



olio - [oh-lee-oh] noun, plural o-li-os. 1. a dish of many different ingredients [from Spanish olla stew, from Latin: jar].



DINNER

STARTERS

Olio Mixed Greens 12

Marinated Roasted Peppers / Tomato / Shaved Parmesan / House Garlic Parmesan Croutons / Balsamic Red Wine Vinaigrette

Olio Blue Cheese Salad 14

House Greens / Crumbled Blue Cheese / Pancetta / Butternut Squash / Herb Vinaigrette

Olio Caesar Salad 12

Romaine / House Garlic Parmesan Croutons / Shaved Parmesan / House Caesar Dressing / Cracked Black Pepper

Salad Additions / 4 Jumbo Shrimp 8 / Chicken Milanese 6

Korean Miso BBQ Short Ribs 16

Miso Soy BBQ Sauce / House Pickled Vegetables / Amarillo Chili Aioli / Pickled Onions / Sesame Seeds

Crispy Spanish Octopus 16

Sicilian Cured Olive Salad / Roasted Peppers / Fried Capers / Greens

Lobster Butternut Risotto 17

Roasted Butternut Squash / Chorizo / Tomato Confit / Fresh Lobster Meat

Steamed PEI Mussels 16

Chorizo / Fennel / Leeks / Garlic / Fresh Tomato / Mustard / Pernod / House Garlic Croutons

ENTRÉES

Zucchini Spaghetti 22

Fresh Tomatoes / White Beans / Basil / Shaved Parmesan / Arugula

Add 5 Shrimp 28 Add 5 Scallops 34

Spaghetti Frutti Di Mare 38

Sea Scallops / Wild Mexican Shrimp / Mussels / Lobster / Fresh Tomato / Roasted Garlic Oil / White Wine

Lamb Bolognese 26

Slow Braised Lamb Bolognese / Red Wine / Celery Onions and Carrots over House Made Cavatelli

Seasonal Market Catch 34

Braised White Beans with Fennel and leeks / Spinach / Tomato Confit / Roasted Garlic / Lobster Saffron Broth

Wild Shrimp Red Curry 28

Indian Spices / Ginger / Garlic / Curry Leaves / Tomato / Crispy Sushi Rice cake / Olio Sautéed vegetables

Pan Roasted Sea Scallops 34

House Ricotta Gnocchi / Spinach / Butternut Squash / Wild Mushrooms / Blue Cheese Truffle Cream

Confit Mallard Duck Leg 26

Star Anise / Ginger / Coriander / Miso Black Soy Glaze / Crispy Sushi Rice / Olio Sautéed vegetables

Bell & Evans Half Boneless Chicken 26

Pan Roasted / Herb Mushroom Stuffing / Olio Sautéed Vegetables / Lemon Thyme Pan Jus

Nancy's Chicken Parmesan 24

Fresh Bell and Evans Cutlets / Fresh Mozzarella / Basil Pomodoro / Spaghetti

8 oz. Prime Flat Iron & Shrimp 36

8 oz. Prime Flat Iron / Lobster Butter Garlic Shrimp / Truffle Mashed Potato / Olio Sautéed Vegetables

12 oz. Pork Chop Al Pastor 28

Ancho Guajillo Pineapple Orange Pan Jus / Spanish Risotto / Pickled Red Onions

8 oz. Wagyu Olio Burger 18

Roasted BBQ Onions / Crispy Pork Belly / Cheddar Cheese / Olio Special Sauce / Brioche Bun / House Pickles

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food-borne illness.

SIDES

SIDES 6

Garlic Mashed Potato | House Cut Truffle Fries | Spanish Risotto
Olio Sautéed Vegetables (Corn, Spinach and Mushrooms)



WINE LIST

BREWS

WHITE

Sonoma Cutrer Chardonnay, Russian River Valley, California 2016 G 14 | B 45
 Frenzy Sauvignon Blanc, Marlborough New Zealand 2018 G 12 | B 44
 Makara Sauvignon Blanc, Marlborough New Zealand 2019 G 14 | B 46
 Cave de Lugny, Macon-Lugny Chardonnay Les Charmes, France 2017 G 10 | B 32
 Feudo Arancio, Pinot Grigio, Italy 2017 G8 | B 26
 Domaine Emile Beyer, Alsace Pinot Blanc Tradition, France 2017 G 11 | B 34

ROSE/SPARKLING

Domaine Paris Rose, France 2019 G 10 | B 34
 Franco Amoroso, Prosecco Brut, Italy Spilt 8

RED

Torre Raone, Lucanto Montepulciano d'Abruzzo, Italy 2016 G 10 | B 35
 Artesna, Tannat, Uruguay 2015 G 10 | B 32
 James Mitchell, Cabernet Sauvignon, California 2016 G 11 | B 34
 Firesteed Pinot Noir, Willamette Valley Oregon 2017 G 12 | B 44
 Tenuta di Arceno, Chianti Classico, Italy 2015 G 12 | B 36
 Seven Falls Cellars Cabernet Sauvignon, Wahluke Slope, Washington 2017 G 10 | B 34

\$25 Corkage Fee per Bottle

Two Roads Honeyspot IPA 6
 Sip of Sunshine IPA 10
 Sapporo 6
 Peroni 6
 Coors Light 6
 Harpoon IPA 6
 Miller Lite 6

NON-ALCOHOL

Pepsi 2
 Diet Pepsi 2
 Sprite 2
 Ginger Ale 2
 House Brewed Iced Tea 4
 Pellegrino Sparkling 6
 Aqua Pana Flat 6

COCKTAILS

LAVENDER MIST 13 | Kettle One 14 Vodka/Lavender Simple Syrup/Muddled Blueberries/Fresh Lemon
BASIL MARTINI 13 | Kettle One 14 Vodka/Fresh Basil/Fresh Lime/Simple Syrup
OLIO NEW COSMO 13 | Tito's Vodka/White 14 Cranberry Juice/Elderflower Liqueur/Fresh Lime/Prosecco Floater
OLIO ICED TEA 13 | Crop Organic 13 Meyer Lemon Vodka/Fresh Lemon/House Brewed Tea/ Agave
STOLIO DOLIO 13 | Pineapple 13 Infused Tito's Vodka
ESPRESSO MARTINI 13 | Stoli 13 Vanilla/Esspresso/Frangelico/Kahlua/Irish Cream
CAIPIRINHA 13 | Cachaca/Fresh 12 Lime Juice/Simple Syrup
MAYTE'S MARGARITA 13 | House Infused Jalapeno 14 Tequila/Pineapple Simple Syrup/Cilantro/Fresh Lime
MAPLE BOURBON OLD FASHIONED 13 | Larceny Bourbon/Vermont 13 Maple Syrup
HIBISCUS MARGARITA 13 | Infused Hibiscus Tequila/Fresh Lemon and Lime Juice/Grand Marnier/ Agave/ Orange Garnish



DESSERTS 9 (ALL DESSERTS ARE HOUSE MADE)

Butternut Maple Thyme Bread Pudding | Salted Caramel, Whipped Cream
Cinnamon Sugar Doughnuts | Mixed Berry Sauce or Chocolate | *both sauces 10.5*
Flourless Chocolate Cake GF | Whipped Cream, Berry Sauce and Chocolate Sauce
Banana Pudding | Whipped Cream, Caramelized banana, Graham Cracker and Walnuts
 (Banana Pudding can be Gluten Free without Graham Crackers)

DESSERT