

oliveto

Italian Bistro

▶ APPETIZERS

- **Bruschetta "Sundae"** ^{GF}
Marinated tomatoes, olive oil, balsamic glaze, garlic, fresh basil and Asiago, with artisan bread. **9.00**
- Calamari Della Casa**
Lightly breaded authentic calamari with crispy panko breadcrumbs. Garnished with fried peppers and served with warm marinara and horseradish aioli. **11.00**
- Pepperoni Bread**
Hearth-baked dough stuffed with three cheeses and pepperoni, served with marinara and ranch dipping sauces. **8.25**
- **Asiago Spinach Dip**
Spinach, artichoke hearts, jalapeño bacon, roasted peppers, onions, Asiago and toasted breadcrumbs. **9.75**
- Hearth-Baked Cheese Bread**
Artisan bread, provolone, Asiago and mozzarella with marinara sauce. **7.50**
- Crab Cakes**
Traditional crab cakes loaded with tender crab meat, shrimp and spices, and pan-seared to perfection. Served on a bed of baby spinach tossed with honey mustard and drizzled with chipotle aioli. **11.25**
- Italian Nachos**
Crispy wonton chips topped with Alfredo sauce, crispy pepperoni, Italian sausage, roasted red peppers, Kalamata olives, cheddar, mozzarella and provolone cheeses. Garnished with jalapeño peppers, green onions and drizzled with our balsamic reduction. **10.75**
- Breadsticks**
Four hot breadsticks baked to a golden brown, brushed with garlic butter and dusted with parmesan cheese. **3.75**
Add marinara or Alfredo dipping sauce **4.75**

▶ HOUSE SPECIALTIES

Substitute cauliflower rice for most pasta for \$2.50 more.

- **Rigatoni Rustica** ^{GF}
We begin this baked pasta by sautéing onions, garlic, jalapeño bacon and sun-dried tomatoes, then add shrimp, chicken, Alfredo sauce and a hint of marsala wine, toss with rigatoni pasta and top everything with Asiago cheese. **16.00**
- 3 Meat Skillet al Forno**
Italian sausage, meatballs, sliced chicken, roasted peppers, onions, tomatoes, marinara and melted cheese on thin spaghetti. **16.00**
- Chicken Parmesan**
Milanese chicken breast, melted mozzarella, Asiago and provolone cheese with marinara sauce, served on thin spaghetti. **15.25**
- Chicken Scallopini**
Milanese chicken breast, sliced mushrooms, tomatoes and spinach in lemon cream sauce with angel hair pasta. **15.50**
- **Chicken Marsala**
Milanese chicken breast, mushrooms, onions and tomatoes in marsala wine sauce with angel hair pasta. **15.75**
- Roasted Rosemary Chicken**
A marinated boneless, skinless chicken breast served with fresh steamed broccoli and creamy jalapeño risotto. **16.00**
- Eggplant Parmesan**
Tender, breaded eggplant covered with melted mozzarella and provolone cheeses. Served atop angel hair pasta with our zesty marinara sauce. **13.75**



ASIAGO SPINACH PASTA

▶ PASTA

Substitute cauliflower rice for most pasta for \$2.50 more.

- Pasta Trio**
Three Oliveto specialty pastas all on the same platter: Spaghetti with Meatballs, bow tie pasta with Alfredo sauce, and our signature house-made Lasagna. **15.75**
- **Asiago Spinach Chicken**
Sliced chicken, Asiago creamed spinach, jalapeño bacon, tomatoes and artichoke hearts with bow tie pasta. **12.75**

Spaghetti with Meatballs
Served with our homemade meat sauce and three huge meatballs, and garnished with Asiago cheese. **12.25**

Lasagna
Beef, Italian sausage, ricotta, mozzarella, provolone and meat sauce. **13.00**

Chicken Alfredo ^{GF}
Sliced chicken, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. **12.75**

Chicken Primavera
Sliced chicken, zucchini, yellow squash, red peppers, tomatoes, mushrooms, onions, Kalamata olives, garlic, red pepper flakes, fresh basil, Asiago cheese and lemon garlic butter with bow tie pasta. **12.75**

Caliente Chicken ^{GF}
Sliced chicken breast, onions, jalapeño bacon, tomatoes, cheddar, jalapeños and spicy tomato cream sauce with thin spaghetti, and garnished with tortilla strips. **12.75**

Ravioli Red & White
Classic ravioli stuffed with four cheeses and served with both marinara and Alfredo sauce side by side. **12.00**

Pepperoni Chicken
Bow tie pasta in a spicy marinara sauce tossed with grilled chicken, pepperoni, black olives, mushrooms, red peppers, onions and mozzarella cheese. **12.75**

Pasta Your Way Regular 10.00 / Gluten-free pasta 11.00 ^{GF}
Choose one pasta: Angel Hair / Bow Tie / Spaghetti / Rigatoni
Choose one sauce: Meat / Pesto / Marinara / Spicy Tomato Cream / Asiago Alfredo
Add one meat: ^{GF} Chicken 2.95 / ^{GF} Sautéed Shrimp 4.25
^{GF} Sausage 2.75 / Meatball 2.00

Mac n' Cheese n' Cheese n' Cheese
Three cheeses, jalapeño bacon, red onions, bow tie pasta and crispy breadcrumbs. **11.75**
Add Sliced Chicken **2.95**
Add Sautéed Shrimp **4.25**

▶ SEASONAL SPECIALS

Rigatoni Bolognese Bake
Rigatoni pasta tossed with meat sauce and a hint of creamy Alfredo sauce, topped with melted mozzarella and provolone cheeses. **14.50**

Shrimp Risotto
Traditional creamy risotto with onions, red pepper flakes, garlic, spinach, tomatoes, white wine, and shrimp. Finished with a touch of cream and Asiago cheese. **15.50**

Velvet Chocolate Dream Cake
A chocoholic's dream! Decadent chocolate cake nestled between rich velvety layers of chocolate ganache and garnished with whipped cream. **9.00**



SHRIMP RISOTTO

RIGATONI BOLOGNESE BAKE

VELVET CHOCOLATE DREAM CAKE

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SHRIMP MARSALA

▶ SEAFOOD

Crab Cake Italiano

Angel hair pasta tossed with lemon garlic butter, Asiago cheese, tomatoes and mushrooms, covered with Alfredo sauce and topped with two crab cakes garnished with chipotle aioli. 16.50

◀ Citrus Cedar Plank Salmon

Roasted salmon with our fresh steamed broccoli and creamy jalapeño risotto. 17.95

Shrimp Alfredo ^{GF}

Shrimp, mushrooms, green onions and Asiago Alfredo sauce with thin spaghetti. 14.00

Shrimp Scampi Pasta ^{GF}

A traditional shrimp scampi with tender sautéed shrimp, diced Roma tomatoes and fresh lemon juice served with angel hair pasta in a delicious garlic butter sauce. 14.00

◀ Shrimp Marsala

Sautéed shrimp with mushrooms, onions, tomatoes in marsala wine sauce with angel hair pasta. 15.75

Blackened Salmon Piccata

Atlantic salmon blackened to perfection, served on top of angel hair pasta with a creamy lemon caper sauce. 17.95

▶ WOODSTONE® PIZZAS

Artisan dough made in-house daily, topped with a gourmet blend of mozzarella and provolone cheeses, then hearth-baked in our Woodstone® brick oven. (Substitute gluten-free cauliflower crust for \$3 more**)

Margherita ^{GF}

Olive oil, fresh mozzarella, diced tomatoes, garlic, fresh basil and toasted herbs. 10.25

◀ Florentino ^{GF}

Asiago creamed spinach, sliced chicken, jalapeño bacon, jalapeños, tomatoes, artichokes, green onions, cheddar and our gourmet cheese blend. 10.50

Amoré ^{GF}

Tomato sauce, pepperoni, Italian sausage, roasted red peppers, caramelized onions and our gourmet cheese blend. 11.50

◀ Portofino ^{GF}

Pesto garlic Alfredo sauce, sliced chicken, caramelized onions, mushrooms, basil, Asiago and our gourmet cheese blend. 10.50

Greek ^{GF}

Olive oil, mozzarella, provolone, roasted red peppers, Kalamata olives, red onions, pepperoncinis and feta cheese. 11.00

Bistro Q ^{GF}

BBQ sauce, sliced chicken, jalapeño bacon, mozzarella, provolone, cheddar, caramelized onions and pepperoncinis. 11.00

Pizza Your Way

With our gourmet cheese blend and up to three toppings.

Regular 9.00 / Gluten-free 13.00

Choose one sauce: Tomato / Asiago Alfredo / Pesto Garlic Alfredo

Extra toppings add 1.00 each: Chicken / Ham / Italian Sausage / Pepperoni / Jalapeño Bacon / Jalapeños / Kalamata Olives / Mushrooms / Roasted Red Peppers / Sun-dried Tomatoes / Tomatoes / Artichokes / Caramelized Onions

▶ SIDES

Jalapeño Risotto 4.50

Side of Meatballs (2) 3.50

French Fries 3.25

Bow Tie Pasta Salad 2.75

Mixed Vegetables 3.00



▶ SOUPS & SALADS

House Salad ^{GF}

House mix with diced tomatoes, jalapeño bacon, diced eggs, parmesan croutons and choice of dressing. 5.00

Caesar Salad ^{GF}

Romaine lettuce, Asiago, Caesar dressing and parmesan croutons. 5.00

Chicken Caesar ^{GF}

Romaine lettuce, grilled chicken, Asiago, Caesar dressing and parmesan croutons. 12.25

◀ Smoked Salmon Salad ^{GF}

Lightly hickory-smoked salmon tossed with house mix, roasted red peppers, grape tomatoes, shaved red onion and Asiago with a creamy Dijon dressing and parmesan croutons. 13.25

◀ Greek ^{GF}

Romaine lettuce, roasted peppers, red onions, grape tomatoes, Kalamata olives, capers, feta, toasted almonds, Greek vinaigrette and parmesan croutons. 10.50

Add: Grilled Chicken Breast 4.25 Fried Calamari 4.25
Sautéed Shrimp 4.25 Smoked Salmon 4.25

Market Cobb Salad ^{GF}

Our house salad mix blended with a creamy sun-dried tomato dressing and topped with ham, bacon, grilled chicken, onions, tomatoes, avocados, diced eggs and shredded cheeses. 14.00

Tomato Basil Bisque

Finished with pesto, croutons and Asiago.
Cup 4.50 / Bowl 7.50

Dressings:

Caesar	Greek Vinaigrette	Lite Balsamic Vinaigrette
Ranch	Honey Mustard	Sun-dried Tomato Vinaigrette
Bleu Cheese	Thousand Island	Creamy Sun-dried Tomato Vinaigrette
	Creamy Italian	



GREEK SALAD

▶ SANDWICHES

Served with choice of shoestring French fries or pasta salad. Substitute a house salad or cup of soup for \$3 extra.

Bistro Burger*

Double meat, American cheese, lettuce, tomatoes, pickles and special sauce. 9.75

◀ Sonoma Turkey Panini

Turkey breast, provolone, sliced avocado, spinach and sun-dried tomato pesto aioli. 9.75

◀ Four Cheese Grilled Cheese

A classic grilled cheese sandwich made with four cheeses. 8.75

Italian Sub

A classic Italian sub with salami, ham and crispy pepperoni, provolone, tomato, red onions, pepperoncinis, chipotle mustard and balsamic vinaigrette. 9.75

Meatball Sub

Meatballs, meat sauce and melted provolone cheese served on a toasted hoagie roll. 9.75



ITALIAN SUB