

# OLIVELLA'S PIZZA

START WITH OUR CLASSIC MARGHERITA ...  
House tomato sauce, house-made mozzarella, fresh basil

## THEN CHOOSE YOUR STYLE ...

### NEAPOLITAN STYLE

#### REGULAR



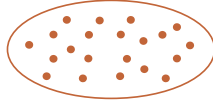
Normal crust, feeds 1-2

14

OR

### ROMAN STYLE

#### METRO



Very thin crust, feeds 2-3

18

## ... AND ADD YOUR TOPPINGS

**\$1.25**

Basil  
Garlic  
Onions  
Mushrooms  
Jalapenos

**\$2**

Artichokes  
Arugula  
Capers  
Grape tomatoes  
Pesto  
Ground beef  
Pepperoni  
Sundried tomatoes

Sausage  
Chicken  
Gorgonzola  
Black olives  
Extra sauce

Eggs  
Ricotta  
Ham

**\$3**

Pancetta  
(Italian bacon)  
Parrano  
Truffle oil  
Meatball  
Anchovies  
Speck  
(Italian ham)  
House-made  
mozzarella  
Prosciutto

**\$4**

Soppresata

**\$5**

Substitute  
bufala  
mozzarella

## OLIVELLA'S SPECIALTY PIZZAS

No half-half orders; additional toppings extra

### REGINA MARGHERITA

House-made mozzarella, sauce, parrano, basil

16 / 21

### THE DREAM

House-made mozzarella, sauce, gorgonzola, chicken, pancetta (Italian bacon), jalapeno

18 / 23

### BLACK TRUFFLE

House-made mozzarella, speck (Italian ham), mushrooms, truffle oil, black pepper (no sauce)

18 / 23

### SOPPRESSATA & SAUSAGE

House-made mozzarella, sauce, soppressata, sausage

17 / 22

### PANCETTA

House-made mozzarella, sauce, pancetta (Italian bacon), sundried tomatoes

16 / 21

### RUSTICA

House-made mozzarella, sauce, sausage, bell peppers

16 / 21

### CHICKEN ALFREDO

Alfredo sauce, mozzarella, chicken, onion, spinach (no sauce)

16 / 21

### SPINACH & BUFALINA

House-made mozzarella, bufala mozzarella, spinach (no sauce)

18 / 23

### WHITE TRUFFLE

House-made mozzarella, mushrooms, truffle oil, sundried tomatoes (no sauce)

17 / 22

### MARGHERITA WITH <sup>Ⓝ</sup> CHICKEN & PESTO

House-made mozzarella, sauce, garlic

17 / 22

### SNOW WHITE

House-made mozzarella, ricotta, oregano, garlic, olive oil (no sauce)

15 / 19

### FIVE CHEESE, CHICKEN & ARTICHOKE

House-made mozzarella, provolone, gorgonzola, parmigiano, pecorino, chicken, artichoke hearts (no sauce)

17 / 22

### SAN DANIELE

House-made mozzarella, sauce, prosciutto, arugula

17 / 22

### DELLA CARNE

House-made mozzarella, sauce, sausage, ground beef, ham, pepperoni, onion

18 / 23

### VEGGIE

House-made mozzarella, goat cheese, red onion, mushrooms, bell peppers (no sauce)

17 / 22

### CHEESE & TOMATO SAUCE

Kids love it...sauce, packaged mozzarella

14 / 18

**FOOD ALLERGY?**

<sup>Ⓝ</sup>

contains nuts

<sup>ⓔ</sup>

contains eggs

## SALADS

Add anchovy, pancetta, prosciutto or chicken for \$3

### DELLA CASA

7

### CAESAR <sup>ⓔ</sup>

CHICKEN CAESAR (SERVES 2) <sup>ⓔ</sup>

7.5  
13

### OLIVELLA <sup>Ⓝ</sup>

Mixed greens, gorgonzola, pear, walnut

8.5

### NORDICA

Arugula, prosciutto, red onion, parmigiano

9

### PRIMAVERA <sup>Ⓝ</sup>

Mixed greens, goat cheese, green apple, sundried cranberry, coconut balsamic dressing

9

### BURRATA SALAD <sup>Ⓝ</sup>

House-made burrata, arugula, roma tomatoes, grape tomatoes, pesto, balsamic

13

### ITALIAN CHEF <sup>ⓔ</sup>

Mixed greens, salami, soppressata, provolone, house-made mozzarella, egg, grape tomatoes, cucumber

14

**“Best Pizza In Dallas 2015”**

**DALLAS OBSERVER**

**“Best Pizza In Texas”**

**USA TODAY**

**“The Most Incredible Pizza You’ll Ever Eat”**

**RACHAEL RAY**

# EVENT DAY MENU

## ANTIPASTI

<b>CHEESE &amp; MEAT PLATE</b> <sup>Ⓝ</sup>	<b>16</b>
Soppressata, prosciutto, mortadella, house-made mozzarella, gorgonzola, parrano	
<b>MOMMA'S MEATBALLS</b>	<b>10</b>
<i>with house-made mozzarella</i>	<b>12.50</b>
<b>SUSHI PARMA</b>	<b>9</b>
House-made mozzarella wrapped in prosciutto	
<b>CHEESE DIP &amp; HOUSE-MADE BREAD</b>	<b>10</b>
<b>CAPRESE</b>	<b>11</b>
House-made mozzarella, tomato, basil	

## SANDWICHES

Served on homemade bread  
with a side Della Casa or Caesar salad

### HOT

<b>MEATBALL</b>	<b>12</b>
<b>SAUSAGE PARM</b>	<b>12</b>
<b>CHICKEN PARM</b>	<b>12</b>

### COLD

<b>ITALIAN</b>	<b>13</b>
Mortadella, ham, prosciutto, salami, cheddar, lettuce, red onion, roma tomato	

## PASTAS

<b>SPAGHETTI &amp; MEATBALLS</b>	<b>14</b>
<b>PASTA FORNO</b>	<b>12</b>
Penne pasta, house-made mozzarella, ricotta, tomato sauce	
<b>LASAGNA</b>	<b>14</b>
Traditional veal, ricotta, mozzarella, lasagna with sauce	
<b>FETTUCCINE ALFREDO</b>	<b>12</b>
<b>with chicken</b>	<b>15</b>

## WINE

	Glass	Bottle
House Moscato	8	30
House White	8	30
House Red	8	30
Lunetta Prosecco	9	
JCB No. 21	12	48
Moet & Chandon Imperial		98
Bertani Pinot Grigi	8	32
Seaglass Pinot Grigio	8	32
Borgo Conventi Pinot Grigio		35
Ruffino Unoaked Chardonnay	10	40
Au Contraire Chardonnay	12	48
Jordan Chardonnay		68
Prophecy Sauvignon Blanc	9	36
Heritance Sauvignon Blanc	10	40
Contea Di Luca Chianti	8	32
Cecchi Chianti Classico	13	48
Briccotondo Barbera		35
Villa Pozzi Nero D' Avola		34
Duchman Dolcetto, Texas		35
Feudi Primitivo		38
Petra Zingari Super Tuscan		38
Rocca Sasyr Sangiovese e Syrah		42
Tolloy Pinot Noir	9	36
Complicated Pinot Noir	11	44
Bouchard Pinot Noir		28
Stephen Vincent Merlot	9	36
Five Rivers Cabernet Sauvignon	10	40
Oberon Cabernet Sauvignon	13	48
Apothic Red Blend	8	32
Altos las Ormigas Malbec	8	32
Rosenblum Cuvee Zinfandel		38
Lyeth Meritage		38
Shatter		60
Luigi Righetti Amarone		74
DaVinci Brunello di Montalcino		108
Cain Concept		125
Pio Cesare Barolo DOCG		129

## DESSERTS

<b>NUTELLA MOUSSE</b> <sup>Ⓝ</sup> <sup>ⓔ</sup>	<b>8</b>
<b>CHOCOLATE SALAMI</b>	<b>8</b>
<b>TIRAMISU</b> <sup>ⓔ</sup>	<b>9</b>
<b>CAPPUCCINO ICE CREAM PIE</b>	<b>8</b>

COME VISIT US IN FT WORTH AT THE VILLAGE AT CAMP BOWIE

## COCKTAILS

Happy Hour Ends at 5pm on AAC & HOB Event Days

<b>CHAMPAGNE COCKTAIL</b>	<b>10</b>
Sweet, bubbly and tart	
<b>THE JEWEL</b>	<b>11.50</b>
Cruzan coconut, Luxardo, lime, pineapple, syrup	
<b>STRAWBERRY LEMONADE</b>	<b>11.50</b>
Infused New Amsterdam vodka, lemon, syrup	
<b>MOSCOW MULE</b>	<b>11.50</b>
Ginger-infused New Amsterdam vodka, lime	
<b>AVIATION</b>	<b>11.50</b>
New Amsterdam gin, creme de violette, lemon, syrup	
<b>THE BROOKLYN</b>	<b>12.50</b>
George Dickel rye whiskey, Amaro, Luxardo	
<b>GARDEN OF EDEN</b>	<b>13</b>
Pearl cucumber vodka, lime, Green Chartreuse	
<b>OLIVELLA'S HOUSE-MADE SANGRIA</b>	<b>8</b>
<b>FROZEN LIMONTINI</b>	<b>9.50</b>
Vodka, limoncello and lemon juice	
<i>Add a floater of your favorite flavor</i>	<b>2</b>
<i>Add a swirl of house made sangria</i>	<b>2</b>
<b>PITCHERS</b>	<b>33</b>
Mimosa • Margarita • Sangria • Frozen Limontini	

## BEER

ASK YOUR SERVER ABOUT  
OUR ROTATING DRAFTS!

<b>BOTTLES</b>	
BUD LIGHT, MILLER LITE, MICHELOB ULTRA	<b>5.50</b>
DEEP ELLUM DALLAS BLONDE, SHINER BOCK, DOS EQUIS	<b>6</b>
PERONI, LAKEWOOD TEMPTRESS, RAHR STORMCLOUD, COMMUNITY PUBLIC ALE, FRANCONIA HEFEWEIZEN	<b>6.50</b>
<b>BUCKET OF BEER: DOMESTIC/IMPORT</b>	<b>23/27</b>

## BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Iced Tea, Lemonade, Mountain Dew, Bottled Water	<b>2.95</b>
Energy Drink	<b>5</b>
Lemon, Orange or Sparkling San Pellegrino	<b>3.50</b>
Cappuccino or Espresso	<b>4</b>
Coffee	<b>2.95</b>