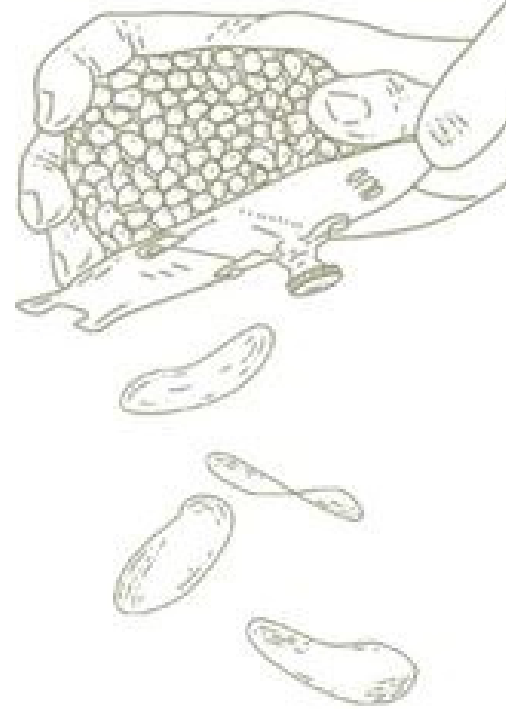


Ollie's

ITALIAN

Chefs Table

Black Truffle Degustation



CICCHETTI

Beef Tartare, egg yolk, shallots fresh black truffle and focaccia bread

ANTIPASTI

*Vanella Burrata, sauté green asparagus, cherry tomatoes
finished with fresh black truffle*

PRIMO

*Raviolone stuffed with ricotta cheese, truffle paste, milk salsa
and parmigiano tuile*

SECONDO

*Dry aged white chocolate sirloin, mash potato, Dijon mustard demi-glace
and fresh black truffle*

DOLCE

Burnt Basque-truffle cheesecake, sour cream and local honey

\$95 pp

21st of September

Sittings from 5:00pm till 7:00pm