

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

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?

Ⓝ contains nuts ⓔ 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

or

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
214.377.9151

BRICK OVEN PIZZAS

MARGHERITA

House-made mozzarella, sauce, basil

14 / 19

REGINA MARGHERITA

House-made mozzarella, sauce, parrano, basil

15 / 20

THE DREAM

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

17 / 22

SOPPRESSATA & SAUSAGE

House-made mozzarella, sauce,
soppressata, sausage

16 / 21

DIAVOLA

House-made mozzarella, sauce, capicola, jalapeno

16 / 21

RUSTICA

House-made mozzarella, sauce,
sausage, bell peppers

16 / 21

CHICKEN ALFREDO

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

16 / 21

WHITE TRUFFLE

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

16 / 21

BLACK TRUFFLE

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

17 / 22

MARGHERITA WITH CHICKEN & PESTO

Ⓝ

House-made mozzarella, sauce, chicken, pesto sauce

17 / 22

SNOW WHITE

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

14 / 19

PISTACHIO & SAUSAGE

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

17 / 22

SAN DANIELE

House-made mozzarella, sauce, prosciutto, arugula

16 / 21

BREAKFAST PIZZA

House-made mozzarella, sauce,
bacon, sausage, eggs ⓔ

17 / 22

THE BAMBINO

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

13 / 17

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

Half Priced Wine Bottles
Sunday Night 5pm - close

WINE

Glass/Bottle 7/28	House White/Red/Rose
	Tiamo Prosecco - Italy Tenuta di Salviano Orvieto Seaglass Pinot Grigio - Santa Barbara Rodney Strong Sauv Blanc - N. Sonoma Caposaldo Chianti Turlo "Super-Umbrian" Rosso Lyeth Cabernet Sauvignon - California Tortoise Creek Merlot - Clarksburg Hope's End Red Blend - Australia

Glass/Bottle 11 / 44	JCB No. 21 Cremant - Burgundy Le Bruniche Chardonnay - Tuscany Dona Paula Estate Malbec - Mendoza
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Glass/Bottle 13 / 52	DeLoach Chardonnay - Russian River Valley Complicated Pinot Noir - Sonoma Coast Raymond Sommelier Cab - N Coast Upshot Red Blend - Sonoma Coast
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Bottle 30	Medici Lambrusco - Emilia Romagna Portlandia Pinot Gris - Oregon Echo Bay Sauvignon Blanc - Marlborough St. Francis Chardonnay - Sonoma Piazza del Castello Rosso - Tuscany Michele Chiarlo Barbera d'Asti
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Bottle 45	Buena Vista Zin Blend - Sonoma County Folie a Deux Cab Sauvignon - Alexander Valley Louis Jadot Bourgogne Blanc Bastianich Sauv Blanc "Vini Orsone" Masi Brolo Campofiorin "Oro" - Veneto Il Principe Nebbiolo - Roero Bouchard Pinot Noir - Burgundy San Pietro Pinot Noir - Veneto
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Bottle 65	Cakebread Chardonnay - Napa Shatter Grenache - France Luca & Lewellyn Cab Franc - Santa Barbara Monte Zovo Amarone - Veneto
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The Cellar

Prisoner "Cuttings" Cab Sauv - Napa	85
Seghesio Barolo DCG	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	10
Sugar Island Coconut Rum, Mint, Aperol, Lime, Ginger Beer	

BELLINI/ROSSINI	9
Peach or Strawberry, Tiamo Prosecco	

OLIVELLA'S HOUSE-MADE SANGRIA	7
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BEER

Ask about our rotating drafts

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

Moretti L' Autentica, Stella Artois Pegasus Sixth Floor Porter, Community Mosaic IPA	5.50
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BEVERAGES

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

RED BULL	5
	4

ESPRESSO	3.5
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SAN PELLEGRINO	
Lemon, Orange, Blood Orange or Sparkling	

"Best Pizza in Dallas" 2015, 2016 DALLAS OBSERVER

"Best Pizza In Texas"
USA TODAY



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

OLIVELLA'S

5238 N. O'CONNOR BLVD. #134, IRVING TX, 75039

FOR CATERING, CALL 214-377-9151

ANTIPASTI

HALF PAN FEEDS 12, FULL PAN FEEDS 24

CHEESE & MEAT PLATE [Ⓝ]	50 / 100
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MEATBALLS	45 / 90
with house-made mozzarella	55 / 110

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

PEPPERONI ROLL **	45 / 90
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FOCACCIA Basil butter, Federico's Oil	35 / 70
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SALADS

DELLA CASA	40 / 75
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CAESAR [ⓔ]	45 / 80
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OLIVELLA [Ⓝ]	45 / 85
Mixed greens, gorgonzola, pear, walnut	

CAPRESE [Ⓝ]	50 / 90
House-made mozzarella, tomato, basil	

PRIMAVERA [Ⓝ]	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 [ⓔ]	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 [Ⓝ]	11 (SERVES 4) 18 (SERVES 8)
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NUTELLA MOUSSE [Ⓝ] [ⓔ]	55 / 110
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TIRAMISU [ⓔ]	65 / 130
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