

PASTAS

HALF PAN FEEDS 10, FULL PAN FEEDS 20

HALF PAN \$60 / FULL PAN \$120

RIGATONI

Sausage, peas, in pink pancetta sauce

CHEESE RAVIOLI

Vodka cream sauce

SPAGHETTI & MEATBALLS

CHICKEN PESTO LINGUINE ^(N)

CHICKEN FETTUCCINE ALFREDO

ANGEL HAIR, ROMA TOMATOES
BASIL & LEMON BUTTER SAUCE **

ANGEL HAIR, GOAT CHEESE,
SPECK & BUTTER **

TORTELLINI

Gorgonzola & sun-dried tomato cream sauce

HOUSE PASTA

Fettuccine, tomato cream sauce, pancetta,
grape tomatoes

PASTA FORNO **

Penne, house-made mozzarella, ricotta, tomato sauce

LASAGNA **

Traditional veal, ricotta, mozzarella, lasagna with sauce

EGGPLANT PARMIGIANO **
with spaghetti

** Requires 24 hours notice

FOOD ALLERGY?

^(N) contains nuts ^(E) contains eggs

OUR TWO STYLES OF AUTHENTIC ITALIAN PIZZAS

NEAPOLITAN STYLE

REGULAR



Normal crust
Feeds 1-2

ROMAN STYLE

METRO



Very thin crust
Feeds 2-3

PANINIS

PLATTERS 90 (feeds 15) 180 (feeds 30)

Comes with your choice of Caesar or Della Casa salad

CHICKEN PARM

SAUSAGE PARM

MEATBALL

CHICKEN PESTO ITALIAN

PROSCIUTTO MOZZARELLA

TOMATO/HOUSE MOZZARELLA

BOOK OUR PIZZA TRUCK OR RESTAURANT FOR YOUR NEXT EVENT 972.377.9151

BRICK OVEN PIZZAS

MARGHERITA

House-made mozzarella, sauce, basil

REGINA MARGHERITA

House-made mozzarella, sauce, parrano, basil

THE DREAM

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

SOPPRESSATA & SAUSAGE

House-made mozzarella, sauce,
soppressata, sausage

DIAVOLA

House-made mozzarella, sauce, capicola, jalapeno

RUSTICA

House-made mozzarella, sauce,
sausage, bell peppers

CHICKEN ALFREDO

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

WHITE TRUFFLE

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

BLACK TRUFFLE

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

MARGHERITA WITH ^(N) CHICKEN & PESTO

House-made mozzarella, sauce, chicken, pesto sauce

SNOW WHITE

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

PISTACHIO & SAUSAGE

House-made mozzarella, house-made sausage,
pistachios (no sauce)

SAN DANIELE

House-made mozzarella, sauce, prosciutto, arugula

BREAKFAST PIZZA

House-made mozzarella, sauce,
bacon, sausage, eggs ^(E)

THE BAMBINO

Kids love it...sauce, packaged mozzarella
Add meatball \$3

Join us for Happy Hour!
Monday - Friday * 2pm - 6pm
\$4 House Wine, Bottled Beer, Wells

Half Priced Wine Bottles
Tuesday Night 5pm - close

WINE

Taps	
7	THREE PEARS PINOT GRIGIO CALIFORNIA
8	R COLLECTION CABERNET SAUVIGNON CALIFORNIA
8	GOATHAM PROJECT REISLING FINGER LAKES, NY
8	MAISON FORTANT ROSE PROVENCE
11	ST. FRANCIS OLD VINE ZINFANDEL SONOMA

Glass/Bottle	
7/28	House White/Red

Glass/Bottle	
9 / 36	Tiamo Prosecco - Italy Tenuta di Salviano Orvieto Rodney Strong Sauv Blanc - N. Sonoma Caposaldo Chianti Turlo "Super-Umbrian" Rosso Tortoise Creek Merlot - Clarksburg Hope's End Red Blend - Australia

Glass/Bottle	
11 / 44	Le Bruniche Chardonnay - Tuscany Dona Paula Estate Malbec - Mendoza

Glass/Bottle	
13 / 52	Deloach Chardonnay - Russian River Valley Complicated Pinot Noir - Sonoma Coast Raymond Sommelier Cab - N Coast Upshot Red Blend - Sonoma Coast

Bottle	
30	Medici Lambrusco - Emilia Romagna Portlandia Pinot Gris - Oregon Echo Bay Sauvignon Blanc - Marlborough Piazza del Castello Rosso - Tuscany Michele Chiarlo Barbera d'Asti

Bottle	
45	JCB No. 21 Cremant Bourgogne Buena Vista Zin Blend - Sonoma County Folie a Deux Cab Sauvignon - Alexander Valley Louis Jadot Bourgogne Blanc Masi Brolo Campofiorin "Oro" - Veneto Il Principe Nebbiolo - Roero Bouchard Pinot Noir - Burgundy

Bottle	
65	Cakebread Chardonnay - Napa Shatter Grenache - France Luca & Lewellyn Cab Franc - Santa Barbara Monte Zovo Amarone - Veneto

The Cellar	
	Perrier Jouet Champagne 80
	Prisoner "Cuttings" Cab Sauv - Napa 85
	Seghesio Barolo DCCG 90
	Duckhorn Merlot - Napa 90
	Masquerade by Raymond - Oakville 120
	Neyer's Ranch Conn Valley Cab Sauv 120
	Podere Brizio Brunello di Montalcino 120
	Silver Oak Cab Sauv - Alexander Valley 130

COCKTAILS

FROZEN LIMONTINI	9
Deep Eddy Lemonade Vodka, Limoncello, Lemon, Syrup	
FROSÉ (FROZEN ROSÉ)	9
Deep Eddy Lemonade Vodka, Limoncello, Lemon, Syrup	

ITALIAN MARGARITA	10
Tres Agave brings a twist on a Mediterranean Margarita	

AMADOR COUNTY MANHATTAN	11
Amador Double Barrel Whiskey, Trinchieri Vermouth Bianco, Terra d'Oro Port	

VENETIAN MULE	9
Sugar Island Coconut Rum, Mint, Aperol, Lime, Ginger Beer	

BELLINI/ROSSINI	9
Peach or Strawberry, Tiamo Prosecco	

OLIVELLA'S HOUSE-MADE SANGRIA	7
-------------------------------	---

BEER

Ask about our rotating drafts

BOTTLES	
Pabst Blue Ribbon, Coors Lite, Miller Lite, Shiner Bock, Dallas Blonde, Blue Moon Wheat Ale	4.50

Moretti L' Autentica, Stella Artois Pegasus Cannoner Amber, Community Mosaic IPA	5.50
--	------

BEVERAGES

SOFT DRINKS	2.95
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Iced Tea, Lemonade, Mountain Dew, Coffee	

RED BULL	5
ESPRESSO	4

SAN PELLEGRINO	3.5
Lemon, Orange, Blood Orange or Sparkling	

"Best Pizza in Dallas" 2015, 2016 DALLAS OBSERVER

"Best Pizza In Texas"
USA TODAY



OLIVELLA'S

7300 LONE STAR DR., SUITE C125, PLANO, TX 75024

"The Most Incredible Pizza You'll Ever Eat"
RACHAEL RAY

FOR CATERING, CALL 972-403-0433

ANTIPASTI

HALF PAN FEEDS 12, FULL PAN FEEDS 24

CHEESE & MEAT PLATE ^(N) 50 / 100

MEATBALLS 45 / 90
with house-made mozzarella 55 / 110

SUSHI PARMA 50 / 100
House-made mozzarella wrapped in prosciutto

PEPPERONI ROLL ** 45 / 90

FOCACCIA Basil butter, Federico's Oil 35 / 70

SALADS

DELLA CASA 40 / 75

CAESAR ^(E) 45 / 80

OLIVELLA ^(N) 45 / 85
Mixed greens, gorgonzola, pear, walnut

CAPRESE ^(N) 50 / 90
House-made mozzarella, tomato, basil

PRIMAVERA ^(N) 50 / 90
Mixed greens, goat cheese, green apple, sundried cranberry, coconut balsamic dressing

COUNTRY GARDEN 60 / 110
Mixed greens, pancetta (Italian bacon), strawberries, grapes, black olives, house-made mozzarella

ITALIAN CHEF ^(E) 60 / 110
Mixed greens, salami, soppressata, provolone, house-made mozzarella, egg, grape tomatoes, cucumber

SMALL BITES/CANAPES

\$2.00 PER BITE

PROSCIUTTO-MOZZARELLA CANAPE

STUFFED MUSHROOMS

BRUSCHETTA TOMATO MOZARELLA

CAPRESE SKEWERS

\$3.00 PER BITE

BRUSCHETTA PROSCIUTTO - GORGONZOLA

MEATBALL SLIDERS

CHICKEN PARM SLIDERS

PROSCIUTTO AND ARUGULA SLIDERS

DESSERTS

DESSERT PIZZA ^(N) 11 (SERVES 4)
18 (SERVES 8)

NUTELLA MOUSSE ^{(N)(E)} 55 / 110

TIRAMISU ^(E) 65 / 130