
OLIVIOS

Soups

Lobster Bisque	5.95
Soup of the day	3.95

Salads & Appetizers

Calamari Fritti – <i>lightly fried calamari, spicy marinara sauce, pesto aioli</i>	8.95
Crab Cakes - <i>fennel, orange, arugula and watermelon radish</i>	11.95
Shrimp Cocktail – <i>traditional cocktail sauce and horseradish</i>	11.95
Polenta Funghi – <i>grilled polenta, wild mushroom ragu</i>	7.95
Oysters Rockefeller – <i>creamed spinach, pernod, and hollandaise sauce</i>	11.95
Steamed Clams – <i>tomato, garlic, white wine, chili, fresh lemon juice, E.V.O.O. fresh herbs</i>	11.95
Eggplant – <i>grilled, topped with three cheeses and panko, roasted peppers and capers</i>	7.95
Caesar Salad – <i>romaine lettuce, herb croutons, parmesan cheese</i>	5.95
Romaine and Endive – <i>tomato, cucumber, onion, herb lemon vinaigrette, toasted walnuts and golden raisins</i>	6.95
Arugula Salad – <i>candied pecans, pears, goat cheese, prosciutto, white balsamic vinaigrette</i>	7.95
Caprese Salad – <i>tomato, buffalo mozzarella, capers, basil, olive oil, balsamic vinegar</i>	9.95
Baby Mixed Greens – <i>with balsamic vinaigrette</i>	5.95

Pasta

Angel Hair - <i>tomato, basil & roasted garlic</i>	11.95
Linguine with Pesto - <i>basil, garlic, olive oil & pinenuts</i>	11.95
Penne Arrabiata – <i>penne with red chili, basil, fresh tomato sauce</i>	11.95
Linguine & Clams - <i>baby clams, olive oil, garlic, tomato & fresh herbs</i>	15.95
Spaghetti & Meatballs - <i>spaghetti with homemade meatballs, fresh tomato sauce and parmesan cheese</i>	12.95
Fettuccine Alfredo – <i>classic</i>	11.95
Pappadelle – <i>ground lamb, eggplant, spinach and tomato.</i>	12.95
Pappadelle – <i>Italian sausage, peppers & roasted garlic & tomato</i>	12.95
Shrimp & Scallop Linguine – <i>sautéed with garlic, basil in a spicy tomato sauce</i>	16.95
Rigatoni – <i>grilled chicken, artichokes, mushroom, sun-dried tomato</i>	14.95
Lobster Ravioli – <i>sautéed shrimp, asparagus & tomatoes</i>	17.95
Grilled Chicken & Three Cheese Ravioli – <i>caponata, mushroom, tarragon sauce</i>	13.95
Tortellacci – <i>roasted butternut squash, parmesan cheese, provolone cheese and seasoned with a touch of amaretti cookies & sage</i>	12.95
Cheese Tortellini – <i>pesto cream sauce</i>	11.95
Seared Ahi Tuna – <i>angel hair pasta, rocket, tomato, herbs, parmesan cheese, infused with chili oil</i>	16.95
Classic Italian Pasta – <i>with</i>	11.95
CreamSauce	Pesto Pesto Pomodoro Agliolio
	Spicy Tomato sauce Tomato sauce Alfredo sauce Sun-Dried Champagne Cream sauce

Risotto

Shrimp Scampi – <i>saffron risotto, garlic lemon butter sauce</i>	18.95
Seafood Risotto – <i>shrimp, scallop, chilean sea bass with spinach tomato and saffron risotto</i>	19.95

Entrees

Chicken Piccata - <i>sautéed chicken, capers, parsley, lemon butter sauce</i>	16.95
Chicken Marsala – <i>sautéed chicken, shallot, mushroom in a marsala wine sauce</i>	16.95
Chicken Parmigiana – <i>herbs & parmesan crusted chicken topped with tomato sauce and mozzarella cheese</i>	16.95
Eggplant Parmigiana - <i>eggplant baked with tomato sauce & mozzarella cheese</i>	12.95
Veal Marsala – <i>sautéed veal, shallot, mushroom in a Lombardo marsala wine sauce</i>	17.95
Veal Piccata – <i>veal scaloppini, capers, parsley, veal Ju lié, fresh lemon juice</i>	17.95
Veal Parmigiana – <i>herbs & parmesan crusted veal, topped with tomato sauce and mozzarella cheese</i>	17.95
Veal Oscar – <i>sautéed veal, crabmeat, asparagus, béarnaise sauce</i>	22.95
Veal Chop – <i>wild mushroom risotto, asparagus, black truffle sauce</i>	27.95
Veal Milanese – <i>arugula, tomato, cucumber & red onion, lemon juice & E.V.O.O.</i>	27.95
Filet Mignon – <i>potato pancake, portabella mushroom, herb demi glace</i>	23.95
Rib Eye Steak – <i>roasted potato & grilled vegetable</i>	19.95
Beef Wellington – <i>sautéed asparagus, herb demi glaces</i>	24.95

Entrees Continued

Grilled Lamb Chop – <i>roasted garlic & thyme infused lamb stock, mashed potato and asparagus</i>	22.95
Cod Fritti – <i>Fried cod with arugula salad & potato pancake</i>	15.95
Grilled Atlantic Salmon – <i>mashed potatoes, asparagus, sun-dried tomato & tarragon sauce</i>	16.95
Seared Rare Ahi Tuna – <i>sautéed spinach, capers, oven dried tomato, black olives & herbs</i>	16.95
Chilean Sea Bass – <i>spinach, cheese tortellini pesto with tomato, caper burre blanc</i>	23.95
Roasted Branzino – <i>with aromatic herbs, roasted potato & vegetable</i>	25.95

Desserts

Apple Ravioli	5.95
Cream Brulee	5.95
Tiramisu	5.95
Warm Chocolate Cake	5.95
Cannoli	5.95
Bread Pudding	5.95
Fresh Berries	5.95
Ice Cream & Sorbet	4.95

Wine List

Sparkling Wine & Champagne

	GLASS	BOTTLE
Mionetto, Prosecco, Brut, Veneto, Italy	split 8	28
Mumm, "Brut Prestige", Napa	split 8	45
Moët & Chandon, "White Star", Champagne		75
Dom Pérignon, Brut, Champagne (Vintage)		225

White Varietals

Woodbridge, White Zinfandel, California		20
Mezzacorona, Pinot Grigio, Trentino, Italy	6	22
Chateau Ste. Michelle, Riesling, Columbia Valley	6	22
Nobilo, Sauvignon Blanc, Marlborough, New Zealand	6	22
Robert Mondavi Winery, Fumé Blanc, Napa Valley	6	33
Santa Margherita, Pinot Grigio, Valdadige, Italy		42
Cakebread, Sauvignon Blanc, Napa Valley	(half bottle) 22	42

Chardonnay

Talus Collection, California		18
Starmont by Merryvale, Napa Valley	6	22
Tormaresca, Puglia, Italy	(half bottle)	26
Clos du Bois Reserve, Alexander Valley, California	7	30
Sanford, Santa Barbara County		34
Ferrari Carano, Alexander Valley	9	45
Beringer, "Private Reserve", Napa Valley		55
Cakebread, Napa Valley		65
Sonoma Cutrer, Sonoma Coast		38

Pinot Noir

Concannon, California		24
Rodney Strong, Russian River Valley	7	27
Erath Vineyards, Oregon		41
Cuvaison, Carneros		30
Wild Horse, Paso Robles	(half bottle)	33
Summerland, Solomon Hills Vineyard, Santa Maria Valley		55
Sanford, Santa Rita Hills, Santa Barbara County		60

Merlot

	GLASS	BOTTLE
Kenwood Vineyards, Sonoma County	6	22
Rodney Strong, Sonoma County	7	24
Rutherford Hill, Napa Valley	(half bottle)	24
Coppola Diamond Collection, California	9	27
Chateau Ste. Michelle, Columbia Valley, Wash. St.		27
Wild Horse, Paso Robles		39
Markham Reserve, Napa Valley		64

Cabernet

Sauvignon

Red Diamond, Washington	6	22
Estancia, Paso Robles	8	28
Hess Select, Sonoma		32
Chateau St. Jean, Sonoma		46
Stag's Leap Wine Cellars, "Artemis", Napa Valley	(half bottle)	45
Robert Mondavi Winery, Napa Valley		50
Roth Estate, Alexander Valley		55
Joseph Phelps, Napa Valley		72
Chimney Rock, Stag's Leap District, Napa		75

Eclectic Reds

Paso Creek, Zinfandel, Paso Robles	9	27
Rosemount, Shiraz, Australia	6	19
Brophy-Clark, Syrah, Santa Barbara		34
Curtis, Syrah, Santa Ynez Valley	8	30

Italian Wines

Ruffino, Chianti, Sangiovese, Tuscany	6	22
Tormaresca, "Neprica", Nero d'Avola/Primitivo/Cabernet, Puglia	7	24
Castello Banfi, Chianti Classico, Riserva, Tuscany		38
Antinori, "Villa Antinori", Super Tuscan, Tuscany		42
Damilano, Nebbiolo d'Alba, Piedmont		40
Santa Margherita, Chianti Classico, Tuscany		44
Contratto, Barbera d'Asti, "Panta Rei", Piedmont		70
Ruffino, Chianti Classico, "Riserva Ducale Gold", Tuscany		84
Marchesi di Barolo, Barolo, Piedmont		96
Argiano, Brunello di Montalcino, Tuscany		150
