, served with smoked Italian gazpacho

MELANZANE ALLA PARMIGIANA

baked eggplant, tomato sauce, basil, mozzarella, parm. cheese

POLIPO & PATATE

crispy and tender octopus, lemon grass parmentier, smoked paprika dressing, fresh seasonal vegetables

TONNO & FAGIOLI

carpaccio of yellowfin tuna, annellini beans, red onions, parsley and apple vinaigrette

CARPACCIO DI MANZO AL TARTUFO

dry aged new york carpaccio, parmesan cheese, snow peas, truffle honey lemon dressing, black truffl

SOUP OF THE DAY

daily vegan soup

PASTA/RISOTTI

SPAGHETTI AL POMODORO & BASILICO

spaghetti with tomato & basil sauce

PENNE ALL' ARRABBIATA "DI FERDINANDO"

penne, light spicy arrabbiata sauce and fresh arugula

GLUTEN FREE GNOCCHI PRIMAVERA STYLE

homemade gluten free spinach potato dumplings sautéed, fresh seasonal vegetables, heirloom baby tomatoes sauce, fresh basil

AGNOLOTTI DI OSSOBUCO

homemade agnolotti pasta stuffed with braised veal shank, saffron and butter sauce

TORTELLONI NERI AL BRANZINO & GAMBERI

black squid ink tortelloni pasta filled with seabass and shrimp, lemon basil light cream sauce

RISOTTO ALLA PARMIGIANA, LIMONE & CAPASANT

carnaroli risotto, vegetable broth with parmesan cheese and lemon zest, pan seared jumbo scallop on top

RISOTTO AL RAGÙ E ASPARAGI

carnaroli risotto, chicken broth with beef and veal ragù, green asparagus

FISH/MEAT

CAPESANTE ALLA ROSSINI

pan seared jumbo scallops, sautéed mushrooms and spinach, madeira wine sauce, black truffl

SALMONE ALL'ARANCIO

grilled New Zealand king salmon fillet, caramelized shallots, thyme asparagus, orange butter sauce

FILETTO DI MANZO AL BALSAMICO

pan roasted prime dry aged angus beef fillet, balsamic demi glaze, roasted celeriac, carrot puree

COSTOLETTE DI AGNELLO ALLO SCOTTADITO

grilled California lamb chops, arugula and parmesan salad, green herb sauce

POLLETTO AL MATTONE CON PATATE E PEPERONI ARROSTITI

marinated for 24 hours, grilled California rocky's chicken, roasted rosemary potatoes, red onions and bell peppers

SIDES

ROASTED FINGERLING POTATOES AND HONEYNUT SQUASH

THYME ASPARAGUS

MIXED MUSHROOMS, PARSLEY & TRUFFLE SCENT

BUTTER AND PARMESAN CHEESE SAUTED SPINACH

OLIVER'S OSTERIA

Inspired by the authentic cuisine of the Emilia Romagna region in Italy, Oliver's Osteria is a traditional Italian restaurant reimagined for the present day.

ADDRESS

853 Laguna Canyon Road
Laguna Beach, CA
949-715-0261
oliversosteria.com

HOURS

MON-SUN
Lunch: 11:30am-2:30pm
Dinner: 5:00pm-10:00pm

RESERVATIONS

OpenTable