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# ZUPPA

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## ITALIAN WEDDING SOUP

*Italian Greens, Pasta and Meatballs in a rich Chicken Broth 4.50*

## SOUP OF THE SEASON

*Chef's Choice of Seasonal Ingredients 4.50*

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# INSALATE

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SALADS CAN BE SUBSTITUTED FOR THE COMPLIMENTARY HOUSE SALAD SERVED WITH THE ENTREE

## CAPRESE SALAD

*Grape Tomatoes, Fresh Mozzarella, Kalamata Olive, Arugula dressed with Pesto and finished with Balsamic Reduction 7.50 (Sub 4)*

## PEAR, ARUGULA & ROMAINE INSALATA

*Blend of Fresh Greens, Poached Pear, Gorgonzola, Candied Walnuts, Pickled Onions, Dressed with Balsamic Vinaigrette 7.50 (Sub 4)*

## CAESAR SALAD

*Romaine Lettuce tossed with Parmigiano Cheese, Homemade Croutons, and Creamy Caesar Dressing 7.50 (sub 4)  
Add Grilled Chicken - 3*

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# APPETIZERS

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## CHIANTI RISOTTO BALLS

*Olives Classic Risotto Balls, Shaved Parmesan & Pesto Aioli 7.50*

## CALAMARI FRITTI

*Crispy Calamari deep-fried & tossed with Yellow Peppers, Olive & Herbs 9.95*

## FRIED ARTICHOKE

*Breaded Artichoke Hearts, Grated Parmesan & Gorgonzola Dipping Sauce 7.50*

## MOZZARELLA STICKS

*Hand Breaded Mozzarella & Olive's Marinara 6.95*

## CRISPY CHEESE RAVIOLI

*Breaded Cheese Ravioli & Olive's Marinara 6.95*

## BRUSCHETTA DI POMODORI

*Tomato, Red Onion & Fresh Herbs on Grilled Ciabatta Bread 7.95*

## OLIVE'S STUFFED BREAD

*Warm Focaccia Bread stuffed with Sausage, Italian Cheeses, Garlic & Caramelized Onions Served with Marinara 8.50*

## ARTICHOKE & ASIAGO DIP

*Artichokes & Asiago Cheese creamed together and served with Crispy Flat Bread 7.95*

## PANCETTA & PINE NUT SEARED SCALLOPS

*Seared Scallops, Pancetta & Pinenuts. Served on a bed of Arugula Salad with Focaccia Croutons, EVOO, & Lemon Vinaigrette 10.95*

## CLAMS OREGANATA

*Broiled Littleneck Clams with Oregano & Parmesan Crumbs in a Garlic White Wine Broth 9.95*

# PASTAS

## OLIVES LASAGNA AL FORNO

Beef & Veal Baked Lasagna, Tomato Sauce, Parmesan Bechamel Sauce & Mozzarella 15.95

## SPAGHETTI & MEATBALLS

Spaghetti Pasta, Homemade meatballs, Olive's marinara, Parmesan cheese 12.95

## PAPPARDELLE BOLOGNESE

Pappardelle pasta, Beef & Veal Bolognese Sauce & Parmesan Cheese 14.95

## ORCHIETTE CON BROCCOLINI & SAUSAGE

Orchiette Pasta, Broccolini, Italian Sausage, Olive's Marinara & Parmesan Cheese 13.95

## TRES PARMIGIANO

Spaghetti, Breaded veal, Chicken and Eggplant, Olive's Marinara, Melted Mozzarella 17.95

## CHICKEN PENNE ALFREDO

Penne Pasta, House Made Alfredo Sauce, Chicken, Cremini Mushrooms 14.95

## MELANZANA & ZUCCHINI

Spaghetti with Crispy Eggplant & Zucchini, Spicy Arabiata Sauce, Melted Mozzarella 14.95

## PENNE ALLA PUTTANESCA

Penne Pasta, Shrimp, Clams, Olive, Capers, Anchovies in a Chili Pepper Tomato Sauce 16.95

## SCAMPI & LINGUINE

Linguine Pasta, Sautéed Shrimp, Garlic & Lemon Sauce, Fresh Herbs 15.95

# PIATTO PRINCIPALE

## OLIVES STEAK

Grilled 8oz Angus Sirloin, Whipped Potatoes, Seasonal Vegetables, Marsala Butter 15.95

## DELMONICO

Grilled 12oz Ribeye, Whipped Potatoes, Seasonal Vegetables, Balsamic Reduction 21.95

## GRILLED DUO OF BEEF TENDERLOIN

Two Grilled Petit Filet in two Preparations:

Gorgonzola & Pancetta

Mushroom & Chianti Demi-Glace

Served with Whipped Potatoes, & Seasonal vegetables 24.95

## SCALLOPINI OF CHICKEN

Creamy Orzo, Sautéed Spinach, Creamy Herb Sauce 15.95

## SALMON ALLA TOSCANA

Seared Salmon Filet, Sautéed Spinach, Sundried Tomato, Artichokes, Olive & Creamy Orzo 18.95

## ITALIAN CLASSICS

VEAL 17.95 OR CHICKEN 15.95

### PARMIGIANO

Hand Breaded and Served over Spaghetti with House Marinara and Mozzarella

### MARSALA

Sautéed with Cremini Mushrooms, Marsala Sauce, Served with Polenta & Green Beans

### PICCATA

Sautéed with Capers & Lemon Sauce, served with Polenta & Green Beans