

A pie to remember



When we were asked to check out the latest pizzeria in town, Pizzeria Olivella, we were the first to volunteer and only after a slight scene (ok, there was some minimal elbowing and tripping involved) we'd managed to procure the assignment. Ooey gooey cheese-covered pizza, fresh from a piping wood-burning oven? Yeah, we'd like to think you'd forgive our eagerness too.

We head down to investigate the pizzeria in the Marks and Spencer building.

Bathed in rich reds and warm browns, this rustic pizzeria is inviting, friendly and dare we say it – charming.

A quick perusal of the disc-shaped menu lets us know not just what to eat but how big of a pie

we can expect. One glorious Neapolitan wood-fired pizza is sized at a whopping 30cm. Afraid we won't be able to finish, we're assured that the special thin crust, left to rise for 48 hours versus the traditional two-hour quick acting variety, will be easier on our stomachs, leaving us feeling lighter.

We start with the bresaola pacchetto, thin slices of bresaola wrapped over creamy ricotta cheese for miniature parcels of melt-in-your mouth goodness. A short break and we're on to the main event. We sample this pizzeria's namesake, the Olivella, topped with sweet caramelised onions, pesto, sundried tomatoes, tangy goat cheese and roasted pine nuts, we couldn't have asked for anything better.

Arriving at our table on a large cherrywood board, our crust is blackened in portions where flames have licked the edges of the crust in this specially crafted wood-burning oven. One of the only ovens of its kind in Abu Dhabi; this piece of cookware actually inspired the restaurant itself. We dig in and are delighted to find the slices are light, filled with flavourful ingredients and most importantly, delicious.

After gobbling up the pizza in record time we then have a gander at the dessert menu and in true Italian fashion order up a light and creamy tiramisu to share. Meaning "pick me up" in Italian, this tiramisu doesn't disappoint - it's surprisingly light with punches of espresso flavour that go down easy. What more can we say? Amazing atmosphere, delicious grub and pocket-friendly – we know we'll be back soon!

Sawaiba Khan

Where? Pizzeria Olivella

Where? Fotouh Al Khair Centre (Marks and Spencer Building)

When? 12pm to 12am everyday

Cost: AED 20 to 30 for starters, pizzas from AED 35 to 38

We say: Check out the specialty items and breads on sale at the entrance to take some goodness home!

Contact: 02 622 5111